

START OFF RIGHT

CLASSIC MARGARITAS

ON THE ROCKS OR FROZEN

CLASSIC LIME

16oz. - 11 | 27oz. - 16

FLAVORED

STRAWBERRY | RASPBERRY | MANGO

16oz. - 12 | 27oz. - 17



LA HACIENDA
CLASSIC MARGARITA
ON THE ROCKS

LA HACIENDA
FROZEN STRAWBERRY
MARGARITA

SPECIALTY MARGARITAS

16oz. - 13 | 27oz. - 18

CADILLAC MARGARITA

El Jimador Blanco 100% Agave Tequila, Gran Gala Orange Liqueur and sweet and sour mix.

ULTIMATE MARGARITA

El Jimador Blanco 100% Agave Tequila, Cointreau Orange Liqueur and sweet and sour mix.

POMEGRANATE MARGARITA

El Jimador Blanco 100% Agave Tequila, Triple Sec and Rose's Pomegranate Infusion.

SANGRIA

SANGRIA SWIRL MARGARITA

This tasty drink starts out with our homemade red sangria then swirled with our famous frozen classic margarita. 12

SANGRIA

White or red sangria topped with fresh fruit. 12

HANDSHAKEN MARGARITAS

THE ORIGINAL HAND SHAKEN MARGARITA

El Jimador Silver 100% Agave Tequila, Cointreau Orange Liqueur, agave nectar and fresh squeezed lime juice. Served in a rocks glass. 14

MANGO SMASH HAND SHAKEN MARGARITA

El Jimador Blanco 100% Agave Tequila, Cointreau Orange Liqueur, mango puree, fresh squeezed lime juice and chamoy. Served in a tajin salt rimmed glass. 14

JALAPENO HAND SHAKEN MARGARITA

Tanteo Jalapeno Tequila, Cointreau Orange Liqueur, agave nectar and fresh squeezed lime juice. Spicy! Served in a rocks glass. 14



ORIGINAL HAND SHAKEN MARGARITA

MANGO SMASH HAND SHAKEN MARGARITA

TROPICAL DRINKS

MEXICAN MAI TAI

OUR VERY OWN RECIPE! Starts with our famous margarita, Don Q Cristal Rum, Don Q Coconut Rum, Midori and a blend of fruit juices topped with Myers Dark Rum. A Must Try! 16oz. - 13 • 27oz. - 18

MOJITO

Don Q Limon Rum, muddled mint leaves, fresh lime juice, simple syrup and soda water. • 12

ULTIMATE PINA COLADA

Don Q Coconut Rum, Don Q Gold Rum, Cream of Coconut and pineapple juice. • 12

CERVEZA

IMPORT

Corona • Corona Light • Corona Familiar • Modelo Especial
Negra Modelo • Pacifico • Victoria • Dos Equis Lager
Dos Equis Ambar • Bohemia • Tecate • Sol • Heineken

5

DOMESTIC

Miller Lite • Bud Light • Budweiser
Coors Light • O' Douls (Non Alcoholic)
4.5

WINE LIST

Chateau Souverain Merlot
California 8/30
Chateau Souverain Chardonnay
California 8/30

Chateau Souverain Cabernet Sauvignon
California 8/30
Juliette Rose
Provence 8/30

Pinot Grigio Caposaldo
Italy 7/26
Mirassou Pinot Noir
California 7/26

BOTANAS

QUESO DIP 7.99 • With Jalapeno 8.49 • With Chorizo 9.49 • With Spinich 9.49

GUACAMOLE Fresh creamy avocado dip. 11.49

GUACAMOLE HACIENDA Fresh avocado dip, onion, tomato and cilantro. (Jalapeño optional) 10.99

QUESO FUNDIDO - OLE! Chorizo, potato, onion, tomato and bell peppers topped with melted Mexican cheese. (Served with flour tortillas) 13.99

MINI TAQUITOS (4) corn tortillas, rolled and filled with choice of meat then lightly fried. Served with guacamole, sour cream and pico de gallo 11.99

Shredded chicken or ground beef

CEVICHE Diced fresh tilapia, onion, tomato and cilantro marinated in fresh seasoned lime juice 12.99

NACHOS ESPECIALES

Tortilla chips topped with refried beans, melted cheese, sour cream and guacamole. (Jalapeño optional) 11.99 • Add Chicken -3 Skirt Steak -6

SHRIMP COCKTAIL

(Mexican Style) Shrimp mixed with cocktail sauce, avocado, tomato, onion and cilantro 14.99

EMPANADAS

(4) corn empanadas lightly fried to a crisp with your choice of filling. Served with guacamole 15.99

Ground beef and cheese or chorizo, potato and cheese

QUESADILLAS (3) flour tortillas lightly grilled with Mexican cheese.

Served with lettuce, tomato, sour cream and guacamole 10.99

Add shredded chicken -3 • Grilled chicken -3 • Ground beef -3

Spinich and onion -3 • Skirt steak -5

ENSALADAS

MEXICAN CHOPPED SALAD Chopped iceberg and romaine lettuce, tomato, red onion, black olives, avocado, queso fresco, chorizo and tortilla strips 11.49
Add grilled chicken -5 • Sliced carne asada -7.5

ENSALADA HACIENDA Mixed greens, tomato, red onion, bell pepper, avocado, queso fresco and house made cilantro lime dressing 11.99
Add grilled chicken -5 • Sliced carne asada -7.5 • Grilled salmon -7.5

TACO SALAD Crispy flour tortilla bowl, lettuce, tomato, red onion, shredded cheese, black olives, avocado and sour cream 10.99

Add ground beef -5 • Grilled chicken -5 • Sliced carne asada -7.5

MOUTHWATERING TACOS

(3) Tacos on corn or flour tortillas with choice of filling

Served with frijoles refritos (refried beans) and arroz (Spanish rice).

GROUND BEEF Lettuce, tomato and Mexican cheese 13.99

SHREDDED CHICKEN Lettuce, tomato and Mexican cheese 14.49

CAMARON Sauteed shrimp, diced avocado and chipotle salsa 15.99

AL PASTOR Marinated pork and pineapple with cilantro, onion and red salsa 14.49

PESCADO Grilled or beer battered cod, shredded cabbage, chipotle aioli and avocado 15.99

VEGGIE Grilled bell pepper, onion, tomato, zucchini, corn, Mexican cheese and avocado 13.99

CARNE Grilled skirt steak, lettuce, tomato and Mexican cheese or cilantro and onion 16.99



BURRITOS

Served with frijoles refritos (refried beans) and arroz (Spanish rice)

SUPER BURRITO Grilled chicken, lettuce, tomato, sour cream, refried beans and Mexican cheese 14.49 • Skirt steak 16.99

EL JEFE BURRITO Grilled chicken, red sauce, Spanish rice, refried beans, Mexican cheese and sour cream 14.49 • Skirt steak 16.99

VEGGIE BURRITO Refried beans, Mexican cheese, bell pepper, onion, tomato, zucchini and corn 14.49

BURRITO SUIZO Grilled chicken, lettuce, tomato, cheese, sour cream, and refried beans topped with melted Mexican cheese and red sauce 14.99 • Skirt steak 17.49



ENCHILADAS

Served with frijoles refritos (refried beans), arroz (Spanish rice), lettuce, tomato and sour cream.



ENCHILADAS ROJAS (3) corn tortillas dipped in red sauce filled with cheese, chicken or ground beef topped with melted yellow cheese 15.99

ENCHILADAS VERDES (3) corn tortillas dipped in green sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese 15.99

ENCHILADAS SUIZAS (3) corn tortillas dipped in red sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese and guacamole 16.99

ENCHILADAS POBLANAS (3) corn tortillas dipped in mole sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese 16.99

ENCHILADAS DE ESPINACAS (3) corn tortillas dipped in green sauce filled with sauteed spinach and onion topped with melted Mexican cheese 15.99

COMBINATION PLATES

Served with frijoles refritos (refried beans) and arroz (Spanish rice)
Please no changes or substitutions. It is perfect the way it is, amigos.

COMBINATION UNO One beef taco, one tamale & one cheese enchilada 15.99

COMBINATION DOS One mini cheesy beef burrito, one beef enchilada and one steak taco 15.99



CHIMICHANGA

Jumbo flour tortilla, lightly fried, covered with a homemade cheese sauce. Served with frijoles (refried beans), arroz (Spanish rice), sour cream and guacamole 15.99 • Shredded chicken or ground beef

FLAUTAS

(2) Jumbo corn tortillas, lightly fried, topped with sour cream and a mild sauce. Served with frijoles (refried beans), arroz (Spanish rice) and guacamole 15.99 • Shredded chicken or ground beef

SIZZLIN' FAJITAS!

Grilled bell peppers and onion, served on a hot sizzling skillet. Served with frijoles refritos (refried beans), arroz (Spanish rice), sour cream, guacamole and your choice of tortillas.



COMBINACIONES FAJITAS Strips of marinated chicken breast, skirt steak and shrimp 23.99

FAJITAS DE BISTEC Strips of marinated skirt steak 23.99

FAJITAS DE POLLO Strips of marinated chicken breast 19.99

FAJITAS DE BISTEC Y POLLO Strips of marinated chicken breast and skirt steak 22.99

FAJITAS DE CAMARON Marinated shrimp 22.99

VEGGIE FAJITAS Grilled bell pepper, onion, tomato, zucchini and corn 18.99



STEAK & CHICKEN

Choice of corn or flour tortillas

CARNE ASADA Choice marinated skirt steak grilled to perfection served with Spanish rice, refried beans, papa fritas and guacamole 27.99

CARNE A LA TAMPIQUENA Choice marinated skirt steak grilled to perfection served with a cheese enchilada, Spanish rice, refried beans, papa fritas and guacamole 28.99

PANCHO VILLA Choice marinated skirt steak over a bed of grilled onions on a sizzling skillet. Served with a cheese enchilada, Spanish rice, refried beans, jalapeno toreados and guacamole 29.99

BISTEC RANCHERO Choice butterfly cut skirt steak topped with ranchero sauce served with Spanish rice, frijoles de la olla, papa fritas and guacamole 27.99

POLLO A LA HACIENDA Marinated chicken breast served with Spanish rice, frijoles de la olla, papa fritas and guacamole 17.99

CLASICOS MEXICANOS

Served with frijoles refritos (refried beans), arroz (Spanish rice) and choice of tortillas

CHILAQUILES CON POLLO Shredded chicken and corn tortilla chips sauteed with three sauces topped with melted yellow cheese. (Owners Favorite) 15.99

CHILE RELLENO DE QUESO Poblano pepper covered in a fluffy egg batter stuffed with Mexican cheese topped with a mild sauce 15.99

GUISADO DE PUERCO Mexican style pork stew in red sauce 17.99

HOMEMADE TAMALES (3) Pork tamales served in corn husks with a dollop of sour cream 14.99

TRADITIONAL CHILAQUILES Shredded chicken, onion, jalapeno peppers and corn tortilla chips sauteed in a green tomatillo sauce, topped with sour cream and queso fresco 15.99 • Add eggs - 2.5



SEAFOOD FAVORITES

Choice of corn or flour tortillas

CHIPOTLE SALMON Wild caught grilled salmon topped with a chipotle garlic sauce. Served with black beans, Spanish rice and salad 22.99

CAMARONES A LA PLANCHA Shell-on butterflied grilled shrimp sauteed with a garlic butter sauce. Served with Spanish rice and salad 19.99

CAMARONES A LA DIABLA Sauteed shrimp with grilled onions in a "SPICY" chile de arbol sauce. Served with Spanish rice and salad 20.99



MIS AMIGOS, WELCOME TO LA HACIENDA DE LOS FERNANDEZ. MI CASA ES SU CASA!

Since the early 1970's I have been captivated with the many wonderful flavors that Mexican cuisine has to offer. With that in mind, I spent five years on a grand and fascinating venture exploring the art of Mexican food. I discovered many recipes including my personal favorites, directly from where they originated.

I selected dishes primarily from the Northern border towns (which is where I'm from), but have included recipes from South and Central Mexico as well. I put much thought and hard work into creating this unique menu and finally in July of 1976 - I opened my first Mexican restaurant.

With experience spanning greater than forty five years. I feel I have mastered the true and original flavor of Mexican foods. My philosophy is that when you come to La Hacienda De Los Fernandez to enjoy real Mexican food, you are entitled to it and this is exactly what you will receive. We want to provide you with a large variety of delectable Mexican foods from which you may choose to enjoy. At La Hacienda De Los Fernandez, all of our food products are made on site.

Each day we bake tortillas and prepare fresh salsa and chips. Every dish is prepared to order for your pleasure.

GRACIAS AMIGOS AND PLEASE ENJOY!

José L. Fernandez