

HACIENDA

MEXICAN RESTAURANT

¡BUEN PROVECHO!
THE RODRIGUEZ FAMILY

Juan Rodriguez

Alfonso Rodriguez

Son B



HACIENDA
FOUNDATION
OF ST. LOUIS
Supporting Local Charities.



MAYANA
MEXICAN KITCHEN

FAMILY OWNED AND OPERATED SINCE 1968

HACIENDASTL.COM



APPETIZERS

Nachos

Crisp corn tortilla chips topped with refried beans, jalapeños and melted cheddar cheese. 6.99

Add seasoned beef 2.99

Top with shredded lettuce and sour cream 1.99

Ranchero Chicken Nachos

Crisp corn tortilla chips topped with ranchero chicken, refried beans, jalapeños and melted Jack cheese. 9.99

Top with shredded lettuce and sour cream 1.99

Chile Con Queso

Hacienda's original velvety cheese dip blended with tomatoes and chiles. 5.99

Add homemade seasoned beef or chorizo 1.99

Queso Blanco

Creamy white queso accented with roasted poblano peppers. 5.99

Add homemade seasoned beef or chorizo 1.99

Guacamole Especial

Hacienda's pure avocado dip garnished with queso añejo and served with fresh cilantro, onion, tomato and lemon. 8.59



Veggie Layer Dip

Layers of refried beans, Jack cheese and diced vegetables topped with guacamole and spicy sour cream. 9.99

Chicken Flautas

Crispy tortillas hand-rolled with ranchero chicken. Served with spicy sour cream and chipotle salsa. 10.99

Hot-Honey Wings

Crispy fried wings tossed in our signature Hot Honey sauce or classic Buffalo sauce. 11.99



Buenos Nachos (Great for Sharing)

Tortilla chips loaded with chile con queso, pico de gallo, jalapeños and sour cream. Choice of seasoned beef or ranchero chicken. 10.59



QUESADILLAS

Quesadillas

Flour tortillas filled with Jack cheese, grilled and served in wedges with lettuce, tomato, sour cream, and jalapeños. 8.99

Add ranchero chicken 2.99


Top Shelf Quesadillas

Flour tortillas stuffed with Jack & cheddar cheeses, sautéed onion, chile poblano, red bell pepper and mushrooms. Garnished with guacamole, lettuce, tomato and sour cream. 9.99

Add fajita steak 3.99

Add mesquite chicken 2.99

Add sautéed shrimp 4.99

 **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.**

SOUPS & SALADS

Tortilla Soup

Simmered tomatoes flavored with garlic and a hint of chipotle. Cup 4.99 • Bowl 6.99
Add ranchero chicken 1.99

Pozole Soup

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. Cup 4.99 • Bowl 6.99

Black Bean Soup

Black beans simmered with garlic, oregano and cumin topped with Jack cheese. Cup 3.99 • Bowl 5.99

Nacho Salad

Crisp corn tortilla chips with refried beans topped with shredded lettuce, marinated onions, jalapeño peppers, tomatoes, cheddar cheese, queso añejo and guacamole. 10.49

Taco Salad

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. 11.99

Salad Dressings: House Vinaigrette, Ranch, Guacamole Ranch, Blue Cheese and Caesar.



Caesar Salad Pictured with Shrimp.

Caesar Salad

Romaine topped with grated Parmesan, tomato wedges, and traditional Caesar dressing. Garnished with toasted, crisp Parmesan chips. 8.99

Add fajita steak 3.99

Add mesquite chicken 2.99

Add sautéed shrimp 4.99

Chica House Salad

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. 4.99

Add fajita steak 3.99

Add mesquite chicken 2.99

Add sautéed shrimp 4.99

FAJITAS

Served with sautéed bell peppers and onions, refried beans, cheddar cheese, pico de gallo, sour cream, lettuce and flour tortillas. Add guacamole 1.99

Hacienda's famous fajitas start with premium, marinated hand-cut sirloin, juicy white meat chicken or plump gulf shrimp that are flame seared and finished with a unique blend of spices for a taste and aroma that's irresistible.



Steak

Grilled hand-cut marinated sirloin. 15.99

Chicken

Sautéed marinated chicken breast tossed in a traditional Mexican achiote sauce. 13.99

Shrimp

Sautéed shrimp tossed in a traditional Mexican achiote sauce. 16.99

Fajita Combos

Steak+Chicken 15.99

Steak+Shrimp 17.99

Chicken+Shrimp 17.99

Fajita Trio

Steak, chicken and shrimp. 18.99

SPECIALTY TACOS, BURRITOS AND ENCHILADAS

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. 10.99

Sub fajita steak 3.99

Sub mesquite chicken 2.99

Sub sautéed shrimp 4.99

Sub barbacoa 2.99

Sub carnitas 2.99



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 or Fish 11.99 • Grilled Chicken 10.99



Bandera de Enchiladas

A trio of your favorite enchiladas representing the colors of the Mexican flag that includes an enchilada verde, spinach enchilada and a traditional beef enchilada. Served with Spanish rice and refried beans. 11.99

Chicken Enchilada Verde

Ranchero chicken filled corn tortillas topped with tangy tomatillo sauce, lettuce and sour cream. Served with Spanish rice and refried beans. 10.99

Spinach Enchiladas

Fresh spinach sautéed with onion, bell pepper, mushroom, chiles and garlic wrapped in a white corn tortilla topped with poblano cream sauce and melted Jack cheese. Served with Spanish rice and refried beans. 10.99

Barbacoa Street Tacos

Traditional "street" tacos in white corn tortillas filled with slow simmered barbacoa beef topped with onions and cilantro. Served with poblano rice, tamalito and chipotle crema. 11.99

Carnitas Street Tacos

Traditional "street" tacos in white corn tortillas filled with chile seasoned pork and pineapple. Served with poblano rice, tamalito and chipotle crema. 11.99

Baja Blackened Fish Tacos

Blackened cod filets in soft flour tortillas garnished with shredded cabbage, fresh tomatoes queso añejo and chipotle crema. Served with poblano rice and tamalito. 11.99

Crispy Fish Tacos

Fried cod filets in soft flour tortillas garnished with shredded cabbage, fresh tomatoes and queso añejo. Served with poblano rice, tamalito and chipotle crema. 11.99



Navajo Taco

Traditional homemade frybread, topped with black beans, ranchero chicken, salsa verde and Jack cheese. Garnished with shredded lettuce, guacamole and sour cream. 11.99

COMBINATION PLATES

Two items with rice & beans 9.99 • **Three items with rice & beans** 12.99

Topping Choices Jack or cheddar cheese .99 Side of queso 2.99
Enchilada style 1.99

All of Hacienda's items are prepared from scratch with traditional recipes using only premium meats and the highest quality ingredients.

Taco

Your choice of seasoned beef or ranchero chicken in a crispy corn shell or a soft flour tortilla topped with cheddar cheese, lettuce and tomato.

Burrito

Your choice of seasoned beef, ranchero chicken or refried beans wrapped in a soft flour tortilla.

Tamale

Soft yellow & white masa filled with slow-cooked pork and steamed in corn husks.

Tostada

Open-faced taco topped with beans, tomatoes, lettuce and cheddar cheese. Served vegetarian, or with your choice of seasoned beef or ranchero chicken.

Enchilada

Your choice of seasoned beef, ranchero chicken or cheese mixed with onions and wrapped in a corn tortilla topped with enchilada sauce and melted cheddar cheese.

Side sour cream 1.59

ENTRÉES

Add a side salad or cup of soup to any entrée

\$3.99

FAMILIAR FAVORITES

Pork Steak Guisado

16 oz. pork steak marinated, mesquite smoked until "melt in your mouth tender", then brushed with a chipotle mustard sauce. Served with Spanish rice and elotes, Mexican creamed corn. 13.99

Tamale Verde

Soft yellow and white masa filled with slow-cooked pork. Topped with verde sauce and Jack cheese. Served with Spanish rice and refried beans. 10.99

Chimichanga

Seasoned beef or ranchero chicken wrapped in a flour tortilla and deep fried. Served with Spanish rice and refried beans. 10.99

Add melted Jack or cheddar cheese 1.99

Add chile con queso topping 2.99

Hacienda Pizza

Refried beans stuffed between two flour tortillas, topped with Hacienda salsa, onion, poblano peppers, mushrooms, jalapeños and tomatoes. Finished with a cilantro lime crema and fresh cilantro. Your choice of beef or ranchero chicken. 11.99

TRADITIONAL DISHES

Chile Relleno

Whole poblano chile stuffed with queso chihuahua, folded in a fluffy egg batter, and topped with ranchero sauce. Served with Spanish rice and refried beans. 10.99
Add a 2nd chile 3.99

Poblano Chicken Empanada

Puffed pastry stuffed with ranchero chicken, roasted poblano pepper and a poblano cream sauce. Served with sweet corn tamalito, poblano rice and black beans. 12.99

Chicken Mole (mō-lé)

Tender lightly breaded white meat chicken in a traditional sauce featuring sesame, pasilla, peanuts and a hint of chocolate. Served with poblano rice, refried beans and flour tortillas. 13.99

Barbacoa (Mexican Roast Beef)

Tender, slow roasted beef, served on a bed of poblano rice. Served with Cuban style black beans and elotes, Mexican creamed corn. 13.99

SIDES

 All of our side dishes are vegetarian

Spanish Rice 2.59

Poblano Rice 2.59

Refried Beans 2.59

Black Beans 2.59

Elotes - Mexican creamed corn 2.99

Sweet Corn Tamalito 2.99

Flour or Corn Tortillas (4) 1.99

Guacamole 3.99

Side of Chile con Queso 2.99

Side of Queso Blanco 2.99

Sour Cream 1.59

Spicy Sour Cream 1.99

Pico de Gallo 1.59

HACIENDA'S FAMOSAS MARGARITAS



Awarded St. Louis' "Best Margarita"

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

THE HACIENDA MARGARITA

Original house margarita with silver tequila.

Regular 14 oz. 6.99
Grande 22 oz. 9.99
Pitcher 24.99

GOLD

Original house margarita with gold tequila.

Regular 14 oz. 7.99
Grande 22 oz. 10.99
Pitcher 28.99

TOP SHELF

Gold margarita topped with Grand Marnier.

Regular 14 oz. 8.99
Grande 22 oz. 12.99
Pitcher 32.99

SELECT MARGARITAS

SILVER CADILLAC

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

Regular 14 oz. 9.99
Grande 22 oz. 13.99
Pitcher 35.99

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. 10.99
Grande 22 oz. 14.99
Pitcher 36.99

HACIENDA "SKINNY" MARGARITA

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

Regular 14 oz. 9.99
Grande 22 oz. 13.99
Pitcher 36.99

FROZEN MARGARITAS & DAIQUIRS

FLAVORS

Lime / Strawberry / Mango / Raspberry

Regular 14 oz. 7.99
Grande 22 oz. 10.99
Pitcher 26.99

PIÑA COLADA

MIAMI VICE

Strawberry Daiquiri & Piña Colada blend



CERVEZA

Bottle Imports 4.25

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

Bottle Domestics 3.50

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

Drafts

Guest Drafts
Bud Light

PINT

4
3

PITCHER

14
10

Beer-Rita

Can't decide? 1/2 Beer - 1/2 Margarita

Regular 16 oz. 5.75
Grande 22 oz. 7.75

SANGRIA

House Red Sangria

Red wine mixed with fruit juices and a splash of Sprite. Garnished with fresh fruit.

Regular 14 oz. 5.99
Grande 22 oz. 7.99
Pitcher 18.99

Seasonal Sangria

Please ask your server about our seasonal sangria.

Regular 14 oz. 6.99
Grande 22 oz. 8.99
Pitcher 22.99

HAPPY HOUR Available Everywhere Monday - Friday from 3PM - 6PM

Top Shelf Margarita Regular 6.99 / Grande 9.99

**House Margaritas Regular 4.00 / Grande 7.00
Pitcher 20.00**

Wells 3.00

Buckets of Beer 12.00

Guacamole Especial 4.30

Chile Con Queso 2.99

Queso Blanco 2.99

\$2.00 off Hacienda and Buenos Nachos



When dining on our patio, water is served by request only in an effort to preserve waste. Thank you in advance!



Hacienda Mexican Restaurant was founded in 1968 by Mexican-born restaurateur Norberto Rodriguez, with the goal of introducing authentic Mexican cuisine to the greater St. Louis area. The restaurant was an immediate success and to satisfy growing customer demand, our current location on Manchester Road in Rock Hill was founded in 1977 in one of the area's most **historic buildings** which dates all the way back to the 1860's.

Since then, there have been many renovations and improvements including additional dining rooms, a tortilla chip factory and one of St. Louis' largest and most popular outdoor patios, as well as an expansion of the Hacienda family of companies. **The Hacienda Catering Company** continues to grow bringing the unique flavors of Hacienda to local families and businesses. You can also find **Hacienda's famous homemade chips** and original salsa in over 100 grocery stores in the greater St. Louis area. Our latest efforts include creating **The Hacienda Foundation of St. Louis** to give back to the wonderful community that has shown us so much support.

In July 2016, we opened the doors to **Mayana Mexican Kitchen**, Hacienda's new restaurant in downtown Clayton. Mayana serves many of Hacienda's favorites, as well as some surprises, in a fast casual environment without compromising the quality and experience that made Hacienda famous.

For almost 50 years, **Hacienda Mexican Restaurant** has remained entirely family owned and operated and been continually committed to realizing Norberto Rodriguez's vision of serving authentic Mexican food in a festive atmosphere with the highest level of hospitality.

Please enjoy your visit and see why Hacienda remains one of the area's most acclaimed, unique dining destinations.



LUNCH SPECIALS

Lunch menu is available Monday - Friday 11am - 2pm

Add a cup of soup 2.99 Add a side salad 2.99

FAJITAS

Served with sautéed bell peppers and onions, refried beans, cheddar cheese, pico de gallo, sour cream, lettuce and flour tortillas. Add guacamole 1.99

Steak Fajitas

Grilled hand-cut marinated sirloin. 11.99

Chicken Fajitas

Sautéed marinated chicken breast tossed in a traditional Mexican achiote sauce. 10.99

Shrimp Fajitas

Sautéed shrimp tossed in a traditional Mexican achiote sauce. 13.99

Fajita Combos

Steak+Chicken 12.99

Steak+Shrimp 13.99

Chicken+Shrimp 13.99

Fajita Trio

Steak, chicken and shrimp. 14.99



The HACIENDA Wet Burrito™

A flour tortilla stuffed with seasoned beef and refried beans then topped with chile ancho sauce, melted Jack & cheddar cheeses, shredded lettuce, diced onion, jalapeños, black olives, tomatoes, guacamole and sour cream. 8.99

Mini Chimichanga

Seasoned beef or ranchero chicken wrapped in a flour tortilla and deep fried. Served with Spanish rice and refried beans. 8.99

Add melted Jack or cheddar cheese 1.99

Add chile con queso topping 2.99

Hacienda Pizza

Refried beans stuffed between two flour tortillas, topped with Hacienda salsa, onion, poblano peppers, mushrooms, jalapeños and tomatoes. Finished with a cilantro lime crema and fresh cilantro. Your choice of beef or ranchero chicken. 9.99

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 or Fish 11.99

Grilled Chicken 10.99

Add a Side of Queso 2.99



MAYANA
MEXICAN KITCHEN

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