



BRUNCH

The Hacienda

A fully private and inviting space, warm tiles and cactus plants. Perfect for intimate seated events up to 25 people or cocktail receptions up to 30 people. Inquire about pricing

Hacienda Grande

Extend the Hacienda into a semi-private area of our dining room with floor to ceiling windows and decorative screens. Perfect for seated events up to 50 people or cocktail receptions up to

80 people.

Inquire about pricing

"Half Restaurant"

For events up to 100 people. Great for fundraisers, holiday parties and large social gatherings!

Inquire about pricing

"The Whole Enchilada"

Use the entire restaurant and bar for a private dinner or cocktail party for 150+. Our lively and warm atmosphere is perfect for eating, dancing and entertainment! Inquire about pricing.

Minimum purchase is for food and beverage and does not include tax or service fees.

SEATED LUNCH MENU

\$ 16.00 per person, soda, iced tea and lemonade
(events under 30 guests choose up to nine options)
(events over 30 guests choose up to five options)

Beef Barbacoa Taco

shredded beef, slow cooked with spices and peppers topped with raw onion and cilantro

Chicken Tinga Taco

shredded chicken cooked in spicy annatto broth, cotija cheese, onion, and cilantro

Baja Fish Taco

crispy battered white fish, chipotle crema, cabbage slaw, pico de gallo

Huevos Taco

Scrambled eggs, chorizo, potatoes, peppers, Chihuahua cheese

Hongos Taco

Sauteed Shiitake Mushrooms, Squash, Onions, Chiles, Goat Cheese, Pickled Corn Relish

Cochinita BBQ Taco

cochinita pulled pork, candied pineapple habanero, pickled red onion, cilantro

Pork Belly al Pastor Taco

crispy pork belly, candied habanero pineapple, guajillo pepper al pastor aioli

Mango Shrimp Taco

sofrito, aji verde, cilantro

All taco platters served w/rice & beans

Cuban Sandwich

braised pork, ham, pickles, Swiss cheese, mustard sauce with fries

Bananas Foster Pancakes

two pancakes, sliced bananas, mixed berries, Foster sauce, whipped cream, brown butter, bacon

Huevos Rancheros

Fried eggs over soft fried tortilla soaked in salsa verde topped with chorizo, refried beans with queso fresco

Mexican Omelet

three eggs, onion, jalapeño, tomato, Chihuahua cheese, and hash browns

ADD \$1

Salmón Taco

sautéed salmon, onion, garlic, bell peppers, cilantro dressing scallions

Bistec Azul Taco

sautéed steak, bleu cheese, serrano-garlic sauce, flour tortilla

Pollo

Enchiladas

Shredded chicken tinga, onion, tomato, guajillo sauce, Chihuahua cheese and Mexican crema

Vegetarian Enchiladas

corn tortillas, sautéed zucchini and yellow squash, roasted tomato guajillo sauce, melted chihuahua cheese, crema Mexicana with rice and refritos black beans

Spicy Chicken Sandwich

fried chicken, ghost pepper cheese, lettuce, tomato, onion, garlic aioli

Grilled Chicken Chilango Salad

mixed greens, mixed vegetables, fried chickpeas, corn & black bean relish, goat cheese, and agave & roasted red pepper vinaigrette

Chiliquiles

scrambled eggs, chorizo, tortilla chips, cotija, pico de gallo, lime crema, salsa Mexicana

French Toast

Maple whipped butter, maple syrup

ADD \$3

Lomo Saltado

sliced beef tenderloin sautéed with onion, tomato, and jalapeño served over rice topped with hand cut fried potatoes

Mexican Salmon Salad

grilled salmon, mixed greens, guacamole, fried tortillas and agave & roasted red pepper vinaigrette

Chipotle Shrimp

shrimp pan seared in white wine and a chipotle cream over white rice

Shrimp Torta

grilled shrimp, avocado, tomato, romaine, citrus aioli

Crab Omelet

Three eggs, lump crab meat, peppers, onions, chili beurre blanc sauce, hash browns

Steak and Eggs

Grilled skirt steak, two eggs any style, hash browns, fresh fruit

Accompaniments

Queso Dip
\$3/person or \$3.5/person with ground beef
picadillo

Guacamole
\$3/person

Ceviche Pescado Blanco
\$3.5/person
white fish, lime, cilantro, red onion, cucumber,
tomato, jalapeño

Aperitivos (add \$5/person)

Mixed Green Salad

Chicken Tortilla Soup
shredded chicken, avocado, pico de gallo, chile rajas, guajillo tomato broth

Postres (add \$5/person)

Churros with Mexican Chocolate Fondue
cinnamon sugar, whipped cream

Chipotle Infused Chocolate Mousse
topped with whipped cream

Tres Leches Cake with strawberry compote

Ice cream or Sorbet

LA FAMILIA (family style)

three-course

\$22.00 per person.

All dishes are served to the center of the table for sampling and sharing

FIRST COURSE

Guacamole Tradicional

fresh avocado, serrano chile, tomato, onions & cilantro served with fresh tortilla chips and salsa

SECOND COURSE

Black Bean Dip

black bean onions, peppers, jalapeño, Oaxaca cheese, flour tortillas,
Mexican hummus

Chicken Huarache

grilled chicken, corn, pico de gallo, chihuahua cheese, lettuce, black beans,
chipotle aioli

ENTREE COURSE

PLATOS PRINCIPALES

(choose one from each category)
served with Mexican rice & black beans

TACOS

Beef Barbacoa

shredded beef, caramelized onions, chile
gravy, chopped onion & cilantro

Chicken Tinga

shredded chicken, Cotija, onion, Guajillo chile
sauce

Cochinita BBQ Taco

cochinita pulled pork, candied pineapple
habanero, pickled red onion, cilantro

Hongos

sauteed shiitake mushrooms, squash, onions,
chiles, goat cheese, pickled corn relish

Baja Fish Taco

crispy battered white fish, Chipotle crema,
shredded cabbage, pico de gallo

ENCHILADAS

Guajillo

shredded chicken tinga, onion, tomato,
Guajillo sauce, Chihuahua cheese and
Mexican crema

Vegetarianas

grilled vegetable medley, roasted tomato
Guajillo sauce, Cotija cheese, crema

Short Rib

shredded short rib, onion, Guajillo sauce,
Chihuahua cheese and Mexican crema

ESPECIALES

Lomo Saltado

carne asada, sauteed onions and tomatoes
served with rice and fried potatoes

Mexican Salmon Salad

grilled salmon, mixed greens, guacamole, fried
tortillas and agave & roasted red pepper
dressing

Chipotle Shrimp

pan seared shrimp in a chipotle cream sauce
over Spanish rice

Grilled Chicken César Salad

grilled romaine, grilled chicken, masa
croutons, parmesan, anchovies, chipotle césar

POSTRES

(add \$4/person)

Churros with Mexican Hot Chocolate Fondue

cinnamon sugar, whipped cream

Chipotle Infused Chocolate Mousse

topped with whipped cream

Tres Leches Cake

with strawberry compote

Ice cream or Sorbet