



# LA HACIENDA

by richard sandoval

TRADITIONAL 16  
avocado | tomato | chile serrano  
cilantro | onion

WATERMELON 18  
queso fresco | spiked agave  
nectar | candied pepitas

## GUACAMOLE

GUACAMOLE SAMPLER 22  
esquites | crab jblt | watermelon

CRAB JBLT 25  
romaine | jalapeno  
bacon | heirloom cherry tomato

ESQUITES 18  
sweet summer corn | cultured  
cream | tajin | cotija | lime

## ANTOJITOS

SEAFOOD CEVICHE 20  
shrimp | clams au gratin  
octopus chicharron | agua chile rojo

CHORIZO & POTATO EMPANADAS 16  
tomatillo salsa | crema | cotija cheese

SQUASH BLOSSOM QUESADILLAS 15  
chile pasilla masa | squash blossom  
farmers cheese | summer succotash | salsa poblano

COCONUT SHRIMP 22  
pina colada | pineapple habanero salsa

LOBSTER TACOS 22  
flour tortilla | refried beans | arbol chile | avocado

CARNE ASADA GRINGAS\* 16  
flour tortilla | skirt steak | oaxaca cheese | salsa macha

QUESO FUNDIDO 15  
melted oaxaca, chihuahua cheeses | chile morita salsa  
with chorizo or mushrooms 16

ELOTE 14  
COBB – deep fried | chile mayo | cotija | lime  
KERNEL – barbacoa broth | chile serrano | cilantro | mayo | cotija

## PLATOS FUERTES

CARNITAS HACIENDA 34  
slow braised pork shoulder | chicharron  
avocado salsa | sweet corn-habanero slaw

POLLO en MOLE BLANCO 30  
roasted chicken breast | white mole | green beans & bacon jam  
dried grape habanero salsa | toasted almonds

TAMPIQUEÑA\* 36  
skirt steak | cactus pico | guacamole  
chile poblano potato gratin | mole cheese enchilada

PACIFIC HALIBUT\* 36  
quinoa a la mexicana | smoked-chile aioli | poblano cream

FILET a la PARILLA\* 44  
grilled beef tenderloin | oaxaca cheese enchiladas  
chile pasilla gastrique

PASTEL AZTECA 28  
lasagna mexicana | corn tortilla | summer vegetables  
salsa roja | oaxaca cheese | squash blossom salad

ALAMBRES de CAMARONES 32  
jumbo shrimp skewers | pineapple | bell pepper  
chorizo | tamarind chile glaze | poblano rice

## ENSALADAS

BABY GREENS SALAD 15  
mango | watermelon | avocado | candied  
pepitas | requeson | serrano apple vinaigrette

HEIRLOOM BEET SALAD 15  
arugula | summer tomatoes | jocoque cream  
pistachio-cilantro pesto | sundried tomato vinaigrette

CHIPOTLE BBQ SALAD 14  
romaine | red onion | jicama | corn | panela  
avocado | tortilla strips | smoked jalapeno ranch  
skirt steak\* 25 | chicken 23 | shrimp 27

## ENCHILADAS Y FAJITAS

ENCHILADAS DIVORCIADAS 24  
chicken tinga | tomatillo & chipotle salsa

CARNITAS ENCHILADAS 26  
slow braised pork | mole | plantain

SEAFOOD ENCHILADAS 32  
lump crab | shrimp | poblano cream

MEXICO CITY FAJITAS\*  
onion | bell peppers | guacamole | flour tortillas  
steak\* 28 | chicken 26 | shrimp 29 | mix\* 30

## TACOS

CARNITAS 26  
crispy pork | guacamole | onion  
cilantro | salsa macha

HALIBUT\* 28  
baja style | pickled chile tartar | pico

BARBACOA 26  
guajillo braised beef | radish  
avocado salsa verde | cabbage

DORADO 24  
corn shells | braised chicken | romaine  
tomato broth | jocoque cream | cotija

## SIDES

SUMMER SUCCOTASH 8  
poblano | zucchini | edamame  
oaxaca cheese

GREEN BEANS 8  
mole blanco | bacon jam  
toasted almonds

BABY CARROTS 8  
agave glazed | toasted cumin  
zested yogurt | pepitas

CORN HABENERO SLAW 6  
yogurt | cilantro | red onion

SWEET PLANTAINS 6  
crema | cotija

BACON WRAPPED GUERITOS 8  
queso fresco | maggie | lime

RICE & BEANS  
individual 6 family 10

## Executive Chef | Forest Hamrick

\*We are required by State Food Code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. These items include raw shellfish and any cooked proteins cooked to order.