Welcome back, we’re so happy you’re here! We understand everyone’s needs may be different, please let your server know how much (or how little) contact you’d like. We want all our guests to enjoy their visit and have a great time. It is our pleasure to serve you!

LA CANTINA

HACIENDA’S FAMOUS MARGARITAS

**The HACIENDA MARGARITA**
Original house margarita with silver tequila. Regular 14oz. 7
Grande 22oz. 10 Pitcher 25

**GOLD MARGARITA**
Original house margarita with gold tequila. Regular 14oz. 8
Grande 22oz. 11 Pitcher 29

**TOP SHELF MARGARITA**
Gold margarita topped with Grand Marnier. Regular 14oz. 9
Grande 22oz. 13 Pitcher 33

**SILVER CADILLAC**
Tres Agaves Blanco Tequila shaken with Naraja Orange Liqueur and Hacienda’s lime mix. Regular 14oz. 9 Pitcher 36
Grande 22oz. 14

**24 KARAT**
Hacienda’s Anejo Tequila by Tres Agaves (aged 3 years in bourbon barrels) shaken with Naraja Orange Liqueur and Hacienda’s lime mix, topped with Grand Marnier. Regular 14oz. 11 Pitcher 37
Grande 22oz. 15

**BLANCO FRESCO MARGARITA**
Codigo 1530 Blanco, fresh lime juice, agave nectar, triple sec. Regular 14oz. 10 Pitcher 36
Grande 22oz. 14

**FROZEN MARGARITAS**
Original Lime, Strawberry, Mango, Raspberry
Regular 14oz. 8 Pitcher 27
Grande 22oz. 11

**FREEZE POPS**
4 each, 3 for 10

**BEER**

<table>
<thead>
<tr>
<th>BOTTLE IMPORTS</th>
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<tbody>
<tr>
<td>Bud Light</td>
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<tr>
<td>Agave Wheat</td>
<td>5</td>
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<td>Negra Modelo</td>
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<td>XX Amber</td>
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<th>BOTTLE DOMESTICS</th>
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**DOMESTIC BUCKET**
Five bottles 12

**SANGRIA & WINE**

**SANG-A-RITA**
Tres Agaves Blanco Tequila, triple sec, cabernet wine, peach schnapps, É&J Brandy, fresh orange juice, cranberry, pineapple and lime. 11

**HOUSE RED SANGRIA**
Red wine mixed with fruit juices and a splash of Mist twist.
Regular 14oz. 6
Grande 22oz. 8
Pitcher 19

**PROVERB HOUSE WINES**
Chardonnay, Pinot Grigio, Merlot, Sauvignon Blanc, Pinto Noir, Cabernet Sauvignon

**APPETIZERS & SALADS**

**GUACAMOLE ESPECIAL**
Hacienda’s pure avocado dip garnished with queso anejo, served with fresh cilantro, onion, tomato, lemon. 8.59

**HOT HONEY DRUMMIES**
Signature hot honey sauce or classic buffalo 11.99

**CHILE CON QUESO**
Hacienda’s velvety cheese dip blended with tomatoes and chiles 5.99

**QUESO BLANCO**
Creamy white queso, roasted poblano peppers 5.99

**TACO SALAD**
A Hacienda 1st to St. Louis! Crispy flour tortilla “bowl” filled with chopped iceberg, shredded cabbage, tomatoes, marinated onions, avocado slices, queso anejo, black olives. Choice of seasoned beef or grilled chicken 12

**CHICA HOUSE SALAD**
Chopped iceberg, diced tomatoes, carrots, cabbage and red onions, queso anejo and black olives, tossed in our house vinaigrette. 5
Add fajita steak 4
Add mesquite chicken 3
Add sautéed shrimp 5

**NACHOS**

**HACIENDA SIGNATURE NACHOS**
Tortilla chips with refried beans, jalapenos, and melted jack and cheddar cheese. 7.99
Add ranchero chicken or ground beef for 1.99

**BUENOS NACHOS**
Tortilla chips loaded with chile con queso, pico de gallo, jalapenos, and sour cream. Choice of seasoned beef or ranchero chicken 10.99

**NACHO SALAD**
Corn tortilla chips with refried beans topped with shredded lettuce, marinated onions, queso anejo, cheddar cheese and guacamole. 11

**HAPPY HOUR**

<table>
<thead>
<tr>
<th>TOP SHELF MARGARITA</th>
<th>7</th>
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<tr>
<td>Grande</td>
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<th>HACIENDA MARGARITA</th>
<th>5</th>
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<tr>
<td>Grande</td>
<td>8</td>
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| DOMESTIC BUCKET       | 12 |

1/2 PRICED DIPS
Queso Blanco * Chile con Queso
Guacamole Especial

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**Available Everywhere**
FAJITAS
- Served with sautéed bell peppers and onions, refried beans, cheddar cheese, pico de gallo, sour cream, lettuce and flour tortillas.  

STEAK - Grilled hand-cut marinated sirloin  16.99
CHICKEN - Sautéed chicken breast tossed in traditional Mexican achiote sauce  13.99
SHRIMP - Sautéed and finished in a traditional Mexican achiote sauce  16.99
COMBOS - Steak & Chicken  16 * Steak & Shrimp  18 * Chicken & Shrimp  18
FAJITA TRIO - Steak, chicken and Shrimp, great for sharing  20

ADD GUACAMOLE  2

COMBINATION PLATES - Two items with rice & beans $9.99 • Three items with rice & beans $12.99
Topping Choices - Jack or Cheddar cheese  1 * Side of Queso  3 * Enchilada style  2
TACO - Seasoned beef or ranchero chicken, hard or soft shell, topped with cheddar cheese, lettuce and tomato
BURRITO - Seasoned beef or ranchero chicken rolled in soft flour tortilla
TAMALE - Corn masa filled with slow-cooked carnitas (pork shoulder) and steamed in a corn husk

ENTREES
HACIENDA WET BURRITO - Oversized flour tortilla stuff with your choice of Ranchero Chicken or Seasoned Beef, refried beans, enchilada sauce, melted cheddar and jack cheese, lettuce, tomato, onions, olives, jalapenos, guacamole and sour cream.  11

QUESADILLA - Grilled flour tortillas filled with Jack & cheddar cheeses. Served with lettuce, tomato, sour cream, and jalapenos.  9.50
Add Ranchero Chicken  3

TOP SHELF QUESADILLA - Flour tortillas filled with jack & cheddar cheeses, sautéed onions and bell peppers. Served with guacamole, lettuce, tomato, and sour cream. Vegetarian style with corn and black beans.  11
Add Fajita steak  4 / Add Mesquite chicken  3
Add Sautéed shrimp  5.25

CHICKEN ENCHILADA VERDE - Ranchero chicken filled corn tortillas topped with tangy tomatillo sauce, lettuce and sour cream. Served with Spanish rice and refried beans.  12

SPINACH ENCHILADAS - Fresh spinach sautéed with onion, bell pepper, 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.  11

BARBACOA - Tender, slow roasted beef served on a bed of poblano rice with sides of black beans and elotes.  14

CILANTRO LIME BOWL - A tortilla free burrito bowl with mesquite chicken, cilantro, lime and black bean salsa on a bed of lettuce and poblano rice. Topped with pico de gallo, Jack & cheddar, guacamole and sour cream. Side of enchilada, verde or ranchero sauce.  12
Sub fajita steak or shrimp  2

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.  13

BAJA FISH TACOS - Cod filets pan seared or breaded and fried, in soft flour tortillas with shredded cabbage, tomatoes and queso anejo. Served with poblano rice, tamalito and chipotle crema.  12

BARBACOA STREET TACOS - Soft corn tortillas filled with slow cooked barbacoa beef, topped with onions and cilantro. Served with poblano rice, tamalito, roasted salsa and lime.  13

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.  12
Add a second Chile  4

CHIMICHANGA - Seasoned beef or ranchero chicken wrapped in a flour tortilla and deep fried. Served with Spanish rice and refried beans.  11 Add Jack or Cheddar melt  2
Add Queso topping  3

FREE TO BOOK, NO MINIMUM CHARGE
We’ll visit your neighborhood or office delivering Taco Meal Kits, Margaritas and more! For more information or to schedule your visit email Lucy the Truck Lady lucy.plattner@haciendastl.com

MEET OUR FLEET - of group delivery food trucks!