

MARGARITAS

<p>De La Casa Margarita 9.00 Blended or on the rocks with Juarez Tequila, Triple Sec, Sweet N' Sour. Add \$1.00 to make it a fruit margarita: Strawberry, Mango, Peach, Melon or Banana.</p> <p>House Caddy 10.00 Juarez Tequila, Triple Sec, Sweet N' Sour and a floater of Orange Liqueur.</p> <p>Super Cadillac 15.00 Blend of Super Premium Silver Tequila, Triple Sec, Sweet N' Sour and a floater of Grand Marnier.</p> <p>Skinny Margarita 13.00 Premium Silver Tequila, Agave Nectar, Fresh Lime Juice.</p>	<p>Hacienda Margarita 14.00 Blend of Premium Añejo Black Barrel Tequila, Triple Sec, Sweet N' Sour, served on the rocks.</p> <p>El Tarras Margarita 15.00 Casa Noble, Reposado Tequila, Triple Sec, Sweet N' Sour, served on the rocks.</p> <p>Margarita On The Lake 14.00 Centenario Plata Tequila, Triple Sec, Sweet N' Sour and a splash of orange juice.</p> <p>Jenny's Margarita 15.00 Casa Amigos Silver Tequila, Triple Sec, Sweet N' Sour and a splash of orange juice.</p>	<p>Don Pollo Margarita 15.00 El Tesoro Plata Tequila, Triple Sec, Sweet N' Sour, on the rocks. La favorite del Jefe.</p> <p>Alex's Mezcalrita 13.00 Blend of Mezcal, Triple Sec, Sweet N' Sour.</p> <p>Doña Alicia Margarita 14.00 Herradura Silver Tequila, Sweet N' Sour, with a splash of Raspberry Liqueur.</p> <p>Horchata Margarita 14.00 Coconut Liqueur, Horchata Liqueur, Café Liqueur, Half & Half, served blended or on the rocks.</p>
---	---	---

Red Sangria 11.00

MARGARITAS ORGANICAS 13.00

A blend of Premium Plata Tequila, Agave Nectar and Fresh-Squeezed Lime Juice. Hand-shaken and served on the rocks with a chili-rimmed glass.

Your choice of: Tamarind, Jalapeño, Cucumber, Watermelon, Pineapple, Blackberry, Raspberry, Mango, or Blood Orange.

WINES

(Glass / Bottle)

WHITE

Wine Zinfandel	9.00 / 25.00
Estancia, Pinot Grigio	10.00 / 35.00
Coppola Diamond, Chardonnay	11.00 / 40.00
Rodney Strong "Chalk Hill" Chardonnay	11.00 / 40.00
Cupcake, Chardonnay	10.00 / 35.00
Brancott, Sauvignon Blanc	10.00 / 35.00

RED

Cupcake, Cabernet	10.00 / 35.00
Coppola Claret, Cabernet	11.00 / 40.00
Cupcake, Merlot	11.00 / 35.00
Coppola Claret, Merlot	11.00 / 40.00
Noble Vines 667, Pinot Noir	11.00 / 40.00
Upshot Red Blend	11.00 / 40.00

HOUSE WINE

Chardonnay, Cabernet, Merlot	9.00 / N.A.
Corkage Fee (per .75 bottle)	15.00

SPARKLING WINE

Champagne Split	8.00
J Roget	25.00
Campo Viejo, Cava Rose	30.00
Gloria Ferrer, Brut	42.00

WINES (Bottle Only)

RED

Concha Y Toro, Cabernet	45.00
Graffigna, Malbec	45.00
Rodney Strong, Cabernet Sauvignon	40.00

WHITE

Upshot Chardonnay	40.00
Franciscan	45.00
Cupcake Riesling	35.00
Ferrari-Carano, Fume Blanc	45.00

HACIENDA SPECIAL RESERVES (Bottle Only)

Sanford "Flor de Campo", Pinot Noir	55.00
Northstar, Merlot	65.00
Ferrari-Carano Reserve, Chardonnay	80.00
Perrier-Jouet "Grand Brut" Champagne	120.00
Don Melchor, Cabernet Sauvignon	200.00
Overture by Opus One, Red Blend	250.00

MARGARITA PITCHERS

All Margarita Pitchers are Served on the Rocks Only

De La Casa Margarita	42.00
De La Casa Fruit Margarita	45.00
House Caddy	50.00
Organic Margarita	55.00
(Your choice of Jalapeño, Cucumber, Watermelon, Raspberry, or Blackberry)	
Skinny Margarita	50.00
Patron Silver Margarita	65.00

BEER

DOMESTIC DRAFT	IMPORTED BOTTLE
Coors Light	5.50
IMPORTED DRAFT	Bohemia Clasica 6.50
Corona Light	6.50
Pacifico	6.50
Dos XX Lager	6.50
Dos XX Amber	6.50
Negra Modelo	6.50
Modelo Especial	6.50
Stella Artois	6.50
Lagunitas I.P.A.	6.50
Pineapple Sculpin I.P.A.	6.50
Michelada	10.00
(Clamato, Lime Juice, Tapatio and your choice of Mexican Beer)	
DOMESTIC BOTTLE	IMPORTED BOTTLE
Budweiser	5.50
Bud Light	5.50
Coors Light	5.50
Miller Lite	5.50
Michelob Ultra	5.50
Stone I.P.A.	6.50
Pineapple	6.50
Corona Premier	6.50
Corona Familiar	6.50
NON-ALCOHOLIC	HARD CIDER (Bottle Only)
O'Doul's Lager	5.50
Buckler	5.50
Wyder's Pear	5.50
Ace Premium Berry	5.50
Angry Orchard	5.50

Ask your server about our daily drink specials!

Please drink responsibly. *We have a \$7.00 split plate fee. *We have the right to refuse service to anyone. *We are not responsible for lost items.

STARTERS

- GUACAMOLE DIP:** Fresh Guacamole prepared with our delicious house recipe. **11.00**
- TAQUITOS:** Made with fresh corn tortillas, deep-fried, served with guacamole and sour cream, topped with our delicious house tomatillo salsa and queso fresco. Your choice of: **Chicken 12.00 – Beef 13.00**
- CEVICHE:** Fresh and made to order, served with chopped cucumber, tomato, cilantro, jalapeño chile, red onion and avocado. Your choice of: **Shrimp 19.00 – Fish 19.00 – Combo 22.00**
- CALAMARI:** Tender squid steak strips, herb-breaded and deep-fried. **13.00**
- COCKTAIL DE CAMARON:** Mexican white prawns tossed with fresh chopped tomato, red onion, cucumber, jalapeño chile and avocado, smothered in our delicious house cocktail sauce. **23.00**

SOUPS AND SALADS

- CHICKEN TORTILLA SOUP:** Homemade chicken & vegetable soup, topped with sliced avocado, tortilla strips and queso fresco. **11.00**
- ALBONDIGA SOUP:** Homemade traditional vegetable & meatball soup. **11.00**
- CAESAR SALAD:** Fresh hearts of romaine lettuce tossed in our homemade Caesar dressing, topped with croutons and Parmesan cheese. Your choice of: **No Meat 12.00 – Chicken 15.00 – Steak 18.00 – Shrimp 28.00**
- TOSTADA SALAD:** A crispy flour shell tostada with pinto beans, lettuce, jack cheese, topped with sour cream, pico de gallo and fresh guacamole. Your choice of: **No Meat 12.00 – Grilled Chicken 16.00 – Shredded Chicken 16.00 – Shredded Beef 16.00 – Steak 17.00 – Carnitas 17.00 – Shrimp 28.00**
- ON THE LAKE SALAD:** Fresh tomatoes, cucumbers, red onion, corn, and sliced avocado served on a bed of mixed-green lettuce. Your choice of: **No Meat 12.00 – Grilled Chicken 16.00 – Steak 18.00 – Crab 28.00 – Shrimp 28.00**
- SPINACH FAJITA SALAD:** A bed of fresh spinach topped with vinaigrette, pumpkin seeds, queso fresco, tomatoes, onions and pasilla chiles fajita-style. Your choice of: **No Meat 14.00 – Chicken 16.00 – Steak 19.00 – Shrimp 28.00**

MEXICAN COMBINATIONS

Served with Refried Beans and Mexican-style Rice.

- COMBO #1:** 2 Tacos **16.00**
- COMBO #2:** 2 Tamales **16.00**
- COMBO #3:** 1 Taco, 1 Enchilada **16.00**
- COMBO #4:** 2 Enchiladas **16.00**
- COMBO #5:** 1 Chile Relleno, 1 Enchilada **16.00**

Choice of **Taco:** Crispy / Soft, & Shredded Chicken / Shredded Beef / Carnitas / Ground Beef / Carne Asada add 3.00

Choice of **Enchilada:** Cheese / Shredded Chicken / Shredded Beef / Ground Beef

Choice of **Tamal:** Sweet Corn (No Meat) / Chicken / Pork

BURRITOS MOJADOS

All of our burritos are served wet-style, smothered in our red homemade sauce, stuffed with Monterey Jack cheese and meat only.

Served with guacamole, sour cream, refried beans and Mexican-style rice.

Your choice of: **Shredded Chicken, Shredded Beef, Carnitas, or Chile Verde 18.00 – Asada 20.00**

PLATILLOS TRADICIONALES

Served with Refried Beans and Mexican-Style Rice.

- CARNITAS:** Tender pork prepared Don Pollo's style. Served with guacamole and pico de gallo. **20.00**
- FAJITAS:** Sautéed bell pepper and onions and your choice of meat, served with fresh guacamole, pico de gallo and warm tortillas. Your choice of: **Chicken 20.00 – Steak 22.00 – Carnitas 20.00 – Shrimp 28.00 – Supremas (Combo of Steak, Chicken, and Shrimp, portion for 1 person) 35.00**
- CHILE VERDE:** Tender pork, served in our house tomatillo sauce. **18.00**
- CHICKEN CHAMPIGNON:** Tender chicken breast, poached to perfection and topped with sautéed mushrooms, onions and smothered in our delicious creamy chipotle sauce. **20.00**
- TRADITIONAL MOLE ROJO:** Poached chicken breast, smothered in our traditional homemade mole sauce. **20.00**
- NEW YORK RANCHERO STYLE:** Tender New York steak chopped and smothered in perfectly seasoned sautéed onions, bell peppers and tomatoes. Served with a side of warm tortillas. **28.00**
- HACIENDA ENCHILADAS:** Two corn tortilla enchiladas, stuffed with your choice of meat and smothered in our delicious green sauce, topped with melted Jack cheese, sour cream and fresh avocado slices. Your choice of: Grilled Chicken, Grilled Steak, or Carnitas Pork. **19.00**
- CHICKEN ENCHILADAS RANCHERAS:** Two shredded chicken enchiladas smothered in our delicious homemade ranchera sauce, topped with fresh guacamole and sour cream. **19.00**
- FLAUTAS DINNER:** Flour tortillas rolled & deep-fried, served with our fresh house guacamole and sour cream, topped with our delicious house tomatillo salsa and queso fresco. Your choice of: Chicken, Beef, or Carnitas. **19.00**

Ask your server about our daily drink specials!

Please drink responsibly. *We have a \$7.00 split plate fee. *We have the right to refuse service to anyone. *We are not responsible for lost items.

DELICIAS DEL MAR

Seafood Dishes

CAMARONES AL MOJO DE AJO: Mexican white prawns, sautéed in our creamy garlic-butter sauce and a touch of white wine. Served with Mexican-style rice and fresh steamed seasonal vegetables. **28.00**

CAMARONES A LA DIABLA: Mexican white prawns, marinated and cooked in our own delicious house spicy sauce. Served with Mexican-style rice and fresh steamed seasonal vegetables. **28.00**

SEAFOOD ENCHILADAS: Two flour tortillas, stuffed with your choice of seafood, onion, tomatoes and pasilla chiles and smothered in our special green sauce. Topped with sour cream and fresh avocado slices. Served with refried beans and Mexican-style rice. Your choice of:

Shrimp 28.00 – Salmon 28.00 – Crab 30.00 – Lobster 30.00 – Mariscos (Crab and Shrimp) 30.00

SEAFOOD SOFT TACOS: Two corn tortilla soft tacos, stuffed with your choice of seafood, topped with lettuce, Monterey Jack cheese and pico de gallo. Served with refried beans and Mexican-style rice.

Your choice of: **Fish 19.00 – Calamari 19.00 – Shrimp 28.00 – Lobster 30.00**

SEAFOOD CHIMICHANGA: A flour tortilla stuffed with your choice of seafood and Jack cheese & deep-fried to perfection. Topped with guacamole and sour cream. Served with refried beans and Mexican-style rice.

Your choice of: **Shrimp 28.00 – Mariscos (Crab and Shrimp) 30.00**

GRILLED SALMON: Our savory salmon perfectly seasoned and grilled to perfection. Served with Mexican-style rice and steamed seasonal vegetables. **28.00**

FROM THE GRILL

LA FIESTA “NEW YORK STEAK”: A tender New York steak, perfectly grilled to your liking. Served with a red mole chicken enchilada and a beef taquito. **30.00**

CARNE ASADA ARRACHERA: Sirloin steak Arrachera. Served with Mexican-style rice, beans, fresh guacamole, pico de gallo and a side of warm tortillas. **26.00**

GRILLED CHICKEN MARIPOSA: Juicy butterflied chicken breast, seasoned and grilled to perfection. Served with Mexican-style rice, whole beans, fresh guacamole, pico de gallo and a side of warm tortillas. **20.00**

LATABLITA: (Serves two people) Served with Grilled Steak, Grilled Chicken, and Carnitas. Served with Mexican-style rice, beans, guacamole, pico de gallo, jalapeños and warm tortillas. **47.00**

STEAK AND SHRIMP: A tender New York steak grilled to your liking, accompanied by our savory shrimp sautéed in our creamy garlic-butter sauce. Served with sautéed seasonal vegetables. **41.00**

STEAK AND LOBSTER TAIL: New York center cut steak and a succulent lobster tail, baked with butter and our house spices. Served with sautéed seasonal vegetables. **65.00**

SHRIMP AND LOBSTER TAIL: Lobster tail baked with butter and our house spices and a side of our delicious shrimp in creamy garlic-butter sauce. Served with sautéed seasonal vegetables. **65.00**

NON-MEAT CHOICES

Served with Black Beans or Pinto Beans (No Lard)

SPINACH ENCHILADAS: Two corn tortilla enchiladas, stuffed with sautéed spinach, tomatoes, bell pepper and corn. Topped with melted Jack cheese, fresh avocado slices and sour cream. **19.00**

SOFT VEGGIE TACOS: Two corn tortilla soft tacos, stuffed with mushrooms, bell pepper, tomatoes, onions, and corn. **16.00**

VEGGIE FAJITAS: Sautéed bell pepper, onions, yellow squash, zucchini and broccoli, served with fresh guacamole, pico de gallo and warm tortillas. **16.00**

VEGGIE BURRITO: Burrito stuffed with sautéed tomatoes, onions, bell peppers, corn. **16.00**

SOFT DRINKS

Acqua Panna Natural Spring Water **5.00**

S.Pellegrino Sparkling Natural Mineral Water **5.00**

Soft Drinks **3.99**

Juice (Orange, Apple, Pineapple, Cranberry) **5.00**

Ask your server about our daily drink specials!

Please drink responsibly. *We have a \$7.00 split plate fee. *We have the right to refuse service to anyone.

*We are not responsible for lost items.

SUNDAY “CHAMPAGNE” BRUNCH

Brunch menu available Sundays from 10:00AM to 2:00PM only.

Dishes listed below include refried beans and Mexican country potatoes.

Complementary two glasses of champagne per brunch dish ordered, upon request.

Any additional glasses of champagne will be charged separately.

CHILAQUILES CON HUEVO:	19.00
Diced corn tortillas covered in our special sauce made with sautéed tomatoes, onions and chiles and topped with eggs, cheese and sour cream.	
OMELETTE DE CHILE VERDE:	19.00
Pork simmered in tomatillo sauce and wrapped in a fluffy omelette.	
HUEVOS MEXICANOS:	19.00
Two eggs any style covered in sautéed tomatoes, onions and chiles.	
OMELETTE DE AGUACATE Y CREMA:	19.00
A perfectly prepared omelette topped with fresh avocado slices and sour cream.	
HUEVOS CON CHORIZO:	19.00
Mexican chorizo sausage, scrambled with eggs.	
SPINACH AND MUSHROOM OMELETTE:	19.00
A fluffy omelette stuffed with fresh spinach, sautéed mushrooms and Jack cheese.	
HUEVOS RANCHEROS:	19.00
Two eggs any style over a fresh corn tortilla, smothered in our salsa ranchera and topped with melted Monterey Jack cheese.	
OMELETTE MEXICANO:	19.00
A fluffy omelette stuffed with melted Monterey Jack cheese and topped with pico de gallo.	
HUEVOS CON MACHACA:	19.00
Our signature shredded beef scrambled with eggs, sautéed tomatoes, bell peppers, onions and garlic.	
ENCHILADA POBLANA Y HUEVOS:	19.00
Cheese enchilada covered with red mole sauce accompanied by two eggs any style and guacamole.	
HUEVOS CON TOCINO:	19.00
Two eggs any style served with our delicious smoked bacon.	
VEGGIE EGG WHITE OMELETTE:	22.00
A fluffy omelette stuffed with seasoned vegetables.	
HUEVOS CON CAMARONES:	28.00
Perfectly seasoned shrimp, scrambled with eggs.	
HUEVOS CON ASADA:	30.00
Two eggs scrambled with our delicious New York steak. Served with guacamole and pico de gallo.	

KIDS BRUNCH

EGG DISH ANY STYLE Served with fruit and French fries.	10.00
KIDS OMELETTE Served with fruit and French fries.	10.00

Ask your server about our daily drink specials!

Please drink responsibly. *We have a \$7.00 split plate fee. *We have the right to refuse service to anyone.

*We are not responsible for lost items.