

Hacienda de Vega

...To nourish the body and to satisfy the soul...

La Botana

Mix-n-match any 3 to satisfy your palate.

Sopes ^{GF}

Mini corn masa bowls

layered with refried beans, lettuce, cream, cotija cheese. Choice of cheese, potato & chorizo, chicken

\$14

*Ceviche Three Ways ^{GF}

Your choice of marinated tilapia, pacific shrimp or octopus, tomatoes, avocado, onions, green olives, peppers, serrano chiles, cilantro

\$16 | Sampler \$19

Taquitos de Pollo

Corn tortillas, lightly fried, seasoned chicken and topped with fresh crema and cotija cheese served with guacamole

\$14

Queso de Vega ^{GF}

"Queso Fundido" plain or with choice of mushrooms, chorizo, poblano chiles, served with tortillas and guacamole

\$14

Poblano Veggie Bites (4)

White rice, poblano chiles, corn, zucchini, cream, manchego cheese, breaded and lightly fried

\$13

Quesadilla Mexicana (3) ^{GF}

Corn masa, lightly fried, cream, cotija cheese. Choice of cheese, potato & chorizo, shredded chicken

\$13

Cocktail del Mar

Tomato, onion, serrano chiles, served with avocado, lime and corn tortilla chips

Shrimp \$16 | Octopus \$17

Sautéed Ajillo ^{GFm}

Sauteed in EV olive oil, garlic and chile guajillo, served with toasted telera bread

Mushrooms \$14 | Shrimp \$16

Sopas & Ensaladas

Sopa Azteca ^{GF}

Rich beef broth, pasilla chiles, cubed avocado, queso fresco, cream, crisp corn tortilla strips

Bowl \$10

Poblano Corn Chowder ^{GF}

Cream, corn, poblano chiles, crisp corn tortilla strips

Cup \$6 | Bowl \$10

Caldo de Pollo ^{GF}

Traditional chicken broth, vegetables, rice, chile serrano, onion, cilantro

Cup \$6 | Bowl \$10

Black Bean

Epazote, cream, queso fresco, crisp corn tortilla strips

Cup \$5 | Bowl \$9

De la Casa Salad ^{GFm}

Spring mixed greens, tomato, cilantro dressing, cotija cheese, crisp corn tortilla strips

\$12

Hacienda Salad ^{GF}

Spinach, dried cranberries, walnuts, cotija cheese, jamaica balsamic dressing, crisp corn tortilla strips

\$12

Chipotle Chicken Salad

Breaded chicken breast, spring mixed greens, toasted almonds, mandarin wedges, spicy chipotle-piloncillo dressing

\$13

Caesar Salad

Hearts of romaine, parmesan cheese, caesar dressing, garlic croutons

\$12

Add to any salad

+Chicken \$3 +Shrimp \$4

+Salmon \$5

^{GF}

"Gluten-Free" designations are based on information provided by our ingredient suppliers. Warning: normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.

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De La Tierra



Sabana Invierno ^{GF}

Choice of beef tenderloin or chicken breast, layered with refried beans, salsa verde, manchego cheese
\$19

Tampiqueña

Filet strip, chicken enchilada, mole sauce, rice, beans, guacamole
\$25

Filete de Vega

Choice filet mignon, pasilla chile, house potatoes, zucchini
\$33

Carnitas Michoacan ^{GF}

Michoacan-style marinated pork served with rice, beans and choice of corn or flour tortillas
\$17

Enchiladas de Mole

Two soft corn tortillas, shredded chicken breast, mole sauce, cream, cheese and onions
\$17

Pollo con Mole

Grilled breast of chicken, mole sauce, topped with cream, sesame seeds.
Served with rice and beans
\$19

Parrilla Ranchera ^{GF}

Cubed tenderloin or chicken breast, onion, green & red pepper, bacon, melted manchego cheese
\$19 | \$28

Pollo Poblano

Grilled breast of chicken, poblano cream sauce, corn, zucchini, poblano strips, white rice
\$17

Del Mar



Brocheta de Camaron ^{GF}

Pacific shrimp skewer marinated in your choice of chipotle or cilantro-jalapeño, grilled and served with rice and vegetables
\$23 | With Scallops +3

Ajillo Mahi-Mahi ^{GF}

Sauteed in EV olive oil, garlic, ajillo chiles, served with white rice, salsa verde, crisp corn tortilla strips
\$23

Grilled Salmon ^{GF}

Fresh salmon grilled and rubbed with a criollo-chipotle rub. Served with white rice and mixed vegetables
\$24

Sarape Snapper ^{GF}

Pacific snapper, roasted tomato, olives, onion, jalapeño chiles, aromatics, wrapped and baked in a banana leaf. Served with white rice.
\$18

Camarones a la Diabla ^{GF}

Large pacific shrimp, marinated in your choice of spicy guajillo-arbol aioli or mild olive-garlic sauce. Served with white rice and mixed vegetables
\$25

White Seabass ^{GF}

Fresh white seabass grilled and rubbed with a cilantro aioli. Served with white rice and mixed vegetables
\$26

Mar y Tierra ^{GF}

6oz Filet mignon, pasilla chile sauce, grilled lobster tail, served with corn, poblano, zucchini
\$MP

* Thoroughly cooking foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or uncooked. Some of Hacienda de Vega dishes may contain peanuts, peanut oil and/or lard. Please ask your server for details

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Los Clasicos

Hacienda Quesadilla ^{GFm}

Flour quesadilla with choice of grilled chicken, beef, pastor or shrimp (+\$1) Served with rice and beans
\$15

Chipotlacos ^{GF}

Soft corn tortillas, shredded carnitas, tomato-chipotle sauce, melted manchego cheese. Served with rice and beans
\$17

Enchiladas Hacienda ^{GF}

Two soft corn tortillas, shredded chicken breast, choice of salsa verde or spicy red sauce, cream, melted manchego cheese. Served with rice and beans
\$16

Fajitas ^{GF}

Choice of chicken, beef or shrimp, onions, grilled peppers. Served with rice, beans, guacamole and choice of corn or flour tortillas
\$21 | \$31

Hacienda Burrito

Oversized flour tortilla, rice, beans, lettuce, cream, tomato, drizzled with chipotle cheese sauce and served with garden salad
\$15

Beef | Chicken | Carnitas
Pastor | Shrimp +\$1

Enchiladas Poblanas

Two flour tortillas, shredded chicken breast, poblano cream sauce, cotija cheese. Served with rice and beans
\$16

Tacos del Patrón

de Carnitas ^{GF}

Shredded pork, onion, bacon avocado, lettuce, pico de gallo chipotle, cream, manchego cheese
\$16

de Asada ^{GF}

Grilled carne asada, cilantro, onion, manchego cheese
\$16

Al Pastor ^{GF}

Marinated axiote-pork, pineapple, cilantro, onion
\$16

de Camaron ^{GF}

Grilled Mexican white shrimp bell pepper, onion, bacon, manchego cheese
\$18

de Pollo ^{GF}

Grilled chicken breast, bell pepper, onion, manchego cheese
\$16

de Coliflor ^{GF}

Sautéed in an axiote sauce, pineapple, cilantro, onion
\$15

de Pescado

White cod, breaded and deep fried. Served with chipotle slaw, lime, tomato and cilantro
\$17

Grilled Mahi Mahi +\$2

All Patrón Tacos are served with rice & beans. Substitute house salad +\$3

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Del Jardin



Chile Sonora ^{GF}

Poblano chile filled with beans, manchego cheese, cream, served with white rice and black beans

\$14

Enchiladas Frescas ^{GF}

Two corn tortillas, queso fresco in a spicy ancho-tomato sauce, topped with shredded lettuce, cotija cheese, cream. Served with rice and beans

\$15

Burrito Verde

Queso fresco, lettuce, tomato, cream, white rice, black beans. Topped with tomatillo salsa and manchego cheese, served with garden salad

\$14

Veggie Rolled Tacos (3) ^{GF}

Corn tortillas, potato, cheese, lightly fried and topped with choice of green or red salsa, cream and cotija cheese, served with white rice and black beans

\$13

Las Tortas



de Chorizo

Angus beef, chorizo, manchego cheese, bacon, fried egg, avocado. Brioche bun.

\$16

Steak Pepito

Cubed tenderloin avocado, queso fresco, beans, onions, lettuce, tomato. Bolillo roll.

\$15

de Pollo

Chicken breast, poblano strips, manchego cheese, onion, tomato lettuce, chipotle ranch. Telera roll.

\$15

la Cubana

Carnitas Michoacan, ham, cheddar cheese, lettuce, tomato, onions, crema mexicana. Telera roll.

\$16

de Habanero

Angus beef, grilled jalapeños, pepper jack cheese, raw onions, lettuce, spicy habanero mayo. Brioche bun.

\$17

All tortas are served with french fries. Substitute house salad +\$3



Side Dishes \$4

Refried Beans
Vegetarian Beans
Mexican Rice
White Rice

French Fries
House Potatoes
Zucchini
Spinach

Other Sides

Small Guacamole \$MP
Large Guacamole \$MP
Side House Salad \$6