



LA HACIENDA

by richard sandoval

PARA LA MESA

Guacamole 11.5
avocado | tomato | onion | cilantro | tortilla chips | chile Serrano

Queso Fundido 9.5
melted oaxaca, chihuahua & gouda Cheeses
chile morita salsa | flour Tortillas
add chorizo or mushrooms 10.5

Ceviche Tasting* 13
two ceviches

Camarone Ceviche* 11.5
shrimp | avocado | chile habanero

Mahi Mahi Ceviche* 10.5
citrus – tomato | chile serrano

ANTOJITOS

Pork Carnitas Sopes 9.5
crispy corn masa cakes | black bean puree | slow cooked pork | napa cabbage | pickled onion

Huarache de Res* 13
crispy masa flatbread | seared beef tenderloin | caramelized onion | black bean Puree | oaxaca cheese

Tacos de Langosta 16.5
lobster | black bean | chile de Arbol Sauce
avocado | cilantro

Tamal de Huitlacoche 9.5
steamed huitlacoche corn masa | goat cheese | zucchini | chile guajillo sauce | truffle

Quesadilla Tradicional 10
corn masa | squash | oaxaca cheese | black bean salsa roja y verde | crema Fresca | cotija cheese

Empanadas de Camaron 11.5
crispy shrimp turnovers | pineapple – bell pepper relish | chile chipotle vinaigrette

Flautas 10
crispy corn tortilla | shredded chicken | 3 chile citrus Sauce | tomatillo salsa | crema Fresca

ENSALADAS Y SOPAS

Ensalada Con Almendras 9.5
arugula | pea shoots | cranberries | caramelized almonds | goat cheese | spicy balsamic vinaigrette

Chipotle BBQ Chicken Salad 16
grilled chicken breast | tortilla strips | roasted corn pico de gallo | queso panela | cilantro ranch dressing

Sopa de Tortilla 9.5
chile guajillo broth | queso panela | avocado
crispy tortilla strips

Sopa de Elote 9.5
roasted corn | cream | huitlacoche

PLATOS FUERTES

Pipian de Puerco 26
slow cooked pork shoulder | roasted corn puree
pumpkin seed | pipian sauce

Huachinango a la Veracruzana 28
red snapper | smoked bacon fufu
tomato olive caper sauce

Mole Poblano 24.5
pan roasted all natural chicken breast | plantain | mole sauce | cilantro rice | sesame seeds

Tampiqueña* 25.5
skirt steak | cactus salad | guacamole | chile poblano – potato gratin | mole cheese enchilada

Camarones al Chipotle 26
pan roasted shrimp | tequila – chile chipotle sauce
black bean – huarache

Atun* 29
pistachio chile ancho crusted tuna | sweet potato
green apple salad | mole verde

Costilla de Res 28
braised beef short rib | vegetable escabeche | crema fresca potato puree | chile habanero – guava sauce

Filet a la Parilla* 31
grilled coriander beef tenderloin | oaxaca cheese
enchiladas | chile pasilla gastrique

Verduras a la Parilla 18.5
grilled seasonal vegetables | crema fresca potato puree | citrus adobo broth | chile habanero – truffle oil

ENCHILADAS Y TACOS

Enchiladas Divorciadas 18
chicken tinga | tomatillo sauce | entomatada sauce
crema fresca

Enchiladas de Res 19
house smoked shredded beef short rib | entomatada sauce | crema Fresca

Fajita Style Mexico City Tacos*
Grilled Skirt Steak 22 | Chicken 21 | Shrimp 25*
onion | bell peppers | guacamole | flour tortillas

PARA ACCOMPANAR

Black Beans 5.5
Mexican Rice 5.5
Seasonal Vegetables 5.5
Crema Fresca Mashed Potatoes 5.5

Executive Chef | Richard Sandoval
Chef de Cuisine | Forest Hamrick

*Upon request, we are able to provide full information on the ingredients of any item served. These items can be cooked to order. We are happy to accommodate our guests whenever possible. We are also required by the State Food Code to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please direct your inquires to the Restaurant Manager.