

# LA HACIENDA

de LOS BARRIOS

*All prices subject to change without notice*

## Antojitos

### **Botanas "a la Mexicana"**

2 Mini Flautas, 2 Flour Quesadillas, 2 Cream Cheese Filled Fried Jalapenos, 6 Special Nachos, and 2 Empanadas de Carne.  
\$ 15.95

### Nachos y Mas

6 in a half order / 12 in a full order

#### **"Nachos Agrios"**

Topped with beans, chopped jalapenos, red peppers, and a blend of provolone and Swiss cheese, garnished with sour cream.  
\$ 7.50 / \$ 9.95

#### **Special Nachos**

Bean and Cheese nachos garnished with jalapenos.  
\$ 6.50 / \$ 8.95

#### **Fried Jalapenos**

6 Jalapenos stuffed with cream cheese, breaded and fried.  
\$ 6.95

#### **Coctel de Camaron**

Shrimp cocktail: fresh gulf coast shrimp in a spicy cocktail sauce.  
\$ 10.95

#### **Nachos "a la Butler"**

Topped with beans, Picadillo, guacamole, and cheese, Garnished with chopped onions, tomatoes, and jalapenos.  
\$ 7.95 / \$ 10.95

#### **Chili con Queso**

\$ 4.50 / \$ 7.95

#### **Queso Flameado**

Melted Chihuahua Cheese topped with Mexican chorizo or poblano peppers, Grilled onions, and tomatoes, served flaming.  
\$ 8.50

## A la Carte

#### **Pollo Volare**

Specially battered chicken wings served with your choice of dipping sauces: Ranch, Creamy Poblano, Spicy Chipotle, or Ranchero.  
\$ 7.50

#### **Empanada de Carne**

Deep-fried turnover filled with beef & olives.  
\$ 3.25

#### **Quezataco**

Handmade Corn Tortilla filled with beef fajita, bacon, and white cheese, garnished with guacamole.  
\$ 4.95

#### **Carne Asada Taco**

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.  
\$ 3.95

*Don't see what you want? Just Ask! We can prepare most items a la carte!*

### Continental

#### ***Cabrito en Salsa***

Mild and Tasty Monterrey Style Baby Goat, topped of with our tomato sauce. Trimmings include Spanish Rice, Beans, Salad, and Guacamole.

\$ 17.95

#### ***Costillas Rancheras***

Short ribs cooked to perfection, served with avocado & tomato salad, Spanish rice, frijoles a la charra, fresh tortillas, and salsa Ranchera.

\$ 17.95

#### ***Fish Tacos***

Grilled, Blackened Tilapia served in a handmade corn tortilla, garnished with avocado slices and served with arroz Jardinera, frijoles a la charra, and mango pico de gallo.

\$ 13.95

#### ***Milaneza con Papas***

Chicken Fried Steak-Mexican Style. Shirt Steak, butterflied, lightly battered with bread crumbs and seasonings. So tender, you just can't believe it! Trimmings include sliced potatoes, Spanish Rice, wedges of lemon, and sliced avocado salad.

\$ 16.95

#### ***El Mofof Grill***

A combination of beef and pork marinated in a special blend of spices and cooked on the grill & cooked on the grill. Served on a flaming grill, accompanied with Spanish Rice, Beans, Pico de Gallo, and Diced Avocado Salad.

For two or more only: \$ 33.95

#### ***"Cortadillo" Zuazua Style***

Beef Tenderloin steamed of its own juices, then cooked "a la casserole" with fresh vegetables and herbs. Served with Rice, Beans, sliced avocado, and handmade corn tortillas.

\$ 14.95

#### ***"Churrasco Steak"***

South American Style Beef Tenderloin, treated with vegetable oil, vinegar, and seasonings. Includes a meat filled turn-over fried to a brown crisp. Served with French fried potatoes, salad, toast, and chimichurri garlic dressing.

\$ 17.95

#### ***Pollo en Salsa***

Char-grilled chicken breasts topped with your choice of salsas and Queso Chihuahua, Served with Spanish Rice, Charro Beans, and Guacamole Salad. Choose from Creamy Poblano Pepper, Spicy Chipotle Pepper, or Ranchero Sauce.

\$ 13.95

#### ***Fajitas***

Chicken, Beef, or both fajitas served sizzling with peppers and onions. Served with Spanish Rice, Beans, Guacamole, and Pico de Gallo.

½ lb: \$ 12.95, 1 lb: \$ 19.95

½ lb. Shrimp \$ 19.95

#### ***Chicken "a la Viola"***

Three pieces of chicken served in an oregano tomato sauce. Served with Spanish Rice, Beans, and Salad.

\$ 14.25

#### ***Camarones Tropicales***

Jumbo shrimp stuffed with Serrano cream cheese & wrapped with applewood bacon served on skewers with bell peppers, onions, and pineapple with arroz blanco, frijoles a la charra and sliced avocado.

\$ 20.95

#### ***Parillada for Four***

Beef Fajitas, Chicken Breasts, Pork Chops, Short Ribs, Bacon, & Green Onions, Cooked over an open flame and served on a hot "comal". Served with Charro Beans, guacamole, pico de gallo, and hot tortillas. \$ 49.95

Add ½ lb of grilled shrimp: \$13.95

#### ***Camarones al Ajillo***

Shrimp sautéed in Guajillo chili peppers and garlic, served with arroz jardinera and charro beans.

\$ 18.95

#### ***Pescado al Mojo de Ajo***

Filet of Cod grilled with fresh garlic and lime marinade, Served with arroz Jardinera, charro beans, and broccoli-carrot medley.

\$ 17.95

#### ***Shrimp Stuffed Chile Relleno***

Classic Poblano filled with shrimp, topped with a creamy Poblano pepper sauce. Served with arroz jardinero, avocado salad, charro beans, & vegetable of the day.

\$ 19.95

#### ***Fresh Fish of the Day***

*Please ask server for details.*

Blackened & cooked to perfection.

Served with arroz jardinero, Avocado salad, charro beans, & vegetable of the day.

Market Price

### Clasicos

#### ***Plato de Los Barrios***

2 Beef Tacos, and 2 Cheese Enchiladas, and a strip of Steak, Served with Spanish Rice, Beans, and Guacamole.

\$ 12.95

#### ***El Tradicional***

2 Cheese Enchiladas and 1 Crispy Beef Taco, served with Spanish Rice and Beans.

\$ 9.95

#### ***Chili Relleno***

Classic soufflé-battered Poblano filled with beef or cheese, topped with a mild ranchero sauce, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 11.95

#### ***Pollito en Mole***

Three pieces of Chicken topped with mole poblano, Served with Spanish Rice, Beans, Salad, and Guacamole.

\$ 10.95

#### ***Stuffed Burrito***

2 King-sized Flour tortillas rolled with Picadillo and beans, topped with ranchero sauce and melted cheese, garnished with guacamole and jalapeños. Served with Spanish Rice and beans.

\$ 9.95

#### ***Carne Guisada***

Stewed Beef with Gravy, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 10.95

#### ***Famous "S.A." Puffy Tacos***

Two puffy tacos with your choice of filling served with Spanish Rice and Beans. Beef, Chicken, Beans, or Guacamole, topped with lettuce and tomato.

\$ 9.95

### Enchiladas

#### ***Classic Enchilada Assortment***

One Enchilada Ranchera, One Enchilada Mexicana, One Enchilada Verde, One Enchilada Poblana, and One Enchilada Tejana, Served with Refried Beans and Guacamole.

\$ 12.95

#### ***Enchiladas Verdes***

3 Soft Corn Tortillas stuffed with tomato-laced shredded chicken, topped with green tomatillo sauce and sour cream. Served with Spanish Rice, Beans, and Guacamole.

\$ 10.95

#### ***Enchiladas Poblanas***

3 Chicken Enchiladas topped with Mole Sauce, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 10.95

#### ***Enchiladas Rancheras***

3 Chicken Enchiladas, topped with Ranchero Sauce and White Mexican Cheese, garnished with Sour Cream, Served with Spanish Rice, Beans, and Guacamole Salad.

\$ 10.95

#### ***Enchiladas Mexicanas***

3 Enchiladas filled with white Queso Fresco, topped in Red Pepper Sauce, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 9.95

#### ***Enchiladas Tejanas***

3 Famous San Antonio style Enchiladas, filled with your choice: Beef, Chicken, Cheese, or Beans, topped with Traditional enchilada gravy and Chili con Carne. Beef or chicken, add \$1.

\$ 7.95

#### ***Enchiladas de Camaron***

3 Shrimp Enchiladas, stuffed with grilled shrimp in a tequila and lime marinade sautéed with tomatoes, onion, garlic, and Queso Chihuahua. Topped with choice of Creamy Poblano or Spicy Chipotle sauce. Served with Spanish rice, beans, & guacamole salad.

\$ 14.95

## Platos

### ***Rancho Grande***

One Enchilada Verde, One Chicken Flauta, and One Stuffed Burrito, Served with Spanish Rice, beans, and Guacamole Salad.

\$ 10.95

### ***Tacos "a la Diana"***

A Classic! 3 Soft rolled tacos filled with guacamole and shredded chicken, garnished with sour cream, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 10.95

### ***Crispy Flautas***

3 corn tortillas rolled and filled with shredded tasty chicken, fried to a golden brown crisp, topped with sour cream, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 9.95

### ***Taquitos de Pueblo***

Three Handmade corn tortillas filled with sautéed tenderloin, chopped onions, & cilantro, garnished with lime. Served with frijoles a la charra.

\$ 10.95

## Carne y Mas

### ***Beef Steak "Ranchero"***

Beef Tenderloin topped with spicy Ranchero Sauce, Served with Spanish Rice, Beans, and Guacamole Salad.

\$ 16.95

### ***Carne Asada Dinner***

Beef tenderloin served with grilled onions, tomatoes, and bell pepper, Served with Spanish Rice, Beans, and Guacamole Salad.

\$ 17.95

### ***Quesadillas en Maiz***

Corn turn-overs filled with white Mexican Cheese and Poblano pepper slices, fried to a golden crisp, served with Spanish Rice, Beans, and Guacamole Salad.

\$ 9.50

### ***Quesadillas de Harina***

Flour turn-overs filled with white Mexican Cheese and Poblano pepper slices, grilled to perfection. Served with Spanish Rice, Beans, and Guacamole Salad.

\$ 9.50

### ***"Enfrijoladas"***

3 Soft Corn Tortillas sautéed in thick bean soup, filled with crumbly white Mexican Cheese Anejo, and topped with hot bean gravy, served with guacamole salad.

\$ 8.50

### ***Filete a la Tampiquena***

Beef Tenderloin, charcoal broiled, topped with a special ranchero sauce, Served with one enchilada verde, rice, beans, and guacamole salad.

\$ 17.95

### ***Pork Chops "Mexican Style"***

Charbroiled chops garnished with ranchero sauce, Served with Spanish Rice and beans.

\$ 13.95

## Chalupas

### ***Chalupa Compuesta***

One corn tostada topped with refried beans, cheese, lettuce, tomato, & guacamole.

\$ 4.25

### ***Chalupa "Vallarta"***

One corn tostada topped with beans, cheese, chicken, lettuce, tomato, guacamole, sour cream, and carrots.

\$ 4.75

### ***Chalupa con Crema***

Two corn tostadas filled sandwich-style with guacamole, chicken, and sour cream.

\$ 4.25

### ***Mariachi***

One corn tostada topped with beans, cheese, and sliced avocado.

\$ 4.25

### ***S.A. Special***

One corn tostada topped with beans, cheese, lettuce, and tomato.

\$ 3.95

### ***Maguey***

One corn tostada topped with guacamole, chicken, lettuce, and tomato.

\$ 4.50

### **Sopas y Ensaladas**

#### **Caldo de Res**

*Only available on Sundays*  
Served with rice, & wedge of lemon.  
\$ 4.75/ \$ 6.95

#### **Tortilla Soup**

Chicken and tomato broth garnished sliced avocado, shredded chicken, White Mexican cheese, Cilantro, and Tortilla Chips.  
\$ 4.95 / \$ 6.95

#### **Ensalada de la Casa**

Crisp lettuce garnished with sliced avocado, chicken fajita, Chihuahua cheese, bacon, cilantro, and tomato.  
\$ 8.95

#### **Ensalada la Jardinera**

Your choice of Beef or Chicken Fajita served over shredded lettuce, tomato wedges, shredded carrots and slivers of celery.  
\$ 7.95

#### **Chicken Fajita Caesar Salad**

Fresh Romaine lettuce tossed with Caesar dressing, with Fresh grated Parmesan cheese, tomato wedges, sliced carrots, green olives, Red onions, hard boiled egg, and croutons, and Chicken Fajita.

Lunch Portion \$ 6.95  
Dinner Portion \$ 9.95

### **Tamales**

**4 Plain Tamales** ..... \$ 4.95

**4 Chili con Carne Tamales** ..... \$ 6.95

### **Vaqueritos' Corner**

*For Children 12 & Under – Includes Children's Drink Cup*

#### **Little Vaquerito**

Cheese Enchilada, or Flour Tortilla Bean & Cheese Taco, or Cheese quesadilla, served with rice and beans.  
\$ 4.95

#### **Chicken Nuggets w/ Papas Fritas**

Tasty chicken in a golden crust. Served with golden French Fries.  
\$ 4.95

#### **Grilled Cheese w/ Papas Fritas**

Cheese and Easy eating! Served with golden French Fries!  
\$ 4.95

### **Buenos Días**

Add Bacon or ham ..... \$ 1.50  
Add Pork Chop ..... \$ 2.25

#### **Taquitos (2)**

2 flour tortilla tacos filled with your choice of potato & egg, chorizo & egg, bacon & egg, carne guisada, or bean & cheese.  
\$ 4.50

#### **Huevos Rancheros**

Two eggs any style topped with ranchero sauce, and served with beans and potatoes.  
\$ 6.50

#### **Chorizo con Huevo**

Two Eggs scrambled with Mexican Sausage. Served with refried beans and salad.  
\$ 6.50

#### **Huevos a la Mexicanas**

Two eggs any style "a la Mexicana" served with refried beans and potatoes.  
\$ 6.95

#### **Steak & Eggs American**

6 oz. steak, two eggs prepared any style, French fries, & toast.  
\$ 8.50

#### **Eggs, any style**

Two eggs served your way with hash browns or French fries, & toast  
\$5.95

### **Chilaquiles**

Crispy corn chips scrambled with eggs and topped with Ranchero Sauce and Cheese. Served with refried beans. Choice of spicy or mild.  
\$ 6.95

**Americano**

***Chicken Fried Steak***

Chicken Fried Steak topped with cream gravy,  
Served with salad, French fried potatoes,  
and toast.  
\$ 8.95

***Hamburger with French Fries***

\$ 5.50

***Cheeseburger with French Fries***

\$ 5.95

***Filet of Fried Fish***

Battered and deep fried cod, served with French  
fries and salad.  
\$ 8.95

***French Fried Potatoes***

\$ 1.95

**Postres**

***Homemade Sopapillas***

La Hacienda's own recipe for these puffy  
pastries! Served hot with powdered sugar and  
honey. Four to an order.  
\$ 3.95

***Chocolate Charlie***

Warm chocolate brownie topped with vanilla ice  
cream, chocolate sauce, whipped cream, and a  
cherry.  
\$ 5.95

***Exquisite Empanada de Guayaba***

Deep-fried turnovers filled with creamy guava  
and cream cheese.  
\$ 4.95

***Hacienda Mountain***

Vanilla Ice Cream sprinkled with cinnamon  
and topped with caramel and whipped cream,  
served in a buñuelo shell.  
\$ 5.95

***Creamy Vanilla Flan***

Creamy Vanilla Flan with caramel topping.  
\$ 4.95

***Bolitas de Nieve***

Scoop of Vanilla Ice Cream.  
\$ 2.95

***Pastel Tres Leches***

Mexico City Sponge cake with 3-milk topping.  
\$ 4.95

***Cheesecake***

Assorted Varieties ~ Ask for selection

**La Hacienda charges a cake-plating fee of \$1.00 per person to provide china and flatware for all outside desserts. You may waive this fee by bringing your own disposable plates and forks.**