



# MARGARITAS

- ◆ **EL JEFE MARGARITA \$28**  
Cuervo Reserva de la Familia Platino, Countreau Extra Fine Orange Liqueur, Gran Manier, Agave Nectar and fresh lime juice.
- ◆ **MARGARITA CRISTALINA \$25**  
Gran Coramino Cristalino, Countreau Extra Fine Orange Liqueur and house made sweet lime mix.
- ◆ **EL PATRON MARGARITA \$20 / pitcher \$85**  
Patron Silver Tequila, Countreau Extra Fine Orange Liqueur and house made sweet & lime mix.
- ◆ **CADILLAC - RITA \$18 / pitcher \$75**  
Premium Herradura Silver Tequila, Triple Sec, house made sweet & lime mix, topped with a premium orange liquor float.
- ◆ **HACIENDA MARGARITA \$17 / pitcher \$70**  
Hornitos añejo Black Barrel tequila, triple sec, house made sweet & lime mix.
- ◆ **SKINNY \$17 / pitcher \$70**  
Premium Silver Traditional Tequila, agave nectar organic fresh lime juice.
- ◆ **DOÑA ALICIA \$18 / pitcher \$75**  
Premium Herradura Silver Tequila, house made sweet & lime mix and a splash of Chambord.
- ◆ **HORCHATA MARGARITA \$15 / pitcher \$75**  
Premium Coconut Rum, Rumchata, cafeliquor, half and half with cinnamon sugar rim.
- ◆ **TRADITIONAL MARGARITA \$15 / pitcher \$60**  
A classic margarita made with Silver Traditional Tequila, Countreau Extra Fine Orange Liqueur and house made sweet & lime mix.
- ◆ **ALEX'S MEZCALRITA \$17 / pitcher \$70**  
Mezcal Artesanal 400 conejos, Triple Sec, house made sweet & lime mix, splash of tamarind puree.
- ◆ **PALOMA \$17**  
Traditional tequila, fresh lime juice, squirt.

## MIX DRINKS

- ◆ **NEGRONI \$16**  
Campari, Vermouth, and gin.
- ◆ **OLD FASHIONED \$16**  
Bourbon, blood orange bitters, splash of soda water, agave nectar, orange (muddle or squeeze), & cherry.
- ◆ **MEXICAN CANDY \$15**  
Traditional Silver tequila, watermelon liqueur, sweet and sour, agave nectar, & tamarindo. With chili tajin ring.
- ◆ **PEACH TEA \$17**  
Vodka, gin, rum, peach schnapps, sweet and sour, & splash of cranberry juice on the rocks.
- ◆ **MOSCOW MULE \$16**  
Tito's vodka, ginger beer, agave nectar, lime juice splash, & soda water.

## CERVEZA \$9 ( BOTTLE ONLY )

IMPORTED BEER	MEXICAN BEER
◆ LAGUNITAS IPA	◆ CORONA EXTRA
◆ SCULPIN IPA	◆ CORONA LIGHT
◆ HEINEKEN	◆ NEGRA MODELO
◆ STELLA ARTOIS	◆ MODELO ESPECIAL
◆ BLUE MOON	◆ DOS XX LAGER
◆ COORS LIGHT	◆ BOHEMIA CLASICA
◆ BUD LIGHT	◆ PACIFICO
◆ SEASONAL SELTEZER	
◆ HEINEKEN 0.0 N/A.	

# ORGANIC FRUIT MARGARITAS

Premium Herradura Silver Tequila, house made sweet & lime mix, and fresh muddled fruit.  
Served on the rocks only with tajin rim glass.



**GLASS \$17  
PITCHER \$75**

- ◆ Jalapeño
- ◆ Cucumber
- ◆ Watermelon
- ◆ Pineapple
- ◆ Mango
- ◆ Guava
- ◆ Tamarindo
- ◆ Jamaica

## SIPPING TEQUILAS

- ◆ PATRON ROCA | SILVER \$25 REPOSADO \$26 ANEJO \$27
- ◆ CLASE AZUL | SILVER \$25 REPOSADO \$35 GOLD \$70
- ◆ RESERVA FAMILIA PLATINIUM \$25
- ◆ CASA AMIGOS MEZCAL \$25
- ◆ DON JULIO 1970 \$25
- ◆ RESERVA DE LA FAMILIA ANEJO \$30
- ◆ MAXIMO IMPERIO EXTRA ANEJO \$30
- ◆ ASOMBROSO EROS REPOSADO \$30
- ◆ DULCE AMARGURA EXTRA ANEJO \$30
- ◆ ARTE AZUL EXTRA AGED \$30
- ◆ DON JULIO 1942 \$35
- ◆ CASA DRAGONES \$40
- ◆ PATRON PLATINIUM \$40
- ◆ HERRADURA SUPREMA \$50
- ◆ LEYENDA DE MEXICO EXTRA ANEJO BEADED \$50

## MARTINIS \$16

- ◆ **CHOCOLATE MARTINI**  
Madagascar Vanilla, Frangelico, Five Farms Iris Cream Liqueur and splash of half & half.
- ◆ **COFFEE MARTINI**  
Vodka, coffee liqueur, Five Farms Irish Cream Liqueur, Frangelico, whipped cream, and splash of half & half.
- ◆ **BLUE LAKE MARTINI**  
Madagascar Vainilla Vodka and HpnotiQ.
- ◆ **CALIFORNIA MARTINI**  
Malibu Rum, melon liqueur, pineapple juice, and whipped cream.

## VINOS ( ASK FOR OUR WINE SELECTION )

WHITE	Glass	Bottle
◆ CHALK HILL, CHARDONNAY	\$17	\$52
◆ COPPOLA, PINOT GRIGIO	\$17	\$52
◆ BRANCOTT, SAUVIGNON BLANC	\$17	\$52
◆ SPADE & SPARROWS, ROSÉ	\$17	\$52
<b>RED</b>		
◆ MEIOMI, PINOT NOIR	\$17	\$52
◆ BANSHEE, CABERNET	\$17	\$52
◆ SIMI, MERLOT	\$17	\$52
<b>SPARKLING WINES</b>		
◆ KENWOOD, YULUPA (BOTTLE ONLY)	-	\$40
◆ CHAMPAGNE SPLIT	\$11	-



## STARTERS

### GUACAMOLE \$17

Avocado, tomatoes, jalapeño, onion, and cilantro.

### CLASSIC LIME SHRIMP CEVICHE \$24

Shrimp, tomatoes, jalapeño, onion, cilantro, cucumber, avocado, and lime juice.

### SPICY SEVEN CHILES CEVICHE \$24

Seven different chiles, shrimp, tomatoes, jalapeño, onion, cilantro, cucumber, avocado, and lime juice.

### CALAMARI FRITOS \$18

Tender breaded calamari strips deep-fried. Served with chipotle aioli, and a lemon wedge.

### TAQUITOS \$16

A choice of shredded chicken or beef, rolled in a deep-fried corn tortilla, topped with roasted tomatillo salsa and queso fresco. Served with guacamole and sour cream.

## SOUPS & SALADS

### TOSTADA SALAD \$18

Flour tortilla shell, shredded lettuce, refried beans, pico de gallo, guacamole, sour cream, and jack cheese.

Shredded Chicken or Beef \$20 | Grilled Chicken \$20

Steak \$22 | Shrimp \$28 | Salmon \$28

### ON THE LAKE SALAD \$18

A bed of mixed lettuce, tomatoes, cucumber, red onion, roasted corn, avocado, and your choice of dressing.

Grilled Chicken \$25 | Steak \$22 | Shrimp \$28 | Salmon \$28

### HACIENDA'S CAESARS SALAD \$18

Chopped romaine lettuce, diced tomatoes, homemade Caesar dressing, topped with croutons, and parmesan cheese.

Grilled Chicken \$20 | Steak \$30 | Shrimp \$30 | Salmon \$30

### SPINACH FAJITAS SALAD (no meat) \$20

A bed of spinach, tomatoes, mexican cheese, tortillas strips.

Chicken \$25 | New York Steak \$30 | Shrimp \$30

### HOUSE SOUP

Homemade chicken broth and vegetable soup, topped with avocado, tortilla strips, and queso fresco.

Chicken Tortilla \$15 | Albondigas (Meatballs) \$18

## FROM THE GRILL

### TAMPIQUEÑA \$34

8oz marinated New York steak grilled to your preference, served with one chicken mole enchilada, pico de gallo, guacamole, and refried pinto beans.

### STEAK & CAMARONES \$47

8oz New York steak grilled to your preference, accompanied by three white shrimp finished with a creamy garlic butter sauce, served with sautéed seasonal vegetables.

### SPINACH ENCHILADAS \$24

Two spinach organic corn tortilla enchiladas filled with sautéed spinach, tomatoes, bell peppers, corn, topped with jack cheese, avocado, and sour cream. Served with white Mexican-style rice and black beans.

### HACIENDA TACOS \$24

Two soft organic corn tortilla tacos topped with guacamole, queso fresco, and your choice of steak or carnitas, served with refried pinto beans and Mexican-style rice. (Not available in crispy tacos)

### SANTA ELENA GRILLED CHICKEN \$30

12 oz. juicy airline chicken breast, seasoned and grilled to perfection. Served with rice, whole beans, fresh guacamole, pico de gallo, and a side of warm tortillas.

## BURRITOS MOJADOS

All of our burritos are served wet style, smothered in our homemade red sauce, with Monterrey jack cheese and meat inside. Served with mexican red rice, refried beans, guacamole and sour cream.

#### MEAT CHOICES :

- Shredded Chicken \$21
- Carne Asada Steak \$25
- Shredded Beef \$21
- Chile Verde Pork \$25
- Carnitas \$23

## TRADITIONAL DISHES

### ◆ FLAUTAS DINNER \$24

Flour tortillas rolled then deep fried, served with our fresh guacamole, sour cream, topped with our delicious roasted tomatillo salsa and queso fresco. Choice of shredded chicken or beef.

### ◆ TAQUITOS DINNER \$24

Corn tortillas rolled then deep fried, served with our fresh guacamole, sour cream, topped with our delicious roasted tomatillo salsa and queso fresco. Choice of shredded chicken or beef.

### ◆ CARNITAS \$26

Slowly cooked pork, seasoned with Hacienda's secret recipe, garnished with guacamole, pico de gallo, and radish.

### ◆ HACIENDA'S ENCHILADAS \$26

Two spinach organic corn tortilla enchiladas smothered with tomatillo green sauce, topped with cheese, avocado and sour cream. Choice of grilled chicken or steak.

### ◆ NEW YORK STEAK RANCHERO \$31

Diced New York steak sautéed with onions, bell peppers, tomato sauce. Served with warm tortillas.

### ◆ FAJITAS

Fresh sautéed bell pepper, onions and your choice of meat. Served with guacamole, pico de gallo, and warm tortillas.

Veggie \$22 | Chicken \$25 | Carnitas \$25 | New York Steak \$30 | Shrimp \$30

### ◆ MOLE ROJO (RED) \$30

12 oz. airline chicken breast, smothered in our homemade family's mole poblano nuts pepita sauce, with white rice and refried beans.

### ◆ MOLE VERDE (GREEN) \$30

Pepita-jalapeño green sauce over 12 oz. airline chicken breast, white rice and refried beans.

### ◆ POLLO JOSEFINA \$30

12 oz. airline chicken breast, creamy mushroom chipotle sauce. Served with baby potatoes, and white rice.

### ◆ CHILE VERDE \$26

Slow simmered pork in our signature tomatillo sauce, garnished with red onions and cilantro, served with tortillas.

## SEAFOOD DISHES



### LOBSTER TACOS \$36

Two soft tacos sautéed with onion, bell pepper, lobster meat, creamy chipotle sauce. Served with black beans and white rice.

### TACOS DE CAMARON \$30

Two soft organic corn tortillas filled with sautéed wild shrimp, veggies, pico de gallo and jack cheese. Served with black beans and white rice.

### TACOS DE PESCADO \$25

Two soft organic corn tortillas filled with sautéed mahi mahi fish, veggies, cabbage, pico de gallo and jack cheese. Served with black beans and white rice.

### SALMON RELLENO \$32

8oz savory salmon stuffed with crab, bell pepper, onions, and tomatoes. Served with creamy chardonnay sauce, white rice and veggies.

### CAMARONES AL MOJO DE AJO \$31

Mexican prawns sautéed in white wine garlic butter sauce. Served with refried beans and mexican red rice.

### CAMARONES A LA DIABLA \$31

Mexican prawns sautéed in our delicious house spicy brava sauce. Served with refried beans and mexican red rice.

### ENCHILADAS DE MARISCOS

Two organic corn tortillas sautéed with onion, tomato, poblano chiles, smothered in our homemade tomatillo green sauce, topped with avocado and sour cream. Served with black beans and white rice.

Lobster \$36 | Mariscos Shrimp & Crab \$32 | Camaron \$31

### CHIMICHANGA DE MARISCOS \$31

Crab, shrimp, jack cheese, rolled in a flour tortilla, deep fried. Served with guacamole and sour cream. Served with black beans and white rice.



# COMBO MEALS

All combinations come with refried beans and mexican style red rice.

<p><b>ACAPULCO \$23</b>  <b>2 CRISPY TACOS</b>          Choice of shredded chicken or beef.</p>	<p><b>LA BAHIA \$23</b>  <b>1 CRISPY TACO + 1 ENCHILADA</b>          Choice of shredded chicken or beef.</p>	
<p><b>JOSEFINA \$23</b>  <b>2 ENCHILADAS</b>          Smothered with josefina sauce (chipotle creamy onions and mushroom), filled with shredded chicken.</p>	<p><b>CALETA \$23</b>  <b>2 ENCHILADAS</b>          Smothered with homemade red sauce, filled with a choice of: shredded chicken or shredded beef.</p>	<p><b>RANCHERAS \$25</b>  <b>2 ENCHILADAS</b>          Smothered with ranchera sauce, filled with shredded chicken, served with sour cream &amp; guacamole.</p>
<p><b>LAS BRISAS \$25</b>  <b>1 CHILE RELLENO + 1 ENCHILADA</b>          Chile relleno with salsa ranchera (poblano pepper filled with cheese and dipped in an egg batter)          Enchilada smothered with homemade red sauce, filled with a choice of: shredded chicken or shredded beef.</p>		

\* SUBSTITUTIONS MAY HAVE AN ADDITIONAL CHARGE, PLEASE ASK YOUR SERVER.

**DESSERTS**

- Churros & Ice Cream
- Fried Ice Cream
- Chocolate Cake
- Flan

**\$12 EACH**




**TRY OUR NEW LEO'S BLUEBERRY SHAKE \$6**



**BOOK YOUR EVENT WITH US**

**CALL (949) 215-7313**



## CHAMPAGNE BRUNCH

EVERY DAY UNTIL 3 PM.

Most dishes listed below include refried beans and Mexican-style potatoes, two complementary glasses of champagne per brunch dish ordered. Any additional glasses of champagne will be charged separately.



- ◆ **CHILAQUILES CON HUEVO \$24**  
Corn tortilla chips smothered in a red chile tomato sauce, topped with two eggs any style, jack cheese and sour cream.
- ◆ **CHILE VERDE OMELETTE \$24**  
Fluffy omelette filled with chile verde pork and cheese.
- ◆ **HUEVOS RANCHEROS \$24**  
Two eggs any style over a corn tortilla, smothered in our salsa ranchera, topped with jack cheese.
- ◆ **HUEVOS CON CHORIZO \$24**  
Two scrambled eggs with mexican chorizo.
- ◆ **HUEVOS CON MACHACA \$24**  
Shredded beef, sautéed bell peppers, tomato, onion, garlic, and scrambled eggs.
- ◆ **OMELETTE CON AGUACATE Y CREMA \$24**  
A perfectly prepared omelette topped with avocado, and sour cream.

- ◆ **SPINACH & MUSHROOM OMELETTE \$24**  
Fluffy omelette filled with spinach, mushrooms, and jack cheese.
- ◆ **FRENCH TOAST AND EGGS \$24**  
Classic cinnamon, served with two eggs any style, potatoes, fruit and guava sauce on top.
- ◆ **BREAKFAST SKILLET CARNITAS \$26**  
Shredded carnitas, sautéed bell peppers, tomato, onion, garlic, and scrambled eggs
- ◆ **SALMON OMELETTE \$28**  
Fluffy omelette filled with salmon and jack cheese. Topped with avocado slices and chipotle mushroom sauce. Served with red skin potatoes.
- ◆ **HUEVOS CON CARNE DE ASADA \$34**  
Two eggs scrambled with delicious New York steak, served with guacamole and pico de gallo.

📍 @haciendaonthelake 📞 haciendaonthelake.net

Minimum per person is \$20, maximum of 5 credit cards per check, no split checks.  
20% gratuity added on a party of 6 people or more.  
Split items may have a charge, ask your server.  
We are not responsible for lost or stolen articles.