

HACIENDA

Colorado

Mexican from Scratch

APPETIZERS

MILD QUESO **V**

Yellow queso with green chiles and tomatoes Cup 6.55 Bowl 7.95

QUESO BLANCO

A white queso with roasted poblanos Cup 6.55 Bowl 7.95

PIKES PEAK NACHOS

Corn tortilla chips piled high with seasoned ground beef, queso blanco, pico de gallo, jalapeño, guacamole and sour cream 10.95

GUACAMOLE

Made in-house with fresh Hass avocados 9.85

Tableside Guacamole

Prepared for you tableside. Kick it up a notch with fresh chopped jalapeños 12.99

VEGGIE QUESADILLA

Cheddar, Monterey Jack, chipotle aioli, poblano peppers, green and red peppers, and onion. Served with guacamole, sour cream and pico de gallo 11.95

GRILLED STEAK* QUESADILLA

Grilled steak* with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo 13.29

GRILLED CHICKEN QUESADILLA

Grilled chicken with Cheddar, Monterey Jack and poblano peppers. Served with guacamole, sour cream and pico de gallo 12.50

MOUNTAIN MEX BURRITOS

Wrapped in a fresh, handmade flour tortilla topped with melted cheese.
Served with rice and sour cream

BEAN AND CHEESE BURRITO

Refried beans, Cheddar and Monterey Jack smothered in New Mexico Hatch Green Chile sauce 11.95

ALL-BEEF BURRITO

No beans, just more seasoned ground beef with red chile sauce 14.95

MOUNTAIN MEX BURRITO BOWL

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

Grilled Chicken with cucumber-jicama slaw 13.95

Fire-Grilled Garlic Shrimp with pineapple and cucumber-jicama slaw 14.95

Grilled Steak* 14.95

Portobello Mushrooms 14.95

ULTIMATE BURRITO

Make it your favorite by choosing your protein, black, refried or charro beans and sauce 13.95

Protein:

Seasoned Ground Beef
Grilled Chicken

Shredded Chicken

Mesquite-Smoked Carnitas

Portobello Mushroom Add \$1
Grilled Steak* Add \$1

MADE FROM SCRATCH SAUCES

New Mexico Hatch Green Chile

Ghost Pepper Caliente

Super hot blend of 8 peppers. Garnished with lime crema and cilantro

Roasted Jalapeño

Red Chile **V**

Tex-Mex Chile con Carne

Mild Queso **V**

Yellow queso with green chiles and tomatoes

Queso Blanco

A white queso with roasted poblanos

SPECIALTY MARGARITAS

COLORADO SWIRL

The best of both worlds. Our frozen Colorado Gold Margarita swirled with our homemade frozen Sangria 7.95

HERRADURA COIN MARGARITA

Herradura Silver Tequila, Cointreau and fresh lime juice Reg. 8.95 Grande 10.95

SKINNY-RITA

Only 175 calories. Made with fresh orange and lime juices, Milagro Silver 100% Blue Agave Tequila and agave nectar Reg. 8.50

THE MAESTRO

Handmade with double-filtered Maestro Dobel Tequila, Grand Marnier, fresh lime juice and agave nectar 8.95

COLORADO GOLD

Margaritaville Gold Tequila, triple sec, and fresh lime juice Reg. 7.25 Grande 8.25

TOP-SHELF EL JEFE

Don Julio Reposado 100% Blue Agave Tequila, Grand Marnier and fresh lime juice Reg. 9.50 Grande 11.50

HABANERO MINT MARGARITA

Espolon Reposado, habanero-infused simple syrup, fresh mint, Cointreau and fresh lime Reg. 9.50 Grande 11.50

CUCUMBER MARGARITA

Fresh cucumber purée, Casamigos Blanco, Grand Marnier and fresh lime juice served on-the-rocks with a chile limón rim Reg. 9.50 Grande 11.50

ULTIMATE CHIMICHANGAS

Served with rice, frijoles a la charra and sour cream

COLORADO CHANGA

Make it your favorite by choosing your protein 14.50

Seasoned Ground Beef with red chile sauce

Mesquite-Smoked Carnitas with roasted jalapeño sauce and garnished with lime crema and cilantro

Grilled Chicken with New Mexico Hatch Green Chile sauce

STEAK CHANGA* 15.50

With New Mexico Hatch Green Chile sauce

SOUP AND SALADS

MEXICAN CHOPPED SALAD

Grilled chicken breast, chopped greens, toasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeño vinaigrette dressing 12.50

MOUNTAIN MEX SALAD

Your choice of grilled chicken or smoked carnitas. Field greens with red onions, sweet corn, jicama, roasted pumpkin seeds, black beans, chopped tomatoes, toasted poblano peppers, queso fresco and avocado with a chipotle lime vinaigrette 12.50

Substitute Grilled Steak* or Fire-Grilled Garlic Shrimp Add \$1

SOUP AND SALAD

Bowl of Tortilla Soup and a mixed green salad with spring mix, tomatoes, toasted pumpkin seeds and tortilla strips tossed in choice of dressing 8.99

TORTILLA SOUP Bowl 6.49

Shredded chicken, rice, Monterey Jack, avocado and corn tortilla strips

BEVERAGES

San Pellegrino Bottled Water

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

Our refried beans and frijoles a la charra contain bacon. 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 risk of foodborne illness.

We are unable to split checks on parties of 12 or more.

V Vegetarian item

H5 4.19

FIRE-GRILLED STREET TACOS

Straight from the heart of Mexico—fire-grilled corn tortillas filled with melted cheese, roasted habanero salsa, roasted jalapeño peppers, pico de gallo, cilantro, avocado and lime crema. All fire-grilled street tacos are made with soft corn tortillas, and served with black beans and rice

Choice of:

GRILLED CHICKEN (2) 12.99 (3) 14.95
CARNITAS (2) 12.99 (3) 14.95

FIRE-GRILLED GARLIC SHRIMP (2) 13.65 (3) 15.70
GRILLED STEAK* (2) 13.65 (3) 15.70

MOUNTAIN MEX TACOS

All Mountain Mex tacos are created with made from scratch flour tortillas and are served with black beans and rice. Available with soft corn tortillas or lettuce cups upon request

GRILLED CHICKEN TACOS

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

CARNITAS TACOS

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

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 lime crema (2) 13.65 (3) 15.70

GRILLED STEAK TACOS*

Grilled steak, mild queso, poblano peppers, pico de gallo, avocado and cilantro (2) 13.65 (3) 15.70

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 lime crema (2) 13.65 (3) 15.70

TRADITIONAL TACOS

Crispy corn or soft flour tortillas filled with your choice of shredded chicken or seasoned ground beef with Cheddar, tomatoes and shredded lettuce (2) 10.55 (3) 12.85

COLORADO SPECIALTIES

Served with rice and frijoles a la charra

CHILE RELLENOS

Three crispy rellenos filled with Cheddar and Monterey Jack. Smothered with New Mexico Hatch Green Chile sauce 15.95

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

CHIPOTLE BABY BACK RIBS & RELLENO COMBO*

Half rack of slow-cooked, fall-off-the-bone ribs basted with chipotle barbecue sauce with a chile relleno smothered with New Mexico Hatch Green Chile sauce 18.99

CHIPOTLE BABY BACK RIBS*

A full rack of fall-off-the-bone ribs basted with chipotle barbecue sauce 19.99

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

COLORADO COMBINATION PLATTER

Select any two of the following: chicken or beef crispy taco; chicken enchilada smothered in New Mexico Hatch Green Chile sauce, beef or cheese enchilada smothered in red chile sauce; or chile relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans 13.95

JAIME'S PLATTER

Two seasoned ground beef enchiladas smothered in red chile sauce and two chile rellenos smothered in New Mexico Hatch Green Chile sauce 16.50

ROBERTO'S PLATTER

Two chicken enchiladas smothered in New Mexico Hatch Green Chile sauce and a crispy chicken taco 14.95

FRONT RANGE FAJITAS™

Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas. Available with soft corn tortillas or lettuce cups upon request

	Fajitas For One	Fajitas For Two
GRILLED CHICKEN	16.95	32.50
GRILLED STEAK* OR STEAK AND CHICKEN COMBO*	18.95	34.50
FIRE-GRILLED GARLIC SHRIMP	18.95	34.50
PORTOBELLO Grilled portobello mushroom, onion, green and red peppers	16.95	32.50

DESSERTS

COLORADO SIGNATURE SOPAPILLAS

Made-to-order, fresh sopapillas served strawberry sauce and agave nectar 4.95

ONE-POUND TRIPLE LAYER BELGIAN CHOCOLATE CAKE

One pound of moist, dark chocolate cake laced with caramel sauce and chocolate sauce Served with vanilla ice cream 8.75

SMOTHERED ENCHILADAS

Two enchiladas served with rice and refried beans

CARNITAS ENCHILADAS

Pork carnitas, Cheddar and Monterey Jack, onions and cilantro topped with roasted jalapeño sauce and garnished with lime crema and cilantro 13.25

COLORADO-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

HANDCRAFTED TAMALES

Served with rice and black beans

GREEN CHILE-CHICKEN TAMALES

Two handcrafted tamales made with diced chicken, poblano peppers, green chile, Monterey Jack and spicy queso blanco wrapped in handmade masa, smothered with New Mexico Hatch Green Chile sauce 14.25

MESQUITE-SMOKED CARNITAS TAMALES

Two homemade tamales stuffed with pork carnitas, red mole, poblano peppers and queso quesadilla cheese wrapped in handmade masa with roasted jalapeño sauce and garnished with lime crema and cilantro 14.25

LUNCH

Served Monday – Saturday, 11 am– 3 pm

LUNCH MARGARITA OR SANGRIA Rocks 2.99 Frozen 3.99

COLORADO COMBINATION PLATTER

Select any two of the following: chicken or beef crispy taco; chicken enchilada smothered in New Mexico Hatch Green Chile sauce; beef or cheese enchilada smothered in red chile sauce; or chile relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans 12.50

COLORADO-STYLE CHEESE ENCHILADAS

Two enchiladas filled with Cheddar and Monterey Jack, onions and cilantro. Topped with Tex-Mex Chile con Carne sauce. Served with rice and refried beans 12.29

SOUP AND SALAD

Bowl of Tortilla Soup and a mixed green salad with spring mix, tomatoes, toasted pumpkin seeds and tortilla strips tossed in choice of dressing 8.99

BEEF AND BEAN BURRITO

Seasoned ground beef and refried beans smothered in our red chile sauce Served with rice and sour cream 12.50

BEAN AND CHEESE BURRITO

Refried beans, Cheddar and Monterey Jack smothered with New Mexico Hatch Green Chile sauce. Served with rice and sour cream 11.59

MEXICAN CHOPPED SALAD

Grilled chicken, chopped greens, roasted pumpkin seeds, black beans, avocado, tomato, sweet corn and tortilla strips tossed with lime-cilantro jalapeño vinaigrette dressing 11.99

CHICKEN FAJITAS*

Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas 13.79

GRILLED STEAK* OR STEAK & CHICKEN COMBO FAJITAS*

Served with rice, frijoles a la charra, red and green peppers, onions, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Served with fresh flour tortillas 14.99