

CREATE YOUR OWN

TWO ITEMS WITH RICE & BEANS ~ 9.25

THREE ITEMS WITH RICE & BEANS ~ 11.25

Top with Chile con Queso OR Queso Blanco ~ 3
Side Sour Cream ~ 1

TACO

Soft flour or crunchy corn shell

BURRITO

Add Melted Jack or Cheddar ~ .89

TOSTADA

CHOICE OF

Seasoned Beef - in-house ground chuck and shredded stew beef

Ranchero Chicken - slow cooked in tomato and garlic

Beans - refried pinto beans or black beans

ENCHILADA

CHOICE OF

Seasoned Beef

Ranchero Chicken

3 Cheese Blend

Kale Enchilada Suiza - topped with poblano cream sauce

Bean

TAMALE

CHOICE OF

XX Puerco

Roasted Veggie

ENSALADAS + SOPAS

CHARRED CAESAR SALAD ~ 8

Romaine lettuce charred and chopped, topped with shredded Parmesan, tomato wedges and Caesar dressing. Garnished with Parmesan crisps.

Add Fajita Steak ~ 4 / Grilled Chicken ~ 3
Sautéed Shrimp ~ 5

CHICA HOUSE SALAD ~ 5

Chopped iceberg lettuce, diced tomatoes, shredded carrots, shredded cabbage and diced red onions, tossed in our house vinaigrette, and topped with queso añejo and black olives. Add Steak ~ 3 / Grilled Chicken ~ 2
Shrimp ~ 4

TACO SALAD ~ 11

A Hacienda 1st to St. Louis! A crispy flour tortilla "bowl" filled with chopped iceberg lettuce, diced tomatoes, shredded carrots, shredded cabbage, marinated onions, avocado slices, queso añejo, black olives and your choice of seasoned beef or grilled chicken breast.

NACHO SALAD ~ 10

Corn tortilla chips with refried beans and melted with cheddar cheese, topped with shredded lettuce, marinated onions, jalapeño peppers, diced tomatoes, cheddar cheese, queso añejo and guacamole.

TORTILLA SOUP ~ CUP 4 • BOWL 6

Simmered tomatoes flavored with garlic and a hint of chipotle. Add Ranchero Chicken ~ 1

POZOLE SOUP ~ CUP 5 • BOWL 7

A hearty, traditional Michoacan soup with chicken, pork and hominy in a flavorful broth, garnished with sides of spicy chile de arbol sauce, radish slices, lime, cabbage, onion and tortilla strips.

VINO

BLANCO

House White: Tilia Chardonnay (Argentina) ~ 6 / 24
Peñascal Estate Sauvignon Blanc (Spain) ~ 8 / 30
Benvolio Pinot Grigio (Italy) ~ 8 / 30
White Zinfandel ~ 5

TINTO

House Red: Hacienda Merlot (California) ~ 6 / 22
Tilia Cabernet Sauvignon (Argentina) ~ 7 / 24
Apaltagua Pinot Noir (Chile) ~ 8 / 30

CERVEZA

BOTTLE IMPORTS ~ 4.5

Corona / Corona Light / Negra Modelo
Modelo Especial / Dos Equis XX Amber
Dos Equis XX Lager / Pacifico / Sol
Tecate / Heineken / Blue Moon
Strongbow Cider / Schlafly Pale Ale

BOTTLE DOMESTICS ~ 3.75

Budweiser / Bud Light / Bud Light Lime
Select 55 / Bud Select / Busch
Coors Light / O'Doul's Amber NA
Mich Ultra / Miller Lite

DRAFTS

Guest Drafts / Bud Light ~ 4
Dos Equis XX Amber / Pacifico
Dos Equis XX Lager / Modelo Especial
Negra Modelo ~ 4.25

BEER-RITA

Can't decide? 1/2 Beer - 1/2 Margarita
Regular 16 oz. ~ 5.75
Grande 22 oz. ~ 7.75



HACIENDA'S FAMOSAS MARGARITAS



Awarded St. Louis' "Best Margarita"

THE HACIENDA MARGARITA

Original house margarita with silver tequila.

Regular 14 oz. ~ 6.5

Grande 22 oz. ~ 9.5

Pitcher ~ 24

GOLD

Original house margarita with gold tequila.

Regular 14 oz. ~ 7.5

Grande 22 oz. ~ 10.5

Pitcher ~ 28

TOP SHELF

Gold margarita topped with Grand Marnier.

Regular 14 oz. ~ 8.5

Grande 22 oz. ~ 12.5

Pitcher ~ 32

Add A Fruit Flavor Add \$1 for regular size, add \$1.5 for a Grande **Fruit Purées:** mango, strawberry and raspberry
Fruit Liqueurs: watermelon, Midori, blue island, peach and raspberry

HAPPY HOUR MENU

Available Everywhere Monday-Friday
from 3PM - 6PM

Top Shelf Margarita ~ Regular 6.5 / Grande 9.5

Frozen Margarita ~ Regular 6 / Grande 9

Buckets of Beer ~ 12

1/2 PRICE DIPS

GUACAMOLE ESPECIAL
CHILE CON QUESO
QUESO BLANCO

SELECT MARGARITAS

SILVER CADILLAC

Tres Agaves Blanco Tequila shaken with Cointreau and Hacienda's lime mix.

Regular 14 oz. ~ 9

Grande 22 oz. ~ 13

Pitcher ~ 35

HACIENDA "SKINNY" MARGARITA

Cruz Silver Tequila, Tres Agaves Organic Skinny Mix and Cointreau, topped with club soda.

Regular 14 oz. ~ 9

Grande 22 oz. ~ 13

Pitcher ~ 36

24 KARAT

Hacienda Añejo Tequila by Tres Agaves (aged a minimum of 3 years in bourbon barrels) shaken with Cointreau and Hacienda lime mix, then topped with Grand Marnier.

Regular 14 oz. ~ 10 / Grande 22 oz. ~ 14 / Pitcher ~ 36

FROZEN MARGARITAS & DAIQUIRIS

FLAVORS

Lime / Strawberry
Mango / Raspberry

Regular 14 oz. ~ 7

Grande 22 oz. ~ 10

Pitcher ~ 26

PIÑA COLADA

MIAMI VICE

Strawberry Daiquiri & Piña Colada blend



APERITIVOS

V BUENOS NACHOS ~ 10



BUENOS NACHOS

Tortilla chips topped with chile con queso, pico de gallo, jalapeños and sour cream. Your choice of seasoned beef or ranchero chicken.

V HACIENDA NACHOS ~ 7

Tortilla chips topped with refried beans, jalapeños, and cheddar cheese.
Add Seasoned Beef ~ 2
Add Ranchero Chicken Style ~ 2

V GUACAMOLE ESPECIAL ~ 8

Scratch-made daily, pure avocado dip, topped with queso añejo, fresh tomatoes, red onions and chopped cilantro.

V SIGNATURE QUESO DIPS ~ 6

Chile con Queso
velvety cheese dip with tomatoes and jalapeños.

Queso Blanco
creamy white cheese with roasted poblano peppers.

Add Seasoned Beef or Chorizo ~ 2

HOT HONEY CHICKEN WINGS ~ 12

Crispy fried wings tossed in our signature Hot Honey sauce or classic Buffalo sauce.

FLAUTAS ~ 10

Crispy tortillas hand-rolled with ranchero chicken, Jack cheese, black beans, roasted corn and poblano peppers, served with sides of spicy sour cream and chipotle salsa.

V VEGGIE LAYER DIP ~ 9.5

Layers of refried beans, Jack cheese, diced tomatoes, black olives and diced vegetables, topped with guacamole and spicy sour cream.

PLATOS PRINCIPALES

THE HACIENDA WET BURRITO™ ~ 11



THE HACIENDA WET BURRITO™

Oversized flour tortilla stuffed with refried beans and seasoned beef or ranchero chicken, covered in homemade enchilada sauce, melted cheddar and Jack cheese, lettuce, onions, jalapeños, black olives, tomatoes, guacamole and sour cream.

PORK STEAK ~ 14

16 oz. mesquite-roasted pork steak, drizzled with a chipotle mustard sauce. Served with Spanish rice and Elotes, a Mexican-style cream corn.

V CHILE RELLENO ~ 11 *Add a 2nd Chile ~ 4*

Roasted poblano chile stuffed with Chihuahua cheese, folded in a fluffy egg batter, and topped with ranchero sauce. Served with Spanish rice and refried beans.

NAVAJO FLATBREAD ~ 12

Traditional homemade frybread, topped with black beans, ranchero chicken, salsa verde and Jack cheese. Garnished with shredded lettuce, guacamole and sour cream.

QUESADILLAS

V HACIENDA QUESADILLAS ~ 9

Flour tortillas filled with Jack cheese, grilled and served in wedges with lettuce, tomato, jalapeños and sour cream.
Add Ranchero Chicken ~ 2

V HACIENDA TOP SHELF QUESADILLA

Flour tortillas stuffed with Jack & cheddar cheese, sautéed onion, chile poblano, red bell pepper and mushrooms. Garnished with guacamole, lettuce, tomato and sour cream.

Fajita Steak ~ 12 / Grilled Chicken ~ 11 / Shrimp ~ 14 / Veggie ~ 10

V CILANTRO LIME BURRITO BOWL ~ 9

A tortilla-free burrito with cilantro lime corn & black bean salsa on a bed of mixed greens and poblano rice. Topped with pico de gallo, shredded Jack cheese, our famous guacamole and sour cream. Your choice of enchilada, verde, or ranchero sauce.

Add Fajita Steak ~ 4 / Sautéed Shrimp ~ 5
Grilled Chicken or Ranchero Chicken ~ 3

CHICKEN ENCHILADA VERDE ~ 11

Ranchero chicken filled corn tortillas topped with tangy tomatillo sauce, lettuce and sour cream. Served with Spanish rice and refried beans.

CHIMICHANGA ~ 11

Beef or ranchero chicken wrapped in a flour tortilla, deep fried until crispy and golden, served with Spanish rice and refried beans. *Add Melted Cheddar or Jack Cheese ~ 2*

Smothered in Chile con Queso or Queso Blanco ~ 3

CALIFORNIA BURRITO

Grande whole wheat tortilla stuffed with Jack cheese, pico de gallo, poblano rice, lettuce, crispy tortilla strips and chipotle crema, served with a side of sweet corn tamalito.

Steak ~ 11 / Grilled Chicken ~ 10 / Crispy Cerveza Fish ~ 11

EMPANADAS DE POLLO ~ 11

Homemade Navajo dough pockets stuffed with chicken and a blend of shredded chihuahua cheese, poblano peppers and pico de gallo. Served with our house made chipotle crema and a side of tamalito.



HACIENDA TOP SHELF QUESADILLA

HACIENDA'S FAMOSAS FAJITAS

Served with sautéed bell peppers and onions, refried beans, cheddar cheese, pico de gallo, sour cream, shredded lettuce and flour tortillas. *Add Guacamole ~ 2*

STEAK ~ 15

Grilled hand-cut marinated sirloin.

CHICKEN ~ 14

Sautéed marinated chicken breast tossed in a traditional Mexican achiote sauce.

SHRIMP ~ 17

Sautéed shrimp tossed in a traditional Mexican achiote sauce.

FAJITA COMBOS

Steak + Chicken ~ 16
Steak + Shrimp ~ 18
Shrimp + Chicken ~ 18

FAJITA TRIO ~ 19

Steak + Chicken + Shrimp



FAJITA TRIO

BAJA BLACKENED FISH ~ 13

Blackened fresh tilapia.

CRISPY CERVEZA FISH ~ 13

Beer-battered and fried catfish.

STREET TACOS ~ 11

CHOICE OF

Barbacoa - slow roasted shredded beef
XX Puerco - shredded pork, slow roasted in Dos Equis XX Lager

TACOS ESPECIALES

CHOOSE YOUR TORTILLA

Flour or Corn Tortilla

CHOOSE YOUR SAUCE

Chipotle Crema ~ Cilantro Lime Crema ~ Pineapple Salsa

CHOOSE 2 SIDES

Poblano Rice ~ Black Beans ~ Tamalito ~ Elote



MAYANA
MEXICAN KITCHEN

COME CHECK OUT OUR NEW FAST CASUAL
CONCEPT IN CLAYTON! www.MayanaMex.com

V **VEGETARIAN ITEMS** are noted throughout the menu with this symbol. As many menu items share similar names, please specify vegetarian when ordering. All of our rice and beans are vegetarian. Our house made chips are gluten free and fried in zero trans-fat soybean oil. Gluten-Free Menu Available.