

La CANTINA

SPECIALTY COCKTAILS & MARGARITAS

Add a Fruit Flavor: Regular 1 | Grande 1.5

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

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 for bolder flavor.

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

Codigo Blanco Tequila, Cointreau Orange Liqueur, Hacienda's lime mix.
Regular 14oz. 10
Grande 22oz. 14
Pitcher 36

24 KARAT

Codigo Añejo Tequila, Cointreau Orange Liqueur, Hacienda's lime mix, topped with Grand Marnier.
Regular 14oz. 11
Grande 22oz. 15
Pitcher 37

BLANCO FRESCO SKINNY MARGARITA

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

CORONA-RITA

2 drinks in !! Hacienda house margarita served with a flipped Corona bottle. 11

FROZEN MARGARITAS

Original Lime, Strawberry, Mango, Raspberry, Peach, Prickly Pear.
Regular 14oz. 8
Grande 22oz. 11
Pitcher 27

ASK ABOUT MARGARITAS TO-GO

BEER

BOTTLE IMPORTS 5.25

Corona Bud Zero (non alcoholic)
Corona Light Pacifico
Negra Modelo Sol
Modelo Especial Seasonal Bottles
XX Lager
XX Amber

BOTTLE DOMESTICS 4.5

Budweiser
Bud Light
Bud Light Lime
Bud Select
Mich Ultra
Miller Lite
Busch

DRAFTS

Domestics Imports

PINT PITCHER

5 15
6 18

SANGRIA

SANG-A-RITA

Hacienda signature margarita blended with cabernet wine, peach purée and orange, cranberry and pineapple juices.
Regular 14oz. 8.5
Grande 22oz. 13.5
Pitcher 34

HACIENDA RED SANGRIA

Cabernet blended with pineapple, orange and cranberry juices, peach purée, triple sec and a splash of Sierra Mist.
Regular 14oz. 6.5
Grande 22oz. 8.5
Pitcher 21

SEASONAL SANGRIA 7.5

WINE

RED

House Cabernet Sauvignon 7 glass | 25 bottle
House Merlot 7 glass | 25 bottle
Rotating Red & Red Blends 9.5 glass | 35 bottle

WHITE

House Chardonnay 7 glass | 25 bottle
House Pinot Grigio 7 glass | 25 bottle
Rotating Sauvignon Blanc 9.5 glass | 35 bottle
Rotating Whites 9.5 glass | 35 bottle

Celebrating FOR OVER 50 YEARS!

HACIENDA

MEXICAN RESTAURANT

AVAILABLE
MONDAY-FRIDAY
11AM-2PM

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 13

CHICKEN - Sautéed chicken breast tossed in traditional Mexican achiote sauce 12

SHRIMP - Sautéed and finished in a traditional Mexican achiote sauce 15

COMBO - Steak & Chicken 14
Steak & Shrimp 15 | Chicken & Shrimp 15

FAJITA TRIO - Steak, Chicken & Shrimp 17

HAPPY HOUR

Available everywhere, 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 12

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!



- Alex Rodriguez

BRING THE
FUN HOME!

CURBSIDE MARGS

MEAL KITS

FOOD TRUCKS

HACIENDASTL.COM

FOLLOW THE FUN ON



AWARDED ST. LOUIS' "BEST MARGARITAS"

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.

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 you like. 8.8

BUENOS NACHOS *Great for sharing!*



Corn tortilla chips loaded with Hacienda's signature chile con queso, pico de gallo, jalapeños, sour cream and your choice of seasoned beef or rancho chicken. 12.5 *Add Guacamole 2*

CHILE CON QUESO Hacienda's signature cheese dip, tomatoes, chiles. 6.5
Add Seasoned Beef 1.99 Add Chorizo 1.99

QUESO BLANCO Creamy white queso, roasted poblano peppers. 6.5
Add Seasoned Beef 1.99 Add Chorizo 1.99

HACIENDA SIGNATURE NACHOS



Corn tortilla chips, refried beans, jalapeños, fresh shredded Jack and cheddar cheeses melted and topped with lettuce and sour cream. 9.5
Add Rancho Chicken, Chorizo or Seasoned Beef 3 Add Impossible™ Taco "Meat" 6.5

HOT HONEY DRUMMIES Tossed with signature hot honey sauce or classic buffalo. 15

FLAUTAS Choice of rancho chicken or seasoned taco beef rolled in white corn tortillas and fried until crisp. Served with spicy sour cream and chipotle salsa. 12.8



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 17

CHICKEN - Sautéed chicken breast tossed in traditional Mexican achiote sauce 14

SHRIMP - Sautéed and finished in a traditional Mexican achiote sauce 18

COMBOS

Steak & Chicken 17
Steak & Shrimp 18
Chicken & Shrimp 18

FAJITA TRIO

Great for sharing!
Steak, Chicken & Shrimp 22

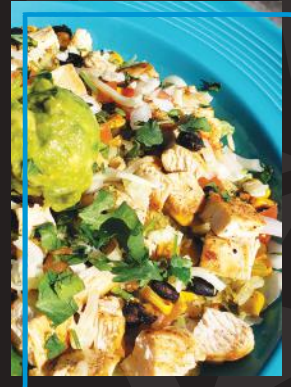
ENTREES

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

CHILE RELLENO Whole poblano chile stuffed with queso chihuahua, folded in a fluffy egg batter and topped with rancho sauce and queso añejo. Served with Spanish rice and refried beans. 14
Add a Second Chile 4

CHIMICHANGA Seasoned beef or rancho chicken wrapped in a flour tortilla and deep fried. Served with Spanish rice, refried beans, sour cream and rancho sauce. 11.5
Add Jack or Cheddar Melt 2 Add Queso 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. 12.5
Sub Fajita Steak or Shrimp 2



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 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 cheese, grilled and served with jalapeños, lettuce, tomato and sour cream. 10.5
Add Rancho 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. 12.9

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. 15

COMBINATION PLATES

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

Everything is better with



Two Items with Rice & Beans 11.9 | Three Items with Rice & Beans 13.9

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

BURRITO - Seasoned beef, rancho 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 rancho chicken.

ENCHILADA - Seasoned beef, rancho chicken or melted cheese, wrapped in a corn tortilla, topped with enchilada sauce and melted Jack & cheddar.



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 Rancho Chicken 13 Fajita Steak or Barbacoa 15

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!) 15

CHICKEN ENCHILADA VERDE Rancho chicken filled corn tortillas topped with tangy tomatillo sauce, lettuce and sour cream. Served with Spanish rice and refried beans. 12.75

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. 12

BANDERA DE ENCHILADAS A trio of your favorite enchiladas representing the colors of the Mexican flag, including chicken enchilada verde, spinach enchilada and a beef enchilada served with Spanish rice and refried beans. 13.5

BAJA FISH TACOS 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. 13.7

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. 12.9

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. 12.5
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

SIDES 3.5

All side dishes are vegetarian

SWEET CORN TAMALITO
SPANISH RICE

ELOTES
GUACAMOLE

POBLANO RICE
REFRIED BEANS

BLACK 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. 13.5

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. 12.5

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.