

# HACIENDA

## Colorado

Mexican food from Scratch

### GLUTEN SENSITIVE

The items on this menu are not prepared with wheat flour. We prepare other items in our kitchens that contain glutens, so while we isolate our preparation procedures, we are not a celiac safe establishment. Substitutions of any kind may affect gluten content. Our gluten sensitive meals may require a longer preparation time

### APPETIZER AND SOUP

#### HACIENDA GUACAMOLE

Made in-house with fresh Haas avocados 9.85

#### TORTILLA SOUP Bowl 5.95

Contains rice, Monterey Jack, avocado and corn tortilla strips

### HACIENDA-STYLE TACOS

Choice of soft corn tortillas or lettuce cups and your choice of frijoles a la charra, refried or black beans

#### ORIGINAL FISH TACOS

Seasonal fish grilled with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and crema limón (2) 13.65 (3) 15.70

#### ALL-NATURAL GRILLED CHICKEN TACOS

Grilled chicken, chipotle aioli, crema limón, pico de gallo, avocado and cucumber-jicama slaw (2) 12.99 (3) 14.95

#### FIRE-GRILLED GARLIC SHRIMP TACOS

Garlic shrimp with roasted poblano peppers. Topped with chipotle aioli sauce, cool coconut cream marinated cabbage, pico de gallo, cilantro and crema limón (2) 13.65 (3) 15.70

#### MESQUITE-SMOKED CARNITAS TACOS

Shredded pork carnitas topped with chipotle aioli, avocado, grilled pineapple, pico de gallo, cilantro and crema limón (2) 12.99 (3) 14.95

#### MESQUITE-SMOKED BARBACOA TACOS

Beef Barbacoa topped with chipotle aioli, avocado, pico de gallo, cilantro and crema limón (2) 12.99 (3) 14.95

### HACIENDA COLORADO SPECIALTIES

Served with your choice of frijoles a la charra, refried or black beans

#### POBLANO DE POLLO

Fresh, roasted poblano pepper stuffed with grilled chicken, Monterey Jack, chipotle aioli and tomatillo-corn relish, served with a chile relleno smothered in New Mexico Hatch Green Chile sauce 15.95

#### CAMARONES BAJA

Six jumbo shrimp stuffed with peppered Gouda and jalapeño, wrapped in honey-cured bacon and grilled. Served with pico de gallo and lemon garlic butter 19.95

#### MOUNTAIN MEX BURRITO BOWL 13.95

Rice, black beans and chipotle aioli topped with avocado, crema limón, shredded lettuce, Victor's Sauce and your choice of:

Grilled Chicken with pico, avocado and cucumber-jicama slaw

Fire-Grilled Garlic Shrimp with pineapple, pico and cucumber-jicama slaw Add \$1

USDA Choice Angus Steak\* with pico Add \$1

Portobello Mushrooms with pico Add \$1

## FRONT RANGE FAJITAS™

All fajitas are served with corn tortillas or lettuce cups, your choice of frijoles a la charra, refried or black beans, rice, red and green bell peppers, onions, guacamole, sour cream, Cheddar and Monterrey Jack and pico de gallo

	Fajitas For One	Fajitas For Two
<b>ALL-NATURAL GRILLED CHICKEN</b>	16.95	32.50
<b>USDA CHOICE ANGUS STEAK* OR STEAK AND CHICKEN COMBO*</b>	18.95	34.50
<b>FIRE-GRILLED GARLIC SHRIMP</b>	18.95	34.50
<b>PORTOBELLO</b> Grilled portobello mushroom, onion, green and red peppers	17.95	32.50

## SMOTHERED ENCHILADAS

Two enchiladas served with your choice of frijoles a la charra, refried or black beans and rice

### MESQUITE-SMOKED CARNITAS ENCHILADAS

Pork carnitas, Cheddar and Monterey Jack, onions and cilantro topped with Roasted Jalapeño sauce and garnished with lime cream and cilantro 13.25

### HACIENDA-STYLE CHEESE ENCHILADAS

Cheddar, Monterey Jack, onions and cilantro. Topped with Tex-Mex Chile con Carne sauce 13.25

### SEASONED GROUND BEEF OR CHICKEN

Beef with Red Chile sauce or chicken with New Mexico Hatch Green Chile sauce 13.25

## SALADS

### MEXICAN CHOPPED SALAD

All natural grilled chicken breast, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with Lime-Cilantro Jalapeño Vinaigrette dressing 12.50

### HACIENDA MOUNTAIN MEX SALAD

Your choice of seasoned ground beef, all natural charbroiled chicken or smoked carnitas. Field greens with red onions, sweet corn, jicama, roasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco and guacamole with a chipotle lime vinaigrette 12.50

Substitute USDA Choice Angus Steak\* or Fire Grilled Garlic Shrimp Add \$1

## DESSERTS

**SCOOP OF VANILLA ICE CREAM** 1.75

**FLOURLESS CHOCOLATE BROWNIE SQUARE** 3.95

## BEVERAGES

San Pellegrino Bottled Water

Unlimited refills of Coffee, Iced Tea, Hot Tea and Coke products

Zero trans-fat cottonseed oil used for all fried products. Zero trans-fat canola oil and extra Virgin Olive Oil used for all salad dressings.

\* These items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, Poultry, Seafood, shellfish or eggs may increase your chance of foodborne illness

Items do not contain gluten to the best of our knowledge, but there is the danger of transference of airborne particles