START OFF RIGHT

CLASSIC MARGARITAS
ON THE ROCKS OR FROZEN

CLASSIC LIME
16oz. - 14 | 27oz. - 19

FLAVORED
STRAWBERRY | RASPBERRY | MANGO
16oz. - 14 | 27oz. - 19



SPECIALTY MARGARITAS
16oz. - 15 | 27oz. - 20

CADILLAC MARGARITA
Cuervo Tradicional Plata 100% Agave Tequila, Gran Gala Orange Liqueur and sweet and sour mix.

ULTIMATE MARGARITA
Cuervo Tradicional Plata 100% Agave Tequila, Cointreau Orange Liqueur and sweet and sour mix.

SANGRIA

SANGRIA SWIRL MARGARITA
This tasty drink starts out with our homemade red sangria then swirled with our famous frozen classic margarita. 14

SANGRIA
White or red sangria topped with fresh fruit. 14

HANDSHAKEN MARGARITAS

THE ORIGINAL HAND SHAKEN MARGARITA
Cuervo Tradicional Plata 100% Agave Tequila, Cointreau Orange Liqueur, agave nectar and fresh lime juice. Served in a rocks glass. 15

MANGO SMASH HAND SHAKEN MARGARITA
Cuervo Tradicional Plata 100% Agave Tequila, Cointreau Orange Liqueur, mango puree, fresh lime juice and chamoy. Served in a tajin salt rimmed glass. 15

JALAPENO HAND SHAKEN MARGARITA
Tanteo Jalapeno Tequila, Cointreau Orange Liqueur, agave nectar and fresh lime juice. Spicy! Served in a rocks glass. 15



TROPICAL DRINKS

MEXICAN MAI TAI
OUR VERY OWN RECIPE! Starts with our famous margarita, Parrot Bay Coconut Rum, White Rum, Midori and a blend of fruit juices topped with Myers Dark Rum. A Must Try! 16oz.-15 • 27oz.-20

MOJITO
Don Q Limon Rum, muddled mint leaves, fresh lime juice, simple syrup and soda water. • 15

ULTIMATE PINA COLADA
Parrot Bay Coconut Rum, White Rum, Cream of Coconut and pineapple juice. • 15

CERVEZA

IMPORT
Corona • Corona Light • Corona Familiar • Modelo Especial
Negra Modelo • Pacifico • Victoria • Dos Equis Lager
Dos Equis Ambar • Bohemia • Tecate • Sol • Heineken
6

DOMESTIC
Miller Lite • Bud Light • Budweiser
Coors Light • O'Douls (Non Alcoholic)
5.50

WINE LIST

Spellbound Merlot
California 8/30

Hess Shirtail Ranches Chardonnay
California 8/30

Chateau Souverain Cabernet Sauvignon
California 8/30

Ruffino Prosecco
Italy 10

Caposaldo Pinot Grigio
Italy 7/26

Line 39 Pino Noir
California 7/26

BOTANAS

QUESO DIP 9.99 • With Jalapeno 10.49 • With Chorizo 11.49 • With Spinich 11.49

GUACAMOLE Fresh creamy avocado dip. 13.49

GUACAMOLE HACIENDA Fresh avocado dip, onion, tomato and cilantro. (Jalapeño optional) 13.49

ELOTE "Mexican Street Corn" Roasted corn, mayonnaise, queso fresco and Tajin 7.99

MINI TAQUITOS (4) corn tortillas, rolled and filled with choice of meat then lightly fried. Served with guacamole, sour cream and pico de gallo 14.99
Shredded chicken or ground beef

*__CEVICHE__ Diced fresh tilapia, onion, tomato and cilantro marinated in fresh seasoned lime juice 15.99



NACHOS ESPECIALES
Tortilla chips topped with refried beans, melted cheese, sour cream and guacamole. (Jalapeño optional) 14.99 • Add Chicken -4 Skirt Steak -6

SHRIMP COCKTAIL (Mexican Style) Shrimp mixed with cocktail sauce, avocado, tomato, onion and cilantro 16.99

EMPANADAS
(4) corn empanadas lightly fried to a crisp with your choice of filling. Served with guacamole 17.99
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 12.99
Add shredded chicken -4 • Grilled chicken - 4 • Ground beef - 4
Spinich and onion - 4 • Skirt steak - 6

QUESO FUNDIDO - OLE ! Chorizo, potato, onion, tomato and bell peppers topped with melted Mexican cheese. (Served with flour tortillas) 16.99

ENSALADAS

MEXICAN CHOPPED SALAD Chopped iceberg and romaine lettuce, tomato, red onion, black olives, avocado, queso fresco, chorizo and tortilla strips 13.49
Add grilled chicken - 6 • Skirt Steak -10

ENSALADA HACIENDA Mixed greens, tomato, red onion, bell pepper, avocado, queso fresco and house made cilantro lime dressing 13.99
Add grilled chicken - 6 • Skirt Steak -10 • Grilled salmon - 12

TACO SALAD Crispy flour tortilla bowl, lettuce, tomato, red onion, shredded cheese, black olives, avocado and sour cream 13.49
Add ground beef - 6 • Grilled chicken - 6 • Skirt Steak -10



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 15.99

SHREDDED CHICKEN Lettuce, tomato and Mexican cheese 16.49

CAMARON Sauteed shrimp, diced avocado and chipotle salsa 17.99

AL PASTOR Marinated pork and pineapple with cilantro, onion and red salsa 16.49

COCHINITA PIBIL Pulled pork, pickled red onion and habanero 16.49

PESCADO Grilled or beer battered cod, shredded cabbage, chipotle aioli and avocado 17.99

VEGGIE Grilled bell pepper, onion, tomato, zucchini, corn, Mexican cheese and avocado 15.99

CARNE Grilled skirt steak, lettuce, tomato and Mexican cheese or cilantro and onion 18.99



BURRITOS

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

SUPER BURRITO Grilled chicken, lettuce, tomato, sour cream, refried beans and Mexican cheese 16.49 • Skirt steak 18.99

EL JEFE BURRITO Grilled chicken, red sauce, Spanish rice, refried beans, Mexican cheese and sour cream 16.49 • Skirt steak 18.99

VEGGIE BURRITO Refried beans, Mexican cheese, bell pepper, onion, tomato, zucchini and corn 16.49

BURRITO SUIZO Grilled chicken, lettuce, tomato, cheese, sour cream, and refried beans topped with melted Mexican cheese and red sauce 16.99 • Skirt steak 19.49



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 17.99

ENCHILADAS VERDES (3) corn tortillas dipped in green sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese 17.99

ENCHILADAS SUIZAS (3) corn tortillas dipped in red sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese and guacamole 18.99

ENCHILADAS POBLANAS (3) corn tortillas dipped in mole sauce filled with cheese, chicken or ground beef topped with melted Mexican cheese 18.99

ENCHILADAS DE ESPINACAS (3) corn tortillas dipped in green sauce filled with sauteed spinach and onion topped with melted Mexican cheese 17.99

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 18.99

COMBINATION DOS One mini cheesy beef burrito, one beef enchilada and one steak taco 18.99



CHIMICHANGA

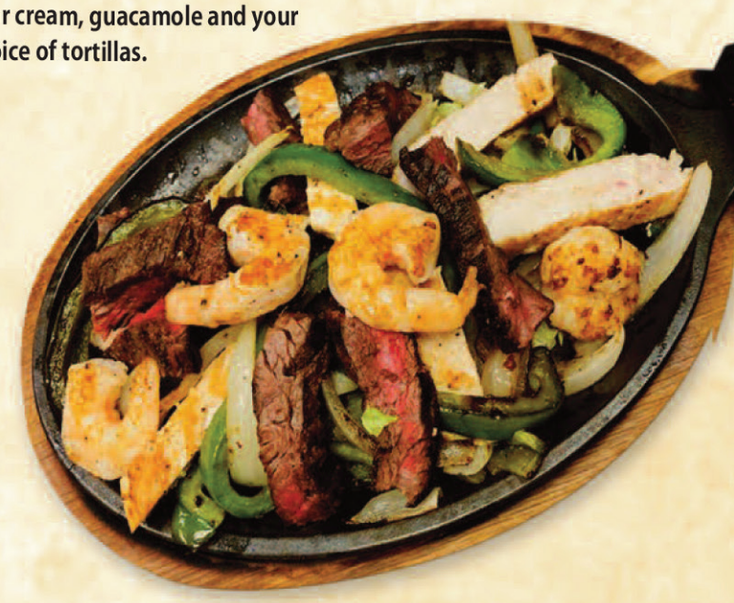
Jumbo flour tortilla, lightly fried, covered with a homemade cheese sauce. Served with frijoles (refried beans), arroz (Spanish rice), sour cream and guacamole 18.99 • Shredded chicken or ground beef

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 18.99 • 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 27.99

*__FAJITAS DE BISTEC__ Strips of marinated skirt steak 29.99

__FAJITAS DE POLLO__ Strips of marinated chicken breast 23.99

*__FAJITAS DE BISTEC Y POLLO__ Strips of marinated chicken breast and skirt steak 26.99

__FAJITAS DE CAMARON__ Marinated shrimp 26.99

__VEGGIE FAJITAS__ Grilled bell pepper, onion, tomato, zucchini and corn 22.99



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 41.99

*__CARNE A LA TAMPIQUENA__ Choice marinated skirt steak grilled to perfection served with a cheese enchilada, Spanish rice, refried beans, papa fritas and guacamole 43.99

*__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 45.99

*__BISTEC RANCHERO__ Choice butterfly cut skirt steak topped with ranchero sauce served with Spanish rice , frijoles de la olla, papa fritas and guacamole 41.99

__POLLO A LA HACIENDA__ Marinated chicken breast served with Spanish rice, frijoles de la olla, papa fritas and guacamole 20.99

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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 26.99

CAMARONES A LA PLANCHA Shell-on butterflied grilled shrimp sauteed with a garlic butter sauce. Served with Spanish rice and salad 22.99

CAMARONES A LA DIABLA Sauteed shrimp with grilled onions in a "SPICY" chile de arbol sauce. Served with Spanish rice and salad 23.99



CALDOS

Our Mexican Soups are a meal by itself. Served with cilantro, onion, lime and your choice of tortillas. Careful! Beef and chicken soups come with bones.

CALDO DE POLLO Chicken Soup with noodles 17.99

CALDO DE CAMARON Shrimp Soup served with a side of rice 19.99

CALDO DE RES CON ARROZ Beef soup served with a side of rice 19.99

MENUDO "VERY TRADITIONAL" Mexican Tripe soup 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) 18.99

TRADITIONAL CHILAQUILES Shredded chicken, onion, jalapeno peppers and corn tortilla chips sauteed in a green tomatillo sauce, topped with sour cream and queso fresco 18.99 • *Add eggs - 2.5

CHILE RELLENO DE QUESO Poblano pepper covered in a fluffy egg batter stuffed with Mexican cheese topped with a mild sauce 17.99

GUISADO DE PUERCO Mexican style pork stew in red sauce 19.99

HOMEMADE TAMALES (3) Pork tamales served in corn husks with a dollop of sour cream 17.99

La Hacienda De Los Fernandez

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.

Jose L. Fernandez