



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 | steak | oaxaca cheese | salsa macha

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

ELOTE 14
deep fried cob | chile mayo | cotija | lime

PLATOS FUERTES

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

POLLO en MOLE POBLANO 30
roasted chicken breast | mole poblano | plantains | poblano rice

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

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

ENSALADAS

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

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

ENCHILADAS Y FAJITAS

ENCHILADAS DIVORCIADAS 24
chicken tinga | tomatillo & salsa roja

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 | oaxaca cheese | radish
avocado salsa verde | cabbage

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

SIDES

CORN HABENERO SLAW 6
yogurt | cilantro | red onion

SWEET PLANTAINS 6
crema | cotija

RICE & BEANS
individual 6 family 10

SUMMER SUCCOTASH 8
poblano | zucchini | edamame
oaxaca cheese

BACON WRAPPED GUERITOS 8
queso fresco | maggie | lime

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.