

SOUPS & SALADS

SALAD DRESSING: HOUSE VINAGRETTE, RANCH, GUACAMOLE RANCH, BLUE CHEESE AND CAESAR.

✓ **GRILLED CAESAR SALAD** Half wedge of romaine seared on the grill, topped with grated parmesan cheese, tomato wedges, homemade parmesan crisps and traditional caesar dressing. \$11
 Add Fajita Steak for \$3.99
 Add Mesquite Chicken for \$2.99
 Add Sautéed Shrimp \$4.99

✓ **CHICA HOUSE SALAD** Chopped iceberg, diced tomatoes, carrots, cabbage, red onions, queso añejo and black olives, tossed in our house vinaigrette. \$5.5
 Add Fajita Steak for \$4
 Add Mesquite Chicken for \$3
 Add Sautéed Shrimp \$5

✓ **BLACK BEAN SOUP** Whole black beans simmered with garlic, oregano and cumin.
 Cup \$4 Bowl \$6.75

✓ **TACO SALAD** 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. \$12.5

✓ **NACHO SALAD** Corn tortilla chips, refried beans and fresh shredded Jack & Cheddar topped with shredded lettuce, marinated onions, queso añejo, fresh shredded cheddar cheese, jalapeños, diced tomatoes and guacamole. \$11.5

DESSERTS

✓ **HOMEMADE CHURROS & MEXICAN CHOCOLATE**
 Mexican cinnamon sugar donut twists, served with homemade chocolate dipping sauce. \$6

✓ **FRIED ICE CREAM**
 Rich vanilla ice cream with sweet, crunchy coating, drizzled with honey and topped with whipped cream. \$6

✓ **FLAN**
 Traditional Mexican custard baked with caramel glaze and topped with whipped cream. \$6

✓ **SOPAPILLA "BOWL" WITH ICE CREAM**
 Light and crispy bowl shaped pastry dusted with cinnamon, drizzled with honey, filled with vanilla ice cream. \$6



TO-GO MENU

To place a to-go order go to haciendastl.com or call us at 314.962.7100

LA CANTINA TO-GO

MARGARITAS

— 17oz Travel Pouch —

(Equivalent to 2.5 regular sized drinks)

House -\$12

Top Shelf -\$18

Flavored -\$13

— 1.3 Gallon —

(Equivalent to 18 regular sized drinks)

House -\$100

Top Shelf -\$125

SANGRIA

Red Sangria -\$10

Seasonal Sangria -\$10

SIDES

All sides \$2.99

ELOTES
 SWEET CORN TAMALES
 CHILE CON QUESO
 QUESO BLANCO

SPANISH RICE
 POBLANO RICE
 BLACK BEANS
 REFIRED BEANS

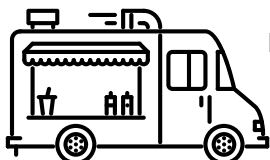
CHICA SIDE SALAD
 CAESAR SIDE SALAD

MEET OUR FLEET

OF FOOD TRUCKS!

NO FEES AND NO MINIMUMS

Delivering tacos, margaritas and more! For more information or to schedule a visit email us at catering@haciendastl.com



FAMILY MEALS

FEED UP TO 4 PEOPLE

✓ **TACO FAMILY PACK** Your choice of beef or chicken, 10 flour tortillas, shredded cheese, shredded lettuce, Pico de Gallo, Spanish rice, refried beans, sour cream, house salsa, and a 12oz bag of chips. \$39

✓ **PARTY PACK** A pitcher of margaritas, your choice of beef or chicken, 10 flour tortillas, shredded cheese, shredded lettuce, Pico de Gallo, sour cream, Spanish rice, refried beans, a pint of queso, our house salsa, a 12oz bag of chips, and sopapilla points with caramel. \$75

✓ **QUESADILLA FAMILY MEAL** A pan of 8 quesadillas. With and the option to add your protein of choice. Comes with rice, beans, sour cream, chips, and salsa. \$34

✓ **TAMALE FAMILY MEAL** 8 Corn Masa Tamales filled with slow-cooked carnitas. Comes with salsa verde, sour cream, rice, beans, chips, and salsa. \$44

✓ **ENCHILADA FAMILY MEAL** A pan of 10 enchiladas with your choice of protein. "Make it a meal" comes with rice, beans, sour cream, chips, and salsa. \$35

APPETIZERS

✓ GUACAMOLE ESPECIAL

Hand smashed avocados seasoned fresh lime juice, garnished with queso añejo, fresh cilantro, onion, tomato and lemon. \$8.59

✓ QUESO BLANCO

Creamy white queso, roasted poblano peppers. \$5.99
Add Seasoned Beef \$1.99
Add Chorizo \$1.99

✓ CHILE CON QUESO

Hacienda's signature cheese dip, tomatoes, chiles. \$5.99
Add Seasoned Beef \$1.99
Add Chorizo \$1.99

HOT HONEY DRUMMIES

Tossed with signature hot honey sauce or classic buffalo. \$12.5

✓ SEASONAL SALSAS \$5

✓ HACIENDA SIGNATURE NACHOS

Corn tortilla chips, refried beans, jalapeños, fresh shredded Jack and cheddar cheeses melted and topped with lettuce and sour cream. \$8.75
Add Chicken, Chorizo or Seasoned Beef \$3
Add Impossible™ Taco "Meat" \$6.5

BUENOS NACHOS

Corn tortilla chips loaded with Hacienda's signature Chile con Queso, Pico de Gallo, jalapeños, sour cream and your choice of seasoned beef or ranchero chicken. \$11.75

FAJITAS

Served with sautéed bell peppers and onions, refried beans, cheddar cheese, Pico de Gallo, sour cream, lettuce and flour tortillas. Add guacamole \$2

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 \$20

COMBINATION PLATES

TWO ITEMS WITH RICE & BEANS \$11.5

THREE ITEMS WITH RICE AND BEANS \$13

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

TACO- Seasoned beef or ranchero chicken, hard or soft shell, topped with cheddar cheese, lettuce and tomato.

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

TAMALE- Corn masa filled with slow-cooked carnitas 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 cheese mixed with onions, wrapped in a corn tortilla, topped with enchilada sauce melted Jack and Cheddar.

SPECIALTY TACOS, BURRITOS & ENCHILADAS

Add side salad or cup of soup to any entree \$3

HACIENDA WET BURRITO™ Oversized flour tortilla stuffed with your choice of protein and refried beans, covered in homemade enchilada sauce, melted Jack and Cheddar, lettuce, tomatoes, onions, olives jalapeños, guacamole and sour cream.
Seasoned beef or chicken \$12
Fajita steak or Barbacoa \$14

✓ **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 non dairy ask us to omit the cheese and sour cream) \$15

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 ENCHILADA** Fresh spinach sautéed with onion, bell pepper, and garlic, wrapped in a corn tortilla topped with poblano cream sauce and melted jack cheese. Served with Spanish rice and refried beans. \$11

BANDERA DE ENCHILADA A chicken enchilada Verde, a spinach enchilada and a beef enchilada topped with lettuce and Pico. Served with Spanish rice and refried beans. \$13

BAJA FISH Cod filets pan seared or breaded and fried, wrapped in soft flour tortillas with shredded cabbage, tomatoes and queso añejo. served with poblano rice, tamalito and chipotle mayo. \$12

STREET TACOS Corn tortillas filled with your choice of barbacoa beef topped with cilantro & onions or chile seasoned slow roasted pork & pineapple. Served with elotes, poblano rice, seasonal salsa and lime. \$12.6

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. \$11.50
Sub fajita steak or fish add \$2

CHICKEN CAESAR TACOS Grilled chicken, crisp romaine and shredded parmesan cheese tossed in Caesar dressing dressing, stuffed in flour tortillas, topped with parmesan crisps. Served with black beans and elote. \$12

ENTREES

✓ **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 for \$4

CHIMICHANGA Seasoned beef or ranchero chicken wrapped in a flour tortilla and deep fried. Served with Spanish rice, refried beans, sour cream and ranchero sauce. \$11
Add Jack or Cheddar melt \$2
Add Queso Topping \$3

CILANTRO LIME BOWL Tortilla free burrito bowl with mesquite chicken, cilantro, corn & black bean salsa, Pico de Gallo, fresh shredded Jack & Cheddar, on a bed of lettuce and poblano rice, topped with guacamole and sour cream, with a side of tomatillo Verde sauce. \$12
Sub Fajita Steak and Shrimp add \$2

ARROZ CON POLLO Grilled chicken breast over a bed of Spanish rice, topped with creamy Queso Blanco. \$12.5

✓ **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 w/ Corn & Black Bean Salsa. \$12
Swap Corn & Black Bean Salsa for your choice of protein:
Add Fajita Steak \$3
Add Mesquite Chicken \$2
Add Sautéed Shrimp \$4
Add Impossible Taco "Meat" \$4

✓ **QUESADILLA** Flour tortillas filled with fresh shredded Jack & Cheddar, grilled and served with jalapeños, lettuce, tomato and sour cream. \$9.5
Add Chicken, Chorizo or Seasoned beef for \$3
Add Impossible Taco "meat" \$4

PORK STEAK GUISADO 16oz pork steak marinated, mesquite smoked until tender, then brushed with chipotle mustard sauce. Served with Spanish rice and Elotes \$14

BARBACOA Tender, slow roasted beef served on a bed of poblano rice with sides of black beans, Elotes and seasonal salsa. With Flour tortillas \$14