## APPETIZERS

**MILD QUESO**
Yellow queso with green chilies 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

## 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. Available with soft corn tortillas or lettuce cups upon request

<table>
<thead>
<tr>
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<th>For One</th>
<th>For Two</th>
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<tbody>
<tr>
<td><strong>GRILLED CHICKEN</strong></td>
<td>16.95</td>
<td>32.50</td>
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<tr>
<td><strong>STEAK® OR STEAK AND CHICKEN COMBO®</strong></td>
<td>18.95</td>
<td>34.50</td>
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<tr>
<td><strong>FIRE-GRILLED GARLIC SHRIMP</strong></td>
<td>18.95</td>
<td>34.50</td>
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<tr>
<td><strong>PORTOBELLO</strong></td>
<td>16.95</td>
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## 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

## 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 jalapeno vinaigrette dressing  
12.50

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

## COLORADO SPECIALTIES
Served with rice and your choice of beans

**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  
19.99

**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

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**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 jalapeno sauce and garnished with lime crema and cilantro  
14.25
**FIRE-GRILLED STREET TACOS**

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

**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 chili sauce, Mesquite-Smoked Carnitas with roasted jalapeno 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

**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 chili 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 avocado and 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, beans and sauce made from scratch 13.95

**Protein:**

- Seasoned Ground Beef  
- Portobello Mushroom Add $1
- Grilled Chicken  
- Grilled Steak* Add $1
- Shredded Chicken  
- Mesquite-Smoked Carnitas

**Made from Scratch Sauces**

Smother your burrito with any of our famous sauces.

**New Mexico Hatch Green Chile**

**Tex-Mex Chile con Carne**

**Ghost Pepper Caliente**

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

**Mild Queso**

Yellow queso with green chiles and tomatoes

**Roasted Jalapeno**

**Queso Blanco**

A white queso with roasted poblano peppers

5246 N Nevada Ave., Colorado Springs, CO 80918  
(719) 418-7999

HACIENDACOLORADO.COM

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.