



Hacienda del Lago



14155 E VIA RANCHO DEL LAGO

VAIL, AZ 85641

APPETIZERS

QUESADILLA

FILLED WITH CHEESE AND PICO DE GALLO.
SERVED WITH SALSA & SOUR CREAM \$10

HALF ORDER \$6

ADD CHICKEN OR BEEF \$3 / \$1.50

NACHOS

HOMEMADE TORTILLA CHIPS TOPPED WITH
BEANS, CHEESE, PICO DE GALLO, AND
JALAPENOS \$10

ADD CHICKEN OR BEEF \$3

QUESO AND CHIPS

WHITE CHEDDAR QUESO TOPPED WITH HOUSE
MADE PICO SERVED WITH TORTILLA CHIPS \$11

CHICKEN TENDERS

THREE ALL WHITE MEAT CHICKEN BREAST STRIPS
SERVED WITH FRIES \$11

MINI CHILI RELLENOS

FRIED MINI PABLANO CHILI AND CHEESE BITES
SERVED WITH GUNSLINGER RANCH \$11

WINGS*

EIGHT FRIED WINGS SERVED WITH YOUR
CHOICE OF SAUCE \$11

HOT SAUCE, HONEY HOT, GARLIC PARMESAN, BBQ,
SRIRACHA PRICKLY PEAR, SWEET CHILI ASIAN,
CHIPOTLE BBQ, CAJUN BLACKENED DRY RUB

CHICKEN ASIAN LETTUCE CUPS*

ROMANE LETTUCE CUPS FILLED WITH
TERIYAKI CHICKEN, PEPPERS AND ONIONS
TOPPED WITH GREEN ONIONS AND CHOW
MIEN NOODLES \$13

CURRY CHICKEN BITES

RED CURRY SEASONED POPCORN CHICKEN BITES
SERVED WITH CHIPOTLE BBQ SAUCE \$10

POTATO SKINS

TOPPED WITH MIXED CHEESES, GREEN
ONIONS, AND BACON \$10

FRIED OR GRILLED SHRIMP

SERVED WITH COCKTAIL SAUCE \$10

BAKE 'N GRILL PERSONAL PIZZA

HAND STRETCHED HOMEMADE DOUGH WITH MOZZARELLA CHEESE, MARINARA SAUCE, AND ONE
TOPPING \$8

TOPPINGS: GREEN PEPPERS, RED PEPPERS, ONIONS, BLACK OLIVES, MUSHROOMS,
TOMATOES...ADD \$0.50 EACH ADDITIONAL

PEPPERONI, BACON, HAM, SAUSAGE, CHICKEN...ADD \$1 EACH ADDITIONAL

BASKETS:

FRENCH FRIES \$7 SWEET POTATO FRIES, TATER TOTS, OR ONION RINGS \$8

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK
OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

— BURGERS AND SANDWICHES —

ALL BURGERS AND SANDWICHES SERVED WITH YOUR CHOICE OF COLESLAW, FRENCH FRIES, HOUSE-MADE CHIPS, OR COTTAGE CHEESE.

ADD \$1 FOR ONION RINGS, SWEET POTATO FRIES, TATER TOTS, OR FRUIT. ADD \$1.50 FOR SOUP OR SIDE SALAD

BUILD A BURGER*

1/2 LB CHARBROILED BEEF PATTY ON A GRILLED BUN. SERVED WITH FRESH LETTUCE, TOMATOES, PICKLES, AND ONIONS \$12

ADD YOUR CHOICE OF THE FOLLOWING FOR \$.50 EACH:

CHEESE, BACON, ONION RING, AVOCADO, MUSHROOMS, FRIED EGG, BBQ SAUCE, JACK DANIELS GLAZE, CARMELIZED ONIONS

CRISPY FISH SANDWICH*

CRISPY 8 OZ HADDOCK FILLET TOPPED WITH AMERICAN CHEESE, HOUSE TARTAR SAUCE AND COLESLAW SERVED ON AN AMOROSO ROLL \$15

HACIENDA TURKEY MELT*

SLICED TURKEY, SWISS CHEESE, FRESH COLESLAW, AND HONEY MUSTARD SERVED ON GRILLED RYE BREAD \$13

PATTY MELT*

1/2 LB CHARBROILED BEEF PATTY SERVED ON GRILLED RYE BREAD WITH ONIONS AND SWISS CHEESE \$13

COVERED AND SMOTHERED CHICKEN SANDWICH*

A GRILLED CHICKEN OPEN-FACED SANDWICH ON GRILLED TEXAS TOAST COVERED IN HONEY MUSTARD, CHEDDAR JACK CHEESE, AND MUSHROOMS \$13

DEL LAGO DOG

A GIANT 1/4 LB ALL BEEF DOG \$9

ADD CHEESE, ONIONS, AND SAUERKRAUT \$1

BUFFALO CHICKEN PHILLY*

DICED CHICKEN SAUTEED WITH PEPPERS AND ONIONS IN A BUFFALO WING SAUCE. TOPPED WITH MELTED CHEDDAR JACK CHEESE AND RANCH DRESSING. SERVED ON AN AMOROSO ROLL \$13

CLASSIC CLUB

A TRIPLE DECKER SANDWICH WITH HAM, TURKEY, BACON, AMERICAN AND SWISS CHEESES, LETTUCE, MAYO AND TOMATOES SERVED ON YOUR CHOICE OF BREAD \$13

REUBEN

CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING ON GRILLED RYE \$13

MUSHROOM HAVARTI PRIME DIP*

SLOW ROASTED PRIME RIB TOPPED WITH SAUTEED MUSHROOMS AND MELTED, CREAMY HAVARTI CHEESE SERVED ON AN AMOROSO ROLL WITH A SIDE OF AU JUS \$15

GOURMET GRILLED CHEESE

TRIPLE DECKER PARMESAN GRILLED TEXAS TOAST STUFFED WITH SMOKED GOUDA AND HAVARTI CHEESES \$13

PASTRAMI MELT

SHAVED DELI PASTRAMI TOPPED WITH SAUTEED ONIONS, SWISS CHEESE AND MUSTARD ON AN AMOROSO ROLL \$13

THERE IS A \$2.50 SPLIT CHARGE ON ALL BURGERS AND SANDWICHES

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— SOUPS AND SALADS —

SOUTHWEST SALAD

FRESH GREENS TOPPED WITH CHICKEN, BLACK BEANS, CORN, TOMATOES, COLBY JACK CHEESE, SMOKED TOMATO DRESSING AND FRESH CORN TORTILLA CHIPS \$13

SPINACH SALAD

FRESH BABY SPINACH WITH APPLES, DRIED CRANBERRIES, CANDIED PECANS AND FETA CHEESE. SERVED WITH RASPBERRY VINAIGRETTE \$13

GRILLED CHICKEN BREAST \$3

GRILLED SHRIMP \$5

CLASSIC CAESAR*

A BED OF ROMAINE WITH CROUTONS AND PARMESAN CHEESE \$11

GRILLED CHICKEN BREAST \$3

GRILLED SHRIMP \$5

SIDE SALAD

FRESH GREENS WITH SEASONAL TOPPINGS \$5

COBB SALAD

GRILLED CHICKEN, BLUE CHEESE CRUMBLES, CUCUMBERS, KALAMATA OLIVES, TOMATOES, BACON, AVOCADO, AND HARD BOILED EGG \$13

CHEF SALAD

HAM, TURKEY, SHREDDED CHEESE, TOMATOES, CUCUMBERS AND HARD BOILED EGG SERVED ON A BED OF LETTUCE \$13

MAPLE SALAD

A BED OF FRESH SALAD GREENS TOPPED WITH DRIED CRANBERRIES, FRESH SLICED GRAPES, TOASTED SLICED ALMONDS AND GORGONZOLA CHEESE CRUMBLES SERVED WITH MAPLE VINAIGRETTE \$15

***MAKE ANY SALAD INTO A WRAP \$9**

SALAD DRESSINGS:

RANCH, BALSAMIC, RASPBERRY VINAIGRETTE, ITALIAN HERB VINAIGRETTE, BLUE CHEESE, HONEY MUSTARD, THOUSAND ISLAND, VINEGAR AND OIL, SMOKED TOMATO

EXTRA DRESSING \$0.50

CHICKEN TORTILLA SOUP OR SOUP OF THE DAY

CUP \$5

BOWL \$6

THERE IS A \$2.50 SPLIT CHARGE ON ALL SALADS AND WRAPS

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— ENTREES —

CHICKEN CARBONARA*

DICED CHICKEN, SMOKED BACON, ONION AND MUSHROOMS IN A CREAMY WHITE WINE SAUCE OVER FETTUCCINE \$18

SUBSTITUTE SHRIMP FOR \$3

BABY BACK RIBS*

1/2 RACK SMOKED, SLOW COOKED BABY BACK RIBS FINISHED OVER OUR GRILL. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE \$18

HACIENDA SURF AND TURF*

CHOICE 8 OZ SIRLOIN STEAK TOPPED WITH CRISPY FRIED SHRIMP TOSSED IN SPICY BAJA SAUCE. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE \$25

FETTUCCINE ALFREDO*

FETTUCCINE PASTA SERVED WITH ALFREDO SAUCE. \$13

ADD CHICKEN FOR \$3

ADD SHRIMP FOR \$5

TEQUILA LIME SHRIMP*

SHRIMP SAUTEED IN TEQUILA LIME JUICE AND FRESH TOMATO SAUCE SERVED OVER ANGEL HAIR PASTA. TOPPED WITH QUESO FRESCO AND GARNISHED WITH FRESH CILANTRO \$18

GRILLED SALMON*

8 OUNCE SALMON FILLET GRILLED AND FINISHED WITH LEMON AND GARLIC BUTTER. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE \$19

SMOKED GOUDA GRILLED CHICKEN

MARINATED AND GRILLED CHICKEN BREAST SMOTHERED IN A CREAMY GOUDA CHEESE SAUCE. SERVED WITH SEASONAL VEGETABLES AND CHOICE OF SIDE \$15

THERE IS A \$2.50 SPLIT CHARGE ON ALL DINNER ENTREES

— SIDES AND CONDIMENTS —

FRENCH FRIES, COLE SLAW, COTTAGE CHEESE, HOUSE-MADE CHIPS, BAKED POTATOES*, MASHED POTATOES* \$4

ONION RINGS, SWEET POTATO FRIES, FRESH FRUIT, TATER TOTS \$5

EXTRA SALSA, SOUR CREAM AND DRESSINGS \$0.50

*available after 4:00 pm

— BEVERAGES —

COKE
SPRITE
ROOTBEER

DIET COKE
DR PEPPER
POWERADE

HOT TEA
ICED TEA
COFFEE

MILK
CHOCOLATE MILK
HOT CHOCOLATE

LEMONADE
JUICE

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– DESSERTS –

CHOCOLATE LAVA CAKE

A RICH DECADENT CHOCOLATE
CAKE WITH A SILKY WARM DARK
CHOCOLATE CENTER \$6
A LA CARTE ADD \$1

CHEESECAKE

CREAMY NEW YORK
STYLE CHEESECAKE \$6

APPLE TART

WARM CINNAMON APPLES BAKED IN
A LIGHT AND FLAKY CRUST. TOPPED
WITH VANILLA ICE CREAM AND A
CARAMEL DRIZZLE \$6

ASK YOUR SERVER FOR ADDITIONAL SEASONAL DESSERTS

– HAPPY HOUR –

MONDAY—SATURDAY 3 PM—6 PM

SUNDAY 7 AM—3 PM

- ◆ QUESADILLA W/CHEESE AND PICO \$9
- QUESADILLA W/BEEF OR CHICKEN \$12
- 1/2 QUESADILLA W/CHEESE AND PICO \$5
- 1/2 QUESADILLA W/BEEF OR CHICKEN \$6.50

- ◆ 3 CHICKEN TENDERS W/FRIES \$7

- ◆ NACHOS \$9

NACHOS W/BEEF OR CHICKEN \$12

- ◆ POTATO SKINS \$7

- ◆ CURRY CHICKEN BITES \$7

- ◆ WINGS \$7

(8 WINGS—SAUCES: HOT SAUCE, HONEY HOT,
GARLIC PARMESAN, BBQ, SRIRACHA PRICKLY
PEAR, SWEET CHILI ASIAN, CHIPOTLE BBQ,
CAJUN BLACKENED DRY RUB)

- ◆ FRIED OR GRILLED SHRIMP \$9

- ◆ BAKE 'N GRILL PERSONAL PIZZA W/1 TOPPING \$7

ADDITIONAL VEGGIES \$.50 EACH

ADDITIONAL MEATS \$1 EACH

- ◆ MINI CHILI RELLENOS \$8

- ◆ CHICKEN ASIAN LETTUCE CUPS \$10

DRINKS

\$1 OFF DRAFT AND BOTTLED BEER

\$1 OFF HOUSE WINE

\$3 WELL DRINKS

\$5 MARGARITAS AND BLOODY MARY'S