

*La Hacienda*  
SONOMA  
BAR & GRILL

LAHACIENDASONOMABARANDGRILL.COM



# Appetizers

**LARGE FLOUR QUESADILLA \$8.00**  
Cheese, guacamole & sour cream

**QUESADILLA SUIZA \$13.00**  
Giant flour tortilla filled with cheese, meat, topped with guacamole and sour cream  
Add choice of shrimp for \$5.99

**SUPER NACHOS \$13.00**  
Crispy corn tortillas chips topped with melted cheese, refried beans, salsa, sour cream and guacamole.  
Add choice of meat for \$5.00

**GUACAMOLE DIP \$10.50**  
Try our award winning fresh guacamole

**CHICKEN TAQUITOS \$12.00**  
Crisp chicken tacos, topped with guacamole, sour cream, & pico de gallo

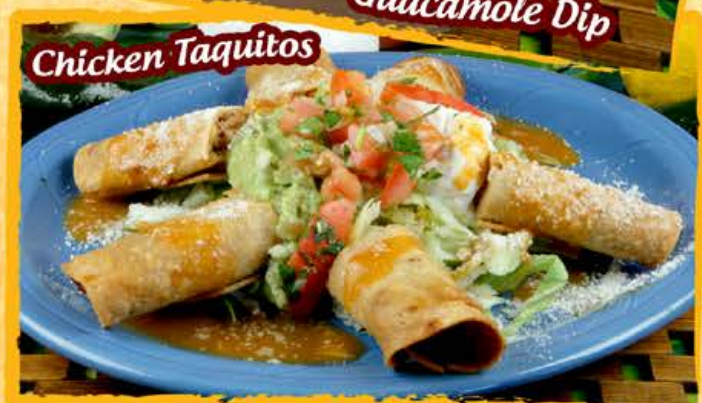
**MEXICAN PIZZA \$17.00**  
Large flour tortilla lightly fried topped with cheese, beans, sour cream, guacamole, tomatoes, green onions, black olives and your choice of chicken or beef

**AGUACHILE \$30.00**  
(16) Large prawns, avocado, tomato, & onion, smothered in freshly squeezed lemon juice.

**HACIENDA PLATTER \$30.00**  
Cheese quesadilla, (6) shrimps in garlic sauce, nachos, & (4) chicken taquitos



**Guacamole Dip**



**Chicken Taquitos**

# Breakfast

Served with rice & beans.

- HUEVOS RANCHEROS . . . . . \$15.00**
- HUEVOS CON CHORIZO . . . . . \$15.00**
- MACHACA CON HUEVOS. . . . . \$15.00**
- BREAKFAST BURRITO DELUXE . . . \$15.00**
- CHILAQUILES . . . . . \$18.00**

Black beans available, add \$ 1.50



**Huevos Rancheros**



**Huevo con Chorizo**



**Aguachile**



**Hacienda Platter**



**Mojarra Frita**



**Mariscos Jarocho**

**MARISCOS JAROCHOS \$27.00**

Sautéed shrimp, octopus, scallops, crab legs, fish, calamari in red spicy sauce, served on a bed of rice, with Jack cheese, lettuce and tomatoes

**MARISCADA \$45.00**

Sautéed shrimp, octopus, scallops, crab legs, fish, calamari in red spicy sauce, served with vegetables

*Side Orders*

Cheese .....	\$1.50	Black Bean ....	\$3.75
Bowl of Chips .	\$3.50	Tamal .....	\$4.50
Chips & Salsa .	\$2.50	Chile Relleno .	\$6.50
Beans .....	\$3.50	Guacamole ....	\$5.00
Rice .....	\$3.50	Enchilada .....	\$5.00
Rice & Beans .	\$5.75	Jalapeños .....	\$2.00
Sour Cream ...	\$2.00	(4 Fried)	
Green Onion ..	\$3.00	Nopales .....	\$4.00

*Seafoods*



**CAMARONES CHIPOTLE \$20.00**

Large prawns sautéed with garlic butter and mushrooms, covered with chipotle sauce, served with rice and beans



**DOS AMIGOS \$24.00**

“Camarones al mojo de ajo” is a winner, fragrant spiced garlic, sautéed scallops and prawns, swimming with mushrooms in a “mojo de ajo” sauce, served rice and beans

**CAMARONES A LA HACIENDA \$20.00**

Large shrimp, sautéed with garlic butter, bell pepper, onions and mushrooms, served with rice and beans



**CAMARONES A LA DIABLA \$20.00**

Large shrimp, sautéed with garlic butter, bell peppers, onions, spicy tomato “diabla” sauce, served with rice, beans and salad

**CAMARONES CON CREMA \$20.00**

Prawns sautéed with sour cream, mushrooms, beans and rice

**CAMARONES MONTERREY \$24.00**

Large shrimp wrapped with bacon and ham, stuffed with cheese, smothered with our traditional creamy Portuguese sauce, served with rice and beans

**TOSTADA DE CEVICHE . . . . . \$6.00**

**TOSTADA DE CAMARÓN . . . . . \$6.75**

**COCTEL DE CAMARÓN (Large) . . . \$21.00**

**CAMPECHANA (Octopus & Shrimp) . . . \$24.00**

**MOJARRA FRITA . . . . . \$20.00**

**CALDO 7 MARES . . . . . \$23.00**



**Camarones Monterrey**

**Cocktail**



**Camarones a la Diabla**





## Specialties

Served with rice, beans and your choice of corn or flour tortillas.

### **MOLCAJETE \$27.00**

Steak, prawns, chicken, rice, beans, cheese, mushrooms, nopales (cactus), and sauce

### **MOLCAJETE DE MARISCOS \$27.00**

Shrimp, squid, fish, rice, beans, cheese, onions, nopales (Cactus), and Sauce

### **POLLO CON CREMA \$20.00**

Chicken breast cooked with mushrooms and sour cream. Served with rice, beans and salad

### **POLLO EN MOLE \$20.00**

Chicken breast topped with mole sauce, rice and beans

### **ARROZ CON POLLO \$20.00**

Tender chicken sautéed with bell peppers, onions and mushrooms. Served with rice, melted cheese, green sauce, and guacamole

### **ARROZ CON CAMARONES \$20.00**

Prawns sautéed with bell peppers, onions, and mushrooms. Served with rice, melted cheese, green sauce and guacamole

### **TAQUITOS RANCHEROS \$20.00**

Taquitos served with guacamole, sour cream, lettuce, parmesan cheese, rice and beans on the side

### **CHILE VERDE \$20.00**

Chunks of pork, simmered in a tasty green sauce, comes with rice, beans and your choice of corn or flour tortilla

### **CAMARONES, STEAK & NOPALES \$27.00**

Shrimp, steak, & tender cactus grilled to perfection

### **CARNITAS \$20.00**

Slowly cooked & marinated pieces of pork meat. Tender & juicy meat in its own juice.



**Shrimp & Steak Fajitas**



**Mexican Trio**



**Carne Asada**



**Camarones, Steak & Nopales**

**Carnitas Plate**

## Meats

### **MEXICAN TRIO \$26.00**

Two Portuguese shrimp, grilled chicken and grilled steak, served with rice and whole beans with "Ranchero" cheese

### **CARNE ASADA \$20.00**

Flame broiled, tender beef steak, served with rice & beans

### **STEAK PICADO \$20.00**

Sliced steak sautéed with bell peppers, onions and tomatoes

## Fajitas

Try our famous fajitas, top quality meats and produce marinated in our secret recipe, served with rice, beans, guacamole, sour cream and your choice of tortillas

### **FAJITAS DE POLLO \$20.00**

### **FAJITAS DE RES (Steak) \$20.00**

### **FAJITAS DE CAMARÓN \$20.00**

### **FAJITAS MIX (Any two) \$26.00**

### **SUPER FAJITAS (All three) \$35.00**



**Molcajete de Mariscos**



**Molcajete**





# Macho Burrito

## Tacos y Tortas

- TACO** (Any meat) . . . . . \$3.50
  - TACO** (Fish or shrimp) . . . . . \$4.75
- LETTUCE SHELL TACO** . . . . \$4.25  
Choice of meat
- TORTA** (Mexican sandwich - any meat). . . \$14.00

### MEAT CHOICES

- PASTOR** (BBQ Pork)
- CARNE ASADA** (Steak)
- CARNITAS** (Fried Roasted Pork)
- CHORIZO** (Mexican Sausage)
- POLLO** (Shredded Chicken)
- CARNE MOLIDA** (Ground Beef)
- PICADILLO** (Shredded Beef)
- PESCADO** (Fish)
- POLLO ASADO** (BBQ Chicken)
- LENGUA** (Beef Tongue)
- NOPALES** (Cactus)
- VEGETARIAN** (Vegetariano)

## Kids Menu

- SUPER BABY BURRITO \$11.00**  
Rice, beans, cheese, guacamole & sour cream,  
choice of meat
- BABY BURRITO \$8.00**  
Rice, beans, cheese
- KIDS QUESADILLA \$12.00**  
Cheese quesadilla, rice, beans,  
Add choice of meat \$2.00

## Burritos

- REGULAR BURRITO \$10.00**  
Rice, whole beans, your choice of meat
- SUPER BURRITO \$14.00**  
Rice, whole beans, guacamole, sour cream,  
cheese and your choice of meat
- VEGETARIAN BURRITO \$11.00**  
Rice, whole beans, guacamole, sour cream,  
lettuce, and cheese
- MACHO BURRITO \$16.00**  
Rice, refried beans, choice of meat, topped with  
cheese guacamole, sour cream, onions,  
cilantro and tomatoes
- SUPER PRAWN BURRITO \$18.00**  
Rice, refried beans, peppers, onion, mushrooms,  
sour cream, cheese, guacamole and prawns
- MACHO PRAWN BURRITO \$19.00**  
Rice, refried beans, bell peppers, onion,  
mushrooms and prawns, topped with cheese,  
guacamole, sour cream, onions, cilantro  
and tomatoes
- SUPER CHILE RELLENO BURRITO \$14.00**  
Rice, beans, guacamole, sour cream, cheese,  
and chile relleno
- CHIMICHANGA \$14.00**  
Rice, whole beans, guacamole, sour cream,  
tomatoes and parmesan cheese, meat or vegetables
- CHILE VERDE BURRITO \$14.00**  
Pork, rice, beans, cheese, sour cream, & guacamole
- MOLE BURRITO \$14.00**  
Rice, beans, cheese, guacamole, sour cream,  
shredded chicken and mole sauce



# Tacos



# Vegeterian Fiesta

## VEGGIE HOT PLATE \$13.00

Steamed cauliflower, broccoli and carrots, served with Mexican rice, whole beans, salsa, tortillas and lettuce

## VEGGIE JALISCO ENCHILADA \$12.25

Steamed veggies rolled up in flour tortillas simmered in tangy tomatillo green sauce, rice and whole beans. Mexican steamed rice on the side. Garnished with lettuce & tomatoes



**Veggie Jalisco Enchilada**



**Veggie Hot Plate**



**Cocula Salad**

## Combos

Served with rice & beans.  
Extra black Beans add \$1.50

**1 ITEM \$ 12.50 | 2 ITEM \$17.50**

### MEAT CHOICES

**ENCHILADA • CRISPY TACO**  
**CHILE RELLENO • TOSTADA • TAMAL**



**Two Enchiladas**



**Tamal & Chile Relleno**



**Taco**



**Costa Alegre Salad**

## Soups and Salads

### TORTILLA SOUP \$13.50

Delicious and traditional soup broth, cooked gently just at the boiling point, with crunchy deep fried tortilla strips, chicken breast, and slices of avocado, topped with Jack cheese, served with a side of chopped onions and cilantro

### ALBONDIGA SOUP \$15.00

Delicious soup with potatoes, carrot, cilantro and onions

### TACO SALAD \$14.00

Crispy tortilla shell with refried beans, lettuce, rice, guacamole, sour cream, cheese and your choice of meat

### COSTA ALEGRE SALAD \$18.99

Grilled shrimp, romaine lettuce, spinach, tomatoes, onions, corn, avocado, mango and deep fried corn tortillas strips

### COCULA SALAD \$18.99

Grilled Chicken, romaine lettuce, spinach, tomatoes, onions, corn, avocado, black beans, deep fried corn tortilla strips and cheddar cheese

### ~ DRESSINGS ~

Ranch, House Dressing

Guacamole \$2.50

Black beans available, add \$2.00



# Beverages

Coke • Diet Coke • Sprite • Fanta • Root Beer  
Pink Lemonade • Orange • Iced Tea • Tea • Coffee  
**MED \$3.50 | LG \$3.75**  
**JARRITOS \$4.75**

# Aguas

Horchata, Tamarindo, Jamaica, Orange Juice, Apple  
Juice, Cranberry Juice, Milk  
**MEDIUM \$3.75 | LARGE \$4.75**

# Wine

**ROBLEDO SAUVIGNON BLANC \$11.00**  
**HOUSE CHARDONAY \$8.00**  
**HOUSE CABERNET \$8.00**  
**SANGRIA \$10.00**  
**ECO TERRENO**  
**THREE VINE RED Glass \$13.00 Bottle \$43.00**  
**SAUVIGNON BLANC Glass \$13.00 Bottle \$43.00**

# Desserts

**FLAN \$8.00**  
**FRIED ICE CREAM \$8.00**

# Beer

**IMPORTED BEER \$5.75**  
• Corona • Pacifico • Bohemia  
• Negra Modelo • XX • Modelo Especial  
• Michelada **\$11.50**  
**DOMESTIC BEER \$4.75**  
• Coors Light • St. Pauli N.A.

# Draft Beer

**DRAFT BEER 16oz \$6.50 • 22oz \$10.50**  
Modelo Especial • Pacifico • Negra Modelo  
• Lagunitas-IPA **\$7.50**

# Margaritas

**FLAVOR MARGARITA \$12.50**  
FRESA, DURAZNO, MANGO Y NARANJA  
Tequila Jimador blanco, triple Sec and our famous  
Margarita Mix

**HOUSE MARGARITA**  
**GLASS \$8.75 • PITCHER \$33.00**  
El Jimador Tequila Blanco Triple Sec and our  
famous Margarita Mix, blended or on the Rocks

**ORGANIC MARGARITA**  
**GLASS \$13.50**  
Certified Casa Noble Organic Tequila, Fresh Lime Juice,  
Cointreau, & Agave Nectar

**TOP SHELF MARGARITA**  
**GLASS \$13.25 • PITCHER \$44.00**  
El Jimador Tequila Blanco Triple Sec and our famous  
Margarita Mix, with afloat of Grand Marnier,  
& a float of Cointreau

**CADILLAC MARGARITA**  
**GLASS \$13.25 • PITCHER \$44.00**  
El Jimador Tequila Blanco Triple Sec and our famous  
Margarita Mix, with afloat a float of Cointreau  
**POMEGRANATE MARGARITA \$13.25**  
Seasonal-Made with El Jimador tequila blanco, triple sec,  
our famous margarita mix, & a pomegranate liqueur.  
Served with fresh pomegranate seeds.

**PIÑA COLADA \$13.25**  
Bacardi, coconut cream, coconut liquor, pineapple juice,  
garnished with a strawberry & pineapple

**PIÑA PREPARADA \$17.99**  
Bacardi, triple sec, splash of brandy, pineapple juice,  
cranberry juice, topped with a slices of pinapple.  
Served in an actual pineapple.

# Happy Hour

Monday to Friday 3 pm - 5 pm

• **PITCHER HOUSE MARGARITA  
& HACIENDA PLATTER \$48.00**

• **MARGARITA \$6.75**

• **CERVEZA \$4.00**

• **CHARDONAY \$6.00**

• **CABERNET \$6.00**

Excludes Holidays







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