

PRIVATE DINING

MOUNTAIN
MEX
CERTIFIED

TACO BUFFET BAR

Non-alcoholic beverages included are iced tea, soft drinks, lemonade and coffee. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices. Combination of crispy corn tortillas, fresh handmade flour or corn tortillas. Lettuce cups are available upon request at no extra charge. Accompanied with guacamole, shredded lettuce, Cheddar and Monterey Jack, pico de gallo, sour cream, queso, mild salsa and spicy habanero salsa. Rice and beans of choice (refried, frijoles a la charra or **V** black). Four ounces of cooked protein per person.

Standard Taco Bar 18.95 per person

Combination of Seasoned Ground Beef and Shredded Chicken.

Premium Taco Bar 19.95 per person

Choose two of the following: Mesquite-Smoked Carnitas, Seasoned Ground Beef or Shredded Chicken.

Ultimate Taco Bar 24.95 per person

Choose three of the following: Grilled Chicken or Steak*, Fire-Grilled Garlic Shrimp or Portobello Mushroom with grilled veggies (onions, red and green bell peppers).

BEVERAGES

Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.



Cash Bar

Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

Dessert

Flourless Chocolate Brownie Square 1.25 per person

Our refried beans and frijoles a la charra contain bacon. We use Zero Trans Fat Cottonseed Oil for all of our fried products.

*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.

STANDARD SELECTION 18.95

The host selects appetizers and guests choose their entrée. Non-alcoholic beverages included. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

APPETIZER

Mild Queso

A mild blend of yellow queso melted with green chiles and tomatoes

ENTRÉE SELECTIONS

Hacienda Combo*

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 chili relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans

Mountain Mex Burrito Bowl

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

- Grilled Chicken
with cucumber-jicama slaw
- Fire-Grilled Garlic Shrimp
with pineapple and cucumber-jicama slaw
- Steak*
- Portobello Mushrooms

Ultimate Burrito

Make it your favorite Burrito by choosing your favorite sauce, protein and beans.

Protein Choices:

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

Bean Choices:

Black
Frijoles a la Charra
Refried

Mexican Chopped Salad

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

DESSERT

Flourless Chocolate Brownie Square 1.25 per person

BEVERAGES

Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.



Cash Bar

Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

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PREMIUM SELECTION 19.95

The host selects appetizers and guests choose their entrée. Non-alcoholic beverages included are iced tea, soft drinks, lemonade and coffee. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

APPE T I Z E R

Mild Queso

A mild blend of yellow queso melted with green chiles and tomatoes

Guacamole*

Made in-house with fresh Hass avocados

ENTRÉE SELEC T I O N S

Hacienda Combo

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 chili relleno smothered in New Mexico Hatch Green Chile sauce. Served with rice and refried beans

Mountain Mex Burrito Bowl

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

- Grilled Chicken
with cucumber-jicama slaw
- Fire-Grilled Garlic Shrimp
with pineapple and cucumber-jicama slaw
- Steak*
- Portobello Mushrooms

Ultimate Burrito

Make it your favorite Burrito by choosing your favorite sauce, protein and beans.

Protein Choices:

Seasoned Ground Beef

Grilled Chicken

Shredded Chicken

Steak*

Mesquite-Smoked Carnitas

Portobello Mushroom

Bean Choices:

Black

Frijoles a la Charra

Refried

Mexican Chopped Salad

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

Green Chile-Chicken Tamales

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

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

DESSERT

Flourless Chocolate Brownie Square 1.25 per person

BEVERAGES



Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.

Cash Bar

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HACIENDA SPECIALTIES 24.50

The host selects appetizers and guests choose their entrée. Non-alcoholic beverages included are iced tea, soft drinks, lemonade and coffee. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices

APPE T I Z E R S E L E C T I O N S

Guacamole

Made in-house with fresh Hass avocados

Mild Queso

A mild blend of yellow queso melted with green chiles and tomatoes

ENTRÉE S E L E C T I O N S

Poblano de Pollo

Fresh, hand-roasted poblano pepper stuffed with grilled chicken, Monterey Jack, chipotle aioli and tomatillo-corn relish, served with a chile relleno with New Mexico Hatch Green Chile sauce. Served with rice and frijoles a la charra

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. 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 Chili Chile sauce. Served with rice and frijoles a la charra

Fajitas (Beef*, Chicken, Shrimp, Portobello or Combo)

Served with rice, frijoles a la charra, red and green peppers, grilled 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

Hacienda Mountain Mex Salad

Your choice of grilled chicken or smoked carnitas. Filled 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

DESSERT

Flourless Chocolate Brownie Square 1.25 per person

BEVERAGES

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Cash Bar

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