

LA HACIENDA

SCENIC LOOP

A LOS BARRIOS FAMILY RESTAURANT

All prices subject to change without notice

Antojitos

Botanas "a la Mexicana"

2 mini flautas, 2 flour quesadillas, 2 cream cheese filled fried jalapenos, 6 special nachos, and 2 empanadas de carne. Garnished with guacamole and sour cream.
\$ 18.99

Coctel de Camaron

Fresh gulf coast shrimp in a spicy cocktail sauce served with diced avocado, cilantro and lime.
\$ 13.49

Nachos y Mas

6 in a half order / 12 in a full order
Add chicken or beef fajita, picadillo or guacamole for \$2.00 more.

"Nachos Agrios"

Topped with beans, chopped jalapenos, red peppers, and a blend of provolone and Swiss cheese. Garnished with sour cream.
\$ 8.99 / \$ 12.49

Special Nachos

Bean and cheese nachos garnished with jalapenos.
\$ 7.99 / \$ 11.99

Nachos Bustamante

Bean and chorizo nachos topped with queso Chihuahua, cilantro, and jalapeños.
\$ 9.49 / \$ 12.99

Chili con Queso

Add Chili con Carne for \$2.00 more
\$ 5.79 / \$ 9.99

Fried Jalapenos

6 jalapenos stuffed with cream cheese, breaded and fried. Add Guacamole for \$2.00 more.
\$ 9.49

Nachos "a la Butler"

Topped with beans, picadillo, guacamole, and cheese. Garnished with chopped onions, tomatoes, and jalapenos.
\$ 9.99 / \$ 13.99

Queso Flameado

Melted Chihuahua cheese topped with Mexican chorizo or poblano peppers, grilled onions, and tomatoes. Served flaming.
Add Chicken or Beef Fajita for \$2.00 more.
\$ 10.99

A la Carte

Empanada de Carne

Deep-fried turnover filled with beef & olives.
\$ 4.29

Quesataco

Handmade Corn Tortilla filled with beef fajita, bacon, white cheese, and garnished with guacamole.
\$ 6.99

Puffy Taco

Filled with beef, chicken, beans or guacamole. Topped with lettuce & tomato.
\$3.99

Carne Asada Taco

Flour tortilla filled with sautéed tenderloin. Garnished with guacamole & Pico de Gallo.
\$ 5.99

Continental

Cabrito en Salsa

Mild and tasty Monterrey style baby goat topped off with our Ranchero sauce. Trimmings include Spanish rice, beans, salad, and guacamole.
Market Price

Blackened Fish Tacos

Grilled, blackened white fish served in a handmade corn tortilla. Garnished with avocado slices and served with arroz jardinera, frijoles a la charra, and mango pico de gallo.

Substitute blackened shrimp..... \$ 4.00
\$ 16.99

Milaneza con Papas

Chicken Fried Steak-Mexican Style. Skirt steak, butterflied and lightly battered with bread crumbs and seasonings. So tender, you just can't believe it! Trimmings include sliced potatoes, Spanish rice, wedges of lemon, and sliced avocado salad.
\$ 19.99

El Mofofa Grill

A combination of beef and pork marinated in a special blend of spices and cooked on the grill. Served on a flaming grill, accompanied with Spanish rice, beans, pico de gallo, and diced avocado salad.
For two or more: \$ 38.99

"Cortadillo" Zuazua Style

Beef tenderloin steamed of its own juices, then cooked "a la casserole" with fresh vegetables and herbs. Served with Spanish rice, beans, sliced avocado, and handmade corn tortillas.
\$ 17.49

"Churrasco Steak"

South American style beef tenderloin, treated with vegetable oil, vinegar, and seasonings. Includes an empanada de carne fried to a brown crisp. Served with French fried potatoes, salad, toast, and chimichurri garlic dressing.
\$ 21.99

Camarones al Ajillo

Shrimp sautéed in Guajillo chili peppers and garlic. Served with arroz jardinera and frijoles a la charra.
\$ 21.99

Shrimp Stuffed Chile Relleno

Classic poblano filled with shrimp, topped with a Creamy Poblano Pepper Sauce. Served with arroz jardinero, avocado salad, frijoles a la charra, & vegetable of the day.
\$ 23.99

Tacos al Pastor

Pork tacos marinated in a combination of dried chiles, South American spices, and pineapple. Topped with diced onion and cilantro. Served with Spanish rice, frijoles a la charra, and sliced avocado salad.
\$16.99

Pollo en Salsa

Grilled chicken breasts topped with your choice of salsas and Queso Chihuahua. Served with Spanish rice, frijoles a la charra, and guacamole salad. Choose from Creamy Poblano Pepper, Spicy Chipotle Pepper, or Ranchero Sauce.
\$ 18.99

Fajitas

Fajitas served sizzling with tomatoes, peppers and onions. Served with Spanish rice, beans, guacamole, and pico de gallo.
Beef for 1: \$ 17.99 **for 2:** \$ 25.99
Chicken for 1: \$ 16.99 **for 2:** \$ 24.99
Mixed for 1: \$ 17.49 **for 2:** \$ 25.49
Shrimp for 1: \$ 21.99 **for 2:** \$ 29.99
Add Shrimp.....\$ 1.50 each

Camarones Tropicales

Jumbo shrimp stuffed with serrano cream cheese & wrapped with applewood bacon. Served on skewers with bell peppers, onions, tomatoes and pineapple with arroz blanco, frijoles a la charra and sliced avocado.
\$ 23.99

Parillada

(for four or more)

Beef fajitas, chicken breasts, pork chops, short ribs, bacon, & green onions cooked over an open flame and served on a hot "comal". Served with frijoles a la charra, guacamole, pico de gallo, and hot tortillas.
\$ 65.99
Add ½ lb of grilled shrimp: \$17.99

Pescado al Mojo de Ajo

Filet of grilled white fish with a fresh garlic and lime marinade. Served with arroz jardinera, frijoles a la charra, and a broccoli-carrot medley.
\$ 21.99

Clasicos

Plato de Los Barrios

2 beef tacos, 2 cheese enchiladas, and a strip of steak. Served with Spanish rice, beans, and guacamole.
\$ 15.99

El Tradicional

Sub Puffy Taco for \$.39

2 cheese enchiladas and 1 crispy beef taco. Served with Spanish rice and beans.
\$ 12.49

Chili Relleno

Classic soufflé-battered poblano filled with beef or cheese and topped with a mild ranchero sauce. Served with Spanish rice, beans, and guacamole salad.
\$ 14.99

Pollito en Mole

Three pieces of chicken topped with mole poblano. Served with Spanish rice, beans, salad, and guacamole.
\$ 13.49

Stuffed Burrito

Flour tortillas rolled with meat and beans, topped with ranchero sauce and melted cheese. Garnished with guacamole and jalapeños and served with Spanish rice and beans.
\$ 11.99

Carne Guisada

Stewed beef with gravy served with Spanish rice, beans, and guacamole salad.
\$ 12.99

Famous "S.A." Puffy Tacos

Two puffy tacos with your choice of filling: beef, chicken, beans, or guacamole. Served with Spanish rice and beans and topped with lettuce and tomato.
\$ 11.99

Enchiladas

Classic Enchilada Assortment

One enchilada ranchera, one enchilada creamy poblano, one enchilada verde, one enchilada poblana, and one Tex-Mex enchilada served with refried beans and guacamole.
\$ 15.99

Enchiladas Verdes

3 soft corn tortillas stuffed with tomato-laced shredded chicken and topped with green tomatillo sauce and sour cream. Served with Spanish rice, beans, and guacamole.
\$ 13.49

Enchiladas Poblanas

3 chicken enchiladas topped with mole sauce. Served with Spanish rice, beans, and guacamole salad.
\$ 13.49

Enchiladas Rancheras

3 chicken enchiladas topped with ranchero sauce and white Mexican cheese. Garnished with sour cream and served with Spanish rice, beans, and guacamole salad.
\$ 13.49

Tex-Mex Enchiladas

3 famous San Antonio style enchiladas, filled with your choice: beef, chicken, or cheese. Topped with traditional enchilada gravy and chili con carne. Served with Spanish rice, beans, and guacamole salad. Beef or chicken, add \$1.
\$ 12.49

Enchiladas de Camaron

3 shrimp enchiladas, stuffed with grilled shrimp marinated in tequila and lime and sautéed with tomatoes, onion, garlic, and queso Chihuahua. Topped with your choice of Creamy Poblano or Spicy Chipotle sauce. Served with Spanish rice, beans, & guacamole salad.
\$ 17.99

Platos

Rancho Grande

One enchilada verde, one chicken flauta, and one stuffed burrito. Served with Spanish rice, beans, and guacamole salad.
\$ 13.49

Tacos "a la Diana"

A classic! 3 soft rolled tacos filled with guacamole and shredded chicken. Garnished with sour cream and served with Spanish rice, beans, and guacamole salad.
\$ 13.49

Crispy Flautas

Nortena Style add \$2.00

3 corn tortillas rolled and filled with shredded tasty chicken, fried to a golden brown crisp. Topped with sour cream and served with Spanish rice, beans, and guacamole salad.
\$ 11.99

Quesadillas en Maiz

Corn turn-overs filled with white Mexican cheese and poblano pepper slices, fried to a golden crisp. Served with Spanish rice, beans, and guacamole salad.
\$ 11.99

Quesadillas de Harina

Flour turn-overs filled with white Mexican cheese and poblano pepper slices, grilled to perfection. Served with Spanish rice, beans, and guacamole salad.
\$ 11.99

Taquitos de Pueblo

Handmade corn tortilla filled with sauteed tenderloin, chopped onions & cilantro. Garnished with guacamole & lime. Served with frijoles ala charra.
\$13.49

Brisket Gorditas (2)

Handmade gorditas stuffed with seasoned brisket, lettuce, tomato, and Queso Fresco. Served with Spanish rice, beans & guacamole salad.
\$ 13.49

Carne y Mas

Beef Steak "Ranchero"

Beef tenderloin topped with spicy ranchero sauce. Served with Spanish rice, beans, and guacamole salad.
\$ 20.99

Filete a la Tampiquena

Beef tenderloin topped with a special ranchero sauce. Served with one enchilada verde, Spanish rice, beans, and guacamole salad.
\$ 21.99

Carne Asada Dinner

Beef tenderloin served with grilled onions, tomatoes, and bell pepper, Served with Spanish rice, beans, and guacamole salad.
\$ 21.99

Pork Chops "Mexican Style"

Grilled pork chops garnished with ranchero sauce. Served with Spanish rice and beans.
\$ 17.99

Chalupas

Chalupa Compuesta

One corn tostada topped with refried beans, cheese, lettuce, tomato, & guacamole.
\$ 5.79

Mariachi

One corn tostada topped with beans, melted cheese, and sliced avocado.
\$ 5.79

Chalupa "Vallarta"

One corn tostada topped with beans, cheese, chicken, lettuce, tomato, guacamole, sour cream, and carrots.
\$ 6.29

S.A. Special

One corn tostada topped with beans, cheese, lettuce, and tomato.
\$ 5.49

Maguey

One corn tostada topped with guacamole, chicken, lettuce, and tomato.
\$ 5.99

Sopas y Ensaladas

Caldo de Pollo

Served with rice, & wedge of lemon.
\$ 9.49

Tortilla Soup

Chicken and tomato broth garnished with sliced avocado, shredded chicken, white Mexican cheese, cilantro, and tortilla chips.
\$ 7.49 / \$ 9.49

Ensalada de la Casa

Crisp romaine lettuce garnished with sliced avocado, Chihuahua cheese, bacon, cilantro, and tomato.
\$ 10.99

Ensalada "la Jardinera"

Fresh romaine lettuce, tomato wedges, shredded carrots and slivers of celery.
\$ 9.99

Caesar Salad

Fresh Romaine lettuce tossed with Caesar dressing, with grated Parmesan cheese, tomato wedges, sliced carrots, green olives, Red onions, hard-boiled egg, and croutons.
\$ 11.99

Ensalada Vivi

Mixed field greens and baby spinach tossed with black beans, tomatoes, red bell peppers, cucumbers, red onion, crumbly anejo cheese and crispy tortilla strips.
Served with roasted poblano vinaigrette.
\$ 11.99

YOUR CHOICE OF GREAT SALAD ADDITIONS:

Chicken or beef fajita.....\$ 2.00
Grilled chicken breast (1) or grilled white fish filet (1).....\$ 4.00
Grilled shrimp or grilled beef tenderloin.....\$ 6.00

Platos Vegetarianos

Fajitas Vegetarianas

Mixed seasonal vegetables marinated in a citrus blend on a sizzling skillet. Served with arroz jardinero, frijoles ala charra, pico de gallo & guacamole salad.
\$14.99

Quesadillas de Verduras Frescas

2 Handmade corn tortillas filled with sautéed mixed vegetables and Queso chihuahua. Served with arroz jardinero, frijoles ala charra & sliced avocado salad.
\$13.49

Enchiladas de la Huerta

3 soft corn tortillas filled with a medley of grilled vegetables including squash, onion, tomatoes and poblano peppers. Topped with ranchero sauce and Queso Fresco and served with arroz jardinero, frijoles ala charra & sliced avocado salad.
\$13.49

"Enfrijoladas"

3 Soft Corn Tortillas sautéed in a thick bean soup and filled with crumbly white Mexican queso anejo. Topped with hot bean gravy and served with guacamole salad.
\$ 12.99

Tamales

4 Plain Tamales \$7.99

4 Chili con Carne Tamales \$ 9.99

Vaqueritos' Corner

For children 12 & under – includes children's drink cup

Little Vaquerito

One Cheese Enchilada, bean & cheese taco, or cheese quesadilla, served with rice and beans.
\$ 7.29

Chicken Nuggets w/ Papas Fritas

Tasty chicken in a golden crust. Served with golden French fries.
\$ 7.29

Grilled Cheese w/ Papas Fritas

Cheesy and easy eating! Served with golden French fries!
\$ 7.29

Buenos Dias

Add bacon or ham \$ 2.99

Add pork chop \$ 3.49

Taquitos (2)

2 flour tortilla tacos filled with your choice of potato & egg, chorizo & egg, bacon & egg, carne guisada, or bean & cheese.

\$ 5.99

Chorizo con Huevo

Two eggs scrambled with Mexican sausage.

Served with refried beans and salad.

\$ 8.49

Steak & Eggs

Grilled steak and two eggs prepared any style.

Served with French fries, salad and toast.

\$ 13.99

Chilaquiles

Crispy corn chips scrambled with eggs and topped with ranchero sauce and cheese.

Served with refried beans and salad. Your choice of spicy or mild sauce.

\$ 9.49

Americano

Scenic Loop Chicken Fried Steak

Chicken Fried Steak topped with cream gravy. Served with grilled vegetables, French fries, and toast.

\$ 15.39

La Hacienda Fried Fish

Battered and deep fried white fish. Served with white rice and grilled vegetables.

\$ 15.79

Scenic Loop Cheeseburger

½ pound of beef cooked to order with American cheese, lettuce, tomatoes, pickles and onions.

Served on a jalapeno cheddar bun.

\$ 11.59

Postres

Homemade Sopapillas

La Hacienda's own recipe for these puffy pastries! Served hot with powdered sugar, cinnamon and honey. Four to an order.

\$ 5.99

Chocolate Charlie

Warm chocolate brownie topped with vanilla ice cream, chocolate sauce, whipped cream, and a cherry.

\$ 7.99

Exquisite Empanada de Guayaba

Deep-fried turnover filled with creamy guava and cream cheese.

\$ 7.49

Hacienda Mountain

Vanilla ice cream sprinkled with cinnamon and topped with caramel and whipped cream.

Served in a buñuelo shell.

\$ 7.99

Creamy Vanilla Flan

Creamy vanilla flan with caramel topping.

\$ 5.79

Bolitas de Nieve

Scoop of vanilla ice cream.

\$ 4.59

Pastel Tres Leches

Mexico City sponge cake with 3-milk topping.

\$ 6.49

La Hacienda charges a cake-plating fee of \$1.00 per person to provide china and flatware for all outside desserts. You may waive this fee by bringing your own disposable plates and forks.