

## ***GETTING STARTED***

### **Pulled Pork Sliders \$9.50**

2 sliders made with our in-house smoked pulled pork and signature house-made barbecue sauce. Topped with thinly sliced red onions and coleslaw. Served on brioche slider buns.

### **Buffalo Wings \$9.00**

Our wings are brined for 24 hours to make them extra flavorful. 8 wings tossed in your choice of sauce: Parmesan Garlic, Asian Thai Chili, BBQ, or Franks Red Hot

### **Hacienda Nachos \$8.00**

Chipotle refried beans, pepper jack cheese sauce, Pico de Gallo and house-made pickled jalapeno.  
Add: Chicken or Beef \$3.50 Salsa or Sour Cream \$0.50 each

### **Tacos \$11.00**

3 flour tortilla tacos with your choice of fish, chicken, or beef. Cooked in our signature blackening season and topped with cabbage, mango Pico, and sriracha aioli.

### **Chicken Tenders \$9.50**

3 Chicken tenders served with French fries.

### **Waffle Battered Chicken Bites (seasonal item) \$9.00**

Juicy, tender chicken battered and deep fried to a golden brown. Served with maple syrup

## ***KEEPING IT LIGHT***

### **Soup, Salad, Sandwich (Choose two) \$11.00**

Half portion of any of our salads (excluding Cobb)  
Half portion of any of our sandwiches (excluding Club)  
A cup of Chicken Tortilla or Soup of the Day

## ***SOUPS AND SALADS***

### **Signature Chicken Tortilla or Soup of the Day**

Cup \$3.50 Bowl \$4.50

### **Cobb \$12.00**

A bed of crisp romaine topped with hardboiled egg, crumbled bacon, blue cheese crumbles, cherry tomatoes, avocado slices, and tender chicken.

### **Caesar \$8.00**

Crisp romaine with parmesan cheese, our house made Caesar dressing, parmesan crisp and house made croutons.

Add: Chicken \$3.50 Shrimp \$4.50

### **House Salad \$4.50**

Crisp romaine, red onion, cherry tomatoes, cucumbers, and house made croutons.

### **Baby Spinach Salad (seasonal item) \$8.00**

Fresh baby spinach, topped with red onion, fresh strawberries, and our house made candied pecans.  
Served with your choice of dressing.

Add: Chicken \$3.50 Shrimp \$4.50

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
And 18% gratuity will be added for parties of 8 or more

## ***SANDWICHES***

All sandwiches come with choice of French fries, sweet potato fries, coleslaw, cottage cheese, baked potato, \*\*mashed potatoes\*\*  
(\*\*available after 4:00 pm)

### **Del Lago Sonoran Dog \$8.50**

Bacon wrapped hotdog served in a bolillo bun. Topped with chipotle refried beans, avocado, sautéed onions, pickled jalapenos, mustard, sriracha aioli, and Pico de Gallo

### **Reuben \$13.00**

House-made corn beef slow roasted and sliced thin. Topped with house sauerkraut, Russian dressing, and Swiss cheese. Served on toasted Rye bread.

### **Pastrami \$13.00**

House smoked and slow roasted pastrami thinly sliced. Topped with Swiss cheese, Dijon mustard, and served on an amoroso roll.

### **Hacienda Chicken Ciabatta \$11.00**

Marinated chicken breast, grilled and topped with bacon, avocado, and swiss cheese. Served on a buttered and toasted ciabatta roll.

### **Classic Club \$12.00**

A triple decker club made with ham, turkey, Swiss, cheddar, bacon, mayo, lettuce, and tomato on sourdough.

### **French Dip \$12.00**

Our slow roasted and thinly sliced beef. Served with sautéed onion, horseradish mayo, and provolone cheese on an amoroso roll. Served with veal au jus for dipping.

### **1/3 lb. Burger \$8.00**

A juicy 1/3 pound burger topped with lettuce, tomato, onion, and house-made dill pickles.

### **Build a Burger\* \$13.00**

A juicy 1/2 pound Angus beef burger topped with lettuce, tomato, red onion, and house-made dill pickles. Make it your own creation with 3 of the following:

Cheese, bacon, avocado, jalapeno, mushrooms, caramelized onions, or fried egg\*

Four or more items: add \$0.50 each

## ***PASTA***

### **House-made Mac and Cheese \$9.00**

Macaroni noodles tossed in our house-made cheese sauce topped with extra shredded cheddar  
Add: Pulled Pork, Ham, or Bacon \$2.50

### **Hacienda Pasta \$13.00**

Our very own house-made white wine sauce, artichokes, roasted tomatoes, parmesan, and bowtie pasta sautéed together to make a light, flavorful fresh dish.

Add: Chicken \$3.50 Shrimp: \$4.50

## ***THE MAIN SHOW STOPPERS***

All dinners come with choice of French fries, sweet potato fries, coleslaw, cottage cheese, baked potato\*\*, mashed potatoes\*\*  
(\*\*available after 4:00 pm)

### **Jack Daniels Glazed Chicken \$14.00**

A juicy 10 ounce Frenched chicken breast pan seared and finished with our house-made Jack Daniels glaze.

### **Atlantic Salmon \$18.00**

A fresh hand cut and pan seared 8 ounce fillet of Atlantic Salmon.

### **Ribeye Steak Market Price**

A 10 ounce Ribeye grilled just how you like it.

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