

La CANTINA





SPECIALTY COCKTAILS & MARGARITAS





Finest Call Fruit Purées: Mango, Strawberry, Raspberry, Peach, Prickly Pear

THE HACIENDA **MARGARITA**

Original house margarita with silver tequila.

> Regular 14oz. 9 Grande 22oz. 12 Pitcher 30

GOLD MARGARITA

Original house margarita with gold teguila for bolder flavor.

Regular 14oz. 10 | Grande 22oz. 13 Pitcher 36

TOP SHELF MARGARITA

Gold margarita topped with Grand Marnier.

> Regular 14oz. 12 Grande 22oz. 15 Pitcher 42

SILVER CADILLAC

Codigo 1530 Blanco, Cointreau Orange Liqueur. Hacienda's lime mix. Regular 14oz. 14 Grande 22oz. 18 Pitcher 48

24 KARAT

Grande 22oz. 19

Pitcher 56

Codigo Reposado Tequila, Cointreau Orange Liqueur, Hacienda's lime mix, topped with **Grand Marnier.** Regular 14oz. 15



BLANCO FRESCO SKINNY MARGARITA

Codigo 1530 Blanco, fresh lime juice, agave nectar, triple sec. Regular 14oz. 14 Grande 22oz. 18 Pitcher 48

CORONA-RITA

2 drinks in 1! Hacienda house margarita served with a flipped Corona bottle. 14

FROZEN MARGARITAS

Original Lime, Strawberry, Mango, Raspberry, Peach, Prickly Pear. Regular 14oz. 15 Grande 22oz. 19 Pitcher 56

ASK ABOUT MARGARITAS TO-GO

BEER *******

BOTTLE IMPORTS 5.5

Corona **Corona Premier** Negra Modelo Modelo Especial XX Lager

XX Amber Bud Zero (non alcoholic) Pacifico Seasonal Bottles

BOTTLE DOMESTICS 4.75

Bud Light Bud Light Lime Bud Select

SANGRIA STATE WINE SANGRIA

SANG-A-RITA

Hacienda signature margarita blended with cabernet wine, peach purée and orange, cranberry and pineapple juices. Regular 14oz. 10 Grande 22oz. 13 Pitcher 36

Sierra Mist. Regular 14oz. 8 Grande 22oz. 11 Pitcher 28

HACIENDA RED SANGRIA

Cabernet blended with pineapple, orange and cranberry juices, peach purée, triple sec and a splash of

RED

Miller Lite

Busch

Proverb Cabernet Sauvignon 8 glass | 29 bottle **Proverb Merlot** 8 glass | 29 bottle **Rotating Red & Red Blends**

11 glass | 39 bottle

8 glass | 29 bottle **Proverb Pinot Grigio** 8 glass | 29 bottle **Rotating Sauvignon Blanc** 11 glass | 39 bottle **Rotating Whites** 11 glass | 39 bottle

Proverb Chardonnay

SEASONAL SANGRIA 9



Pepsi Zero Sugar

Diet Dr. Pepper Starry

Mug Root Beer





HACIENDA MEXICAN RESTAURANT

HAPPY HOUR

Available in the bar, M-F 3-6pm

TOP SHELF MARGARITA

Regular 7 Grande 10 Pitcher 25

\$5 COCKTAILS

Hacienda Gold Margarita Sang-a-rita Hacienda Margarita Size up to Grande Add 3 Size up to a Pitcher Add 15

1/2 PRICED DIPS

Queso Blanco Chile con Queso **Guacamole Especial**

DOMESTIC BUCKET FIVE BOTTLES 18

HACIENDA HISTORY



Hacienda was founded in 1968 by my Mexican-born father, Norberto "Bob" Rodriguez. Through his hard work, creativity and unwavering commitment to his guests, his restaurant was a quick success. His mission was not just to bring Mexican cuisine to St. Louis but to invite every guest to experience their meal as part of the family. In 1977 to satisfy growing demand he opened a our current location in one of the area's most historic buildings.



Built in 1861, it was originally the home of two steamboat skippers. It was first converted into a restaurant in 1951, a few other restaurants quickly replaced each other until it finally became Hacienda, Over the years there have been several renovations and additions, most recently the expansion of the outdoor Cabana bar and award winning patio. Hacienda has always been family owned and operated and I am honored to carry on my father's tradition giving our guests a place to enjoy the flavors of his home and create memories with friends and family. Thank you for sharing your experiences with us. Buen Provecho!













FOOD TRUCKS











LUNCH MENU

FAJITAS

Served with sautéed bell peppers and onions, refried beans, fresh shredded Jack & cheddar, pico de gallo, sour cream, lettuce and flour tortillas. ADD GUACAMOLE 2

> **STEAK** - Hand-cut sirloin with signature marinade, then grilled 14

CHICKEN - Sautéed chicken breast tossed in traditional Mexican achiote sauce 13

> **SHRIMP** - Sautéed and finished in a traditional Mexican achiote sauce 16

COMBO - Steak & Chicken 15 Steak & Shrimp 16 | Chicken & Shrimp 15

FAJITA TRIO - Steak, Chicken & Shrimp 17

HACIENDA WET BURRITO™ Flour tortilla

stuffed with your choice of protein and refried beans, covered in homemade enchilada sauce, melted Jack & cheddar, lettuce, onions, jalapeños, black olives, tomatoes, guacamole and

Seasoned Beef or Ranchero Chicken 10 Barbacoa or Fajita Steak 12

ranchero sauce. 9

MINI CHIMICHANGA Seasoned beef or ranchero chicken wrapped in a flour tortilla and deep fried Served with Spanish rice, refried beans, sour cream and

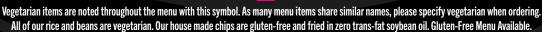
Add Melted Jack or Cheddar Cheese 2 Add Chile Con Queso or Queso Blanco Topping 3

CILANTRO LIME BOWL Burrito bowl with mesquite chicken, corn & black bean salsa, pico de gallo and fresh shredded Jack & cheddar over a bed of lettuce and poblano rice. Served with a side of verde tomatillo sauce and topped with sour cream and guacamole. 14.5 Sub Fajita Steak or Shrimp 2

CALIFORNIA BURRITO Grande whole wheat tortilla stuffed with grilled chicken, Jack cheese, pico de gallo, poblano rice, lettuce, crispy tortilla strips and chipotle mayo, served with a side of sweet corn tamalito. 13.25 Sub Fajita Steak or Fish 2



FOLLOW THE FUN ON



APPETIZERS

■ GUACAMOLE ESPECIAL MADE with PURE



Made with pure hand smashed avocados mixed with a hint of our signature seasoned fresh lime juice, garnished with queso añejo, fresh cilantro, onion, tomato and lemon to mix or top as vou like, 9.65

HACIENDA SIGNATURE NACHOS



Corn tortilla chips, refried beans, jalapeños, fresh shredded Jack & cheddar cheeses melted and topped with lettuce and

Add Ranchero Chicken, Chorizo or Seasoned Beef 3 Add Impossible™ Taco "Meat" 6.5 Add Guacamole 2

- CHILE CON QUESO Hacienda's signature cheese dip, tomatoes, chiles. 7.5 Add Seasoned Beef 1.99 Add Chorizo 1.99
- **QUESO BLANCO** Creamy white queso, roasted poblano peppers. 7.5 Add Seasoned Beef 1.99 Add Chorizo 1.99

BUENOS NACHOS Great for sharing!



Corn tortilla chips loaded with Hacienda's signature chile con queso, pico de gallo, jalapeñs, sour cream, guacamole and your choice of seasoned beef or ranchero chicken, 15.25

HOT HONEY DRUMMIES Tossed with signature hot honey sauce or classic buffalo. 15.9

FLAUTAS Choice of ranchero chicken or seasoned taco beef rolled in white corn tortillas and fried until crisp. Served with spicy sour cream and chipotle salsa. 13.5





Served with sautéed bell peppers and onions, refried beans, fresh shredded Jack & cheddar, pico de gallo, sour cream, lettuce and flour tortillas. ADD GUACAMOLE 2

STEAK - Hand-cut sirloin with signature marinade, then grilled 22

CHICKEN - Sautéed chicken breast tossed in traditional Mexican achiote sauce 19

SHRIMP - Sautéed and finished in a traditional Mexican achiote sauce 24

COMBOS

Steak & Chicken 22 Steak & Shrimp 24 Chicken & Shrimp 23

FAJITA TRIO

Great for sharing! Steak, Chicken & Shrimp 26

ENTREES Add a side salad or cup of soup to any entrée 3

CHIMICHANGA Seasoned beef or ranchero chicken wrapped in

sour cream and ranchero sauce. 14.5 Add Jack or Cheddar Melt 2 Add Queso Topping 3

a flour tortilla and deep fried. Served with Spanish rice, refried beans.

CILANTRO LIME BOWL

Burrito bowl with mesquite chicken. corn & black bean salsa, pico de gallo and fresh shredded Jack & cheddar over a bed of lettuce and poblano rice. Served with a side of verde tomatillo sauce and topped with sour cream and guacamole. 15 Sub Fajita Steak or Shrimp 2



BARBACOA Tender, slow roasted beef served on a bed of poblano rice with sides of black beans, elotes and seasonal salsa. Tortillas included upon request. 20

TOP SHELF QUESADILLA Grilled flour tortillas stuffed with fresh shredded Jack & cheddar, sautéed onions & bell peppers, served with guacamole, lettuce, tomato and sour cream. Vegetarian style with Roasted Corn & Black Beans, 12.95

Swap Corn & Black Bean Salsa for your choice of protein: Add Faiita Steak 4

Add Mesquite Chicken 3 Add Sautéed Shrimp 5 Add Impossible™ Taco "Meat" 4

OUESADILLA Flour tortillas filled with fresh shredded Jack cheese. grilled and served with jalapeños, lettuce, tomato and sour cream. 12 Add Ranchero Chicken, Chorizo or Seasoned Beef 3 Add Impossible™ Taco "Meat" 4

ARROZ CON POLLO Grilled chicken breast over a bed of Spanish rice, topped with creamy queso blanco and cilantro. 16

SPECIALTY TACOS, BURRITOS & ENCHILADAS

HACIENDA WET BURRITO™



Oversized flour tortilla stuffed with your choice of protein and refried beans, covered in homemade enchilada sauce, melted Jack & cheddar, lettuce, tomato, onions, olives, jalapeños, guacamole and sour cream. Seasoned Beef or Ranchero Chicken 15.25 Fajita Steak or Barbacoa 16

▼ IMPOSSIBLE™ WET BURRITO Oversized flour tortilla stuffed with Hacienda's seasoned Impossible™ taco "meat" and refried beans. covered in tomatillo verde sauce, melted Jack & cheddar, lettuce, tomato, onions, olives, jalapeños, guacamole and sour cream. (For no dairy can omit cheese and sour cream, still bursting with flavor!) 17

CHICKEN ENCHILADA VERDE Ranchero chicken filled corn tortillas topped with tangy tomatillo sauce, lettuce and sour cream. Served with Spanish rice and refried beans, 14.5

BAJA FISH TACOS Crispy fried cod filets wrapped in soft flour tortillas with shredded cabbage, tomatoes and queso añejo. Served with poblano rice, tamalito and chipotle mayo. 16

STREET TACOS Corn tortillas filled with sow-roasted barbacoa beef topped with onion and cilantro. Served with elotes, poblano rice, seasonal salsa and lime. 16

CALIFORNIA BURRITO Grande whole wheat tortilla stuffed with grilled chicken, Jack cheese, pico de gallo, poblano rice, lettuce, crispy tortilla strips and chipotle mayo, served with a side of sweet corn tamalito. 14.5 Sub Fajita Steak or Fish 2

BIRRIA TACOS Corn tortillas grilled with jack & cheddar cheeses, folded with our slow-roasted barbacoa, onions and cilantro, Paired with Elotes and a flavorful broth for dipping. 15.8

SIDES 3.5

All side dishes are vegetarian SWEET CORN TAMALITO **SPANISH RICE**

ELOTES POBLANO RICE | BLACK BEANS

REFRIED BEANS

CHICA SIDE SALAD

SOUPS & SALADS *



Salad Dressings: House Vinaigrette, Ranch and Guacamole Ranch.

TACO SALAD A Hacienda 1st to St. Louis!



Crispy flour tortilla "bowl" filled with chopped iceberg, shredded cabbage, tomatoes, marinated onions, avocado slices, queso añejo, green bell pepper, black olives and your choice of seasoned beef or grilled chicken. 15

- NACHO SALAD Corn tortilla chips, refried beans and fresh shredded Jack & cheddar topped with shredded lettuce, marinated onions, queso añejo, fresh shredded Jack & cheddar cheese. jalapeños, diced tomatoes and guacamole. 14.3
- CHICA HOUSE SALAD Chopped iceberg, diced tomatoes, carrots, cabbage, red onions, queso añejo and black olives, tossed in our house vinaigrette. 8 Add Fajita Steak 4 Add Mesquite Chicken 3
- BLACK BEAN SOUP Whole black beans simmered with garlic, oregano and cumin, topped with Jack cheese. Cup 4.25 | Bowl 8

HACIENDA'S SIGNATURE SEASONED TACO BEEF is a blend of hand butchered ground and shredded beef, slow cooked with Hacienda seasoning.

TOPPING CHOICES Jack or Cheddar Melt 1 Side of Queso 3 **Enchilada Style 1**

Everything is better with

Two Items with Rice & Beans 13

Three Items with Rice & Beans 15

TACO - Seasoned beef or ranchero chicken, hard or soft shell, topped with cheddar cheese,

BURRITO - Seasoned beef, ranchero chicken or beans rolled in soft flour tortilla.

TAMALE - Corn masa filled with slow-cooked carnitas (pork shoulder) and steamed in a corn husk.

- TOSTADA Flat, crisp, corn tortilla topped with beans, tomatoes, lettuce and cheddar cheese. Vegetarian or choice of seasoned beef or ranchero chicken.
- ENCHILADA Seasoned beef, ranchero chicken or melted cheese, wrapped in a corn tortilla, topped with enchilada sauce and melted Jack & cheddar.

