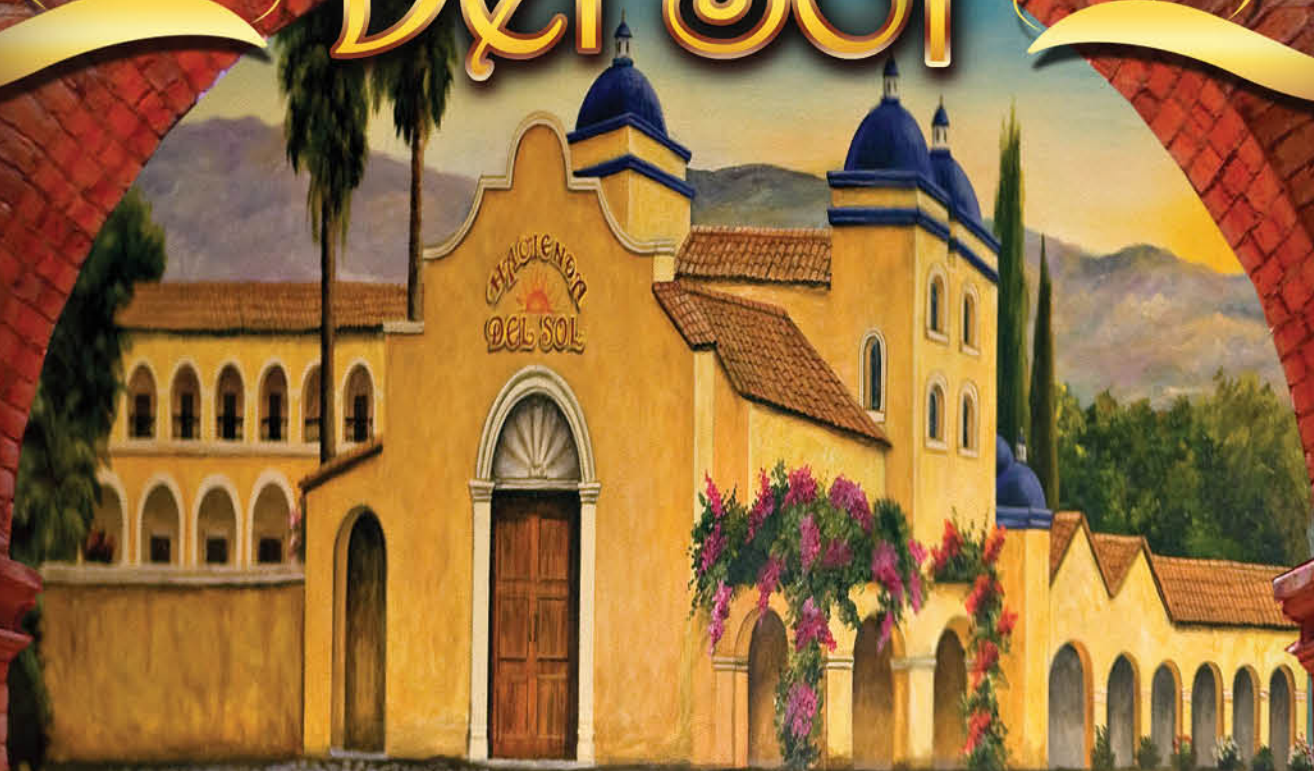


Hacienda Del Sol



509.547.1722
5024 N. Road 68 Suite A
Pasco, WA 99301

TWO BASKETS OF CHIPS PER TABLE. WE WILL CHARGE \$ EXTRA FOR ADDITIONAL BASKETS OF CHIPS \$ ADDITIONAL FOR EXTRA SALSA. MINIMUM CONSUMING PER CUSTOMER \$ OR EXTRA PLATE \$

BOTANAS Appetizers

Our Nachos are fresh chips covered with hot melted cheese and garnished with tomatoes and green onions. Add sour cream & guacamole for only \$

CHEESE NACHOS

Chips with hot melted cheese mix.

BEEF NACHOS

Juicy ground beef with hot melted cheese mix.

PICADILLO NACHOS

Chips with spiced shredded beef and cheese.

CHICKEN NACHOS

Shredded chicken with hot melted cheese mix.

NACHOS HACIENDA DEL SOL

Chopped carne asada (tender skirt beef), beans, jalapeños, melted Jack cheese, garnished with guacamole, sour cream, black olives, diced tomatoes and onions.

CHORIZO NACHOS

Lightly spiced Mexican pork sausage with beans, jalapeños and melted Jack cheese.

SHRIMP NACHOS

Seasoned shrimp mix covered with melted Jack cheese.

PORK NACHOS

Chile Verde pork chunks cooked in tomatillo sauce, beans, melted Jack cheese, garnished with diced tomatoes and onions.

MUCHO GRANDE HACIENDA NACHOS

Beans, chicken, beef, picadillo, jalapeños, tomatoes, onions, Jack cheese, black olives, guacamole and sour cream.

QUESADILLAS

QUESADILLA TRADICIONAL

Stuffed flour tortilla with melted cheese and your choice of ground beef, chicken or shredded beef. Garnished with green onions and tomatoes.

Cheese • Meat

HACIENDA QUESADILLA

Your choice of chopped Carne Asada (tender skirt beef) or Pollo Asado (grilled chicken breast), poblano peppers, red bell peppers, tomatoes, and red onions. Topped with melted Jack cheese, garnished with guacamole, sour cream, diced tomatoes and onions.

QUESADILLA RANCHERA

Flour tortilla stuffed with bacon, ham, red onions, red and green bell peppers, diced pineapple, & jalapeños. Garnished with tomatoes, sour cream and guacamole.

SHRIMP QUESADILLA

A perfect quesadilla stuffed with shrimp, red onions, Poblano peppers, a touch of a roasted fresh jalapeno, and melted Jack cheese. Garnished with tomatoes, onions and black olives.

CHEESE CRISPY

Deep-fried flour tortilla with cheese, guacamole, sour cream, tomatoes and onions.

BEAN DIP

Fresh crispy chips served with refried beans topped with cheese and green sauce.

HONGOS AL MOJO DE AJO

Mushrooms sauteed in garlic butter.

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HACIENDA QUESADILLA



SANTA FE SALAD



FAJITA CHICKEN SALAD

SALADS

FAJITA SALADS

Prepared in a specialty crispy flour bowl with mixed greens, tomatoes, avocado slices, black olives, red onions, cucumbers, fresh jack cheese. Your choice of the following marinated fajita meats:

Shrimp • Steak • Chicken

SANTA FE SALAD

Chicken breast seasoned with aromatic herbs cooked on the grill and served with mixed greens, cucumbers, mushrooms, tomatoes, black olives and red onions. Sprinkled with Parmesan cheese. All of these served in a specialty crispy flour bowl.

ARRACHERA SALAD *

Tender fillets of grilled soft skirt beef (carne asada) served with mixed greens, cucumbers, mushrooms, tomatoes, avocado slices, garnished with Jack cheese, and red onions.

HACIENDA SUPREME SALAD

Crispy flour bowl with mixed greens with sliced breaded chicken breast on top. Garnished with fresh Jack cheese, tomatoes, mushrooms and red onions.

TACO SALADS

Traditional taco salads served on a soft corn tortilla on a hot plate. It comes with fresh lettuce, tomatoes, fresh cheddar cheese and red sauce. You may choose a crispy flour bowl northern style. Add sour cream and guacamole for 2.50 extra. It comes with your choice of salad dressing. Meat selection:

- Ground Beef (Carne molida)
- Shredded Chicken (Pollo deshebrado)
- Shredded beef (Picadillo)



POLLO ASADO A LA PARRILLA



POLLO RANCHERO ESTILO JALISCO



ARROZ CON POLLO



CARNE ASADA



HACIENDA DEL SOL SPECIAL

POLLO *Chicken*

POLLO A LA DIABLA

Boneless chicken breast strips sautéed with mushrooms, onions, tomatoes cooked with the traditional spicy Hot & Red Diabla Salsa!

ARROZ CON POLLO

Boneless chicken strips sautéed with mushrooms, onions, tomatoes and cooked with the traditional special sauce. Served on a bed of rice and melted Jack cheese and garnished with chopped tomatoes and green onions.

POLLO MANGO CHIPOTLE

Charbroiled chicken breast sautéed with onions, mushrooms with special spicy mango chipotle sauce.

POLLO A LA PARRILLA

Chicken thigh marinated with a special sauce and grilled topped with fried onions, tomatoes. You may let your server know if you prefer chicken breast instead.

POLLO RANCHERO ESTILO JALISCO

For those who enjoy the PICANTE (very hot fire!) flavors, this is just one of those perfect dishes! Boneless chicken strips sautéed with mushrooms, tomatoes, jalapeños, a touch of green onions and bacon, all cooked in a spicy and hot tomatillo sauce with melted Jack cheese on top.

POLLO CHIPOTLE

Boneless chicken strips cooked in the now popular chipotle sauce with the sautéed mushrooms and onions.

POLLO A LA CREMA

Boneless chicken strips sautéed with mushrooms, onions, poblano peppers and jalapeños cooked in a creamy garlicky tasty sauce.

POLLO CON MOLE

Boneless chicken breast strips cooked in a traditional "mole" sauce, which originated in the region of Puebla and Oaxaca... Our mole sauce is made from scratch with fresh ingredients and has a particular sweet taste.

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POLLO A LA DIABLA



POLLO EN MOLE



**HACIENDA DEL SOL
BABY BACK RIBS**



BISTEK RANCHERO



CARNITAS DE PUERCO



MOLCAJETE

CARNES *Beef*

CARNE ASADA *

Filletts of soft skirt beef seasoned with our signature creation house seasoning recipe cooked on a grill and served with guacamole, green fried onions, and a fried Picoso (fire hot!) jalapeño pepper.

NEW YORK STEAK A LA RANCHERA *

Charbroiled New York steak topped with mushrooms, bell peppers, tomatoes, onions and a special somewhat spicy tomatillo Mexican sauce.

BISTEC RANCHERO *

Daily cut fresh top sirloin steak, marinated and cooked on a fried pan with jalapeños, onions, bell peppers and tomatoes. Garnished with guacamole.

HACIENDA DEL SOL ESPECIAL *

The perfect combo!! This delicious skirt beef accompanied with your choice of shrimp style, "a la diablo" or "al mojo de ajo". Served with tortillas and guacamole.

TACOS CAMPESTRES

Three tacos of finely chopped skirt beef marinated in Axiote sauce and served on corn tortillas. Garnished with cilantro, onions, and cabbage and sprinkled with cotija Mexican cheese. Includes guacamole and a tasty picante tomatillo Hot Salsa.

MOLCAJETE *

Combination of shrimp, beef, chicken, chorizo and grilled cactus accompanied with sautéed mushrooms, green onions jalapeños toreados, tomatoes with our special tomatillo spicy sauce. Topped with Monterey Jack cheese, Mexican cheese and avocado slices.

CARNITAS DE PUERCO

Tender marinated boneless pork slowly roasted seasoned with special ingredients. This is one of the most popular dishes in the Jalisco and Michoacan regions.

3 BANDIDOS AMIGOS PLATTER *

The perfect combo for those who have a hard time deciding! Three favorite house meats marinated and grilled: carne asada, pollo asado, and adobado pork. This platter comes with fried green onions, fried Picoso (fire hot!) jalapeños pepper, and guacamole and pico de gallo, served on a sizzling hot iron plate.

CHILE COLORADO

Juicy and tender beef chunks boiled and cooked in a lightly spiced zesty red sauce that is prepared with a variety of vegetables.

CHILE VERDE

Boneless pork chunks lightly browned and cooked in a zesty special tomatillo green sauce that is prepared with a variety of vegetables.

T-BONE STEAK A LA RANCHERA *

Grilled T-Bone Steak topped with sauteed onions, jalapeños, tomatoes and bathed in a juicy spicy Picosa sauce!

HACIENDA DEL SOL STYLE "BABY BACK" RIBS

Tender baby backs pork ribs slowly cooked then lightly BBQ with chipotle-honey house BBQ sauce, accompanied with your choice of vegetables or rice and beans.

Large Rack • Half-Rack

BIRRIA DE BORREGO ESTILO HACIENDA DEL SOL

Tender lamb shank meat marinated overnight in a very traditional birria sauce and slowly oven cooked until soft.

BIRRIA DE RES ESTILO JALISCO

One of our most traditional dishes from the state of Jalisco which is served in most special occasions. Tender beef chunks marinated overnight in our signature creation traditional "birria" sauce then slowly oven cooked until juicy and soft.

TACOS DE PUERCO ADOBADO

3 soft tacos with pork filet marinated in adobada house sauce cooked with cilantro, onions, cabbage, guacamole and hot tomatillo sauce.

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CHICKEN TORTILLA SOUP



MENUDO



CARNE ASADA CON CAMARONES A LA PLANCHA

FAJITAS

ORIGINAL GRILLED FAJITAS

There is no better place other than Hacienda del Sol Mexican Restaurant to experience "the thrill of the grilled!" Meat and veggies served on a sizzling hot iron plate with rice and beans, sour cream and guacamole, pico de gallo all ready to be wrapped in a soft warm tortilla.

- Steak Fajita • Chicken Fajita
- Shrimp Fajita • Veggie Fajita
- Pork Carnitas fajitas
- Popular combo of:
- Steak-Chicken-Shrimp

SOPAS *Soups*

MENUDO

Beef tripe cooked with spices in its own broth.

CHICKEN TORTILLA SOUP

Chicken broth with slices of crispy corn tortilla with avocado, cilantro, onions, and your choice of chopped grilled chicken breast or shredded chicken.

Bowl • Cup

ALBONDIGAS

Meatballs soup with vegetables.

Bowl • Cup

SOPA DE POLLO

Homestyle chicken soup with vegetables.

CARNE ASADA CON CAMARONES A LA PLANCHA *

Fillets of skirt steak seasoned with our signature seasoning recipe with grilled butterfly shrimp.

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SOPES



FAJITAS MIXTAS



FAJITAS COMBO



**BORREGO ESTILO
HACIENDA DEL SOL**



**TACOS
AL CARBON**



**T-BONE STEAK
A LA RANCHERA**



**TRES BANDIDOS
AMIGOS PLATTER**

DINNER Combinations

All combinations include Mexican rice, refried beans and cole slaw.
You may substitute whole black beans for the refried beans.

CH/B= CHEESE OR GROUND BEEF
CK/PICA= CHICKEN OR SHREDDED BEEF

1. THREE TACOS
2. ONE TACO, ONE ENCHILADA, ONE TAMALE
3. TWO ENCHILADAS, ONE TACO
4. THREE ENCHILADAS
5. ONE ENCHILADA, ONE CHILE RELLENO
6. ONE CHILE RELLENO, ONE TACO
7. TWO CHIMICHANGAS
8. ONE CHIMICHANGA
9. ONE ENCHILADA, ONE TAMALE
10. ONE ENCHILADA, ONE TOSTADA
11. ONE ENCHILADA, ONE BURRITO
12. ONE ENCHILADA, ONE CHALUPA
13. TWO BURRITOS
14. TWO CHORIZO BURRITOS
15. TWO CHILE RELLENOS
16. ONE BURRITO, ONE CHILE RELLENO
17. THREE FLAUTAS
18. SEAFOOD CHIMICHANGA
(MADE WITH SHRIMP, CRAB, AND SCALLOPS)
19. ONE BURRITO, ONE TACO
20. THREE TAQUITOS RANCHEROS
21. ONE CHILE RELLENO, ONE TAMALE
22. ONE CHALUPA, ONE CHILE RELLENO
23. ONE TOSTADA, ONE CHILE RELLENO
24. ONE ENCHILADA, TWO TACOS
25. ONE TOSTADA, ONE TACO, ONE TAMALE
26. ONE TACO, ONE TAMALE
27. ONE ENCHILADA, ONE CHILE RELLENO, 1 TAMAL
28. TWO ENCHILADAS
29. ONE ENCHILADA, ONE TACO
30. THREE SOPE COMBO

LUNCH Combinations

All combinations include Mexican rice, refried beans and cole slaw.
You may substitute whole black beans for the refried beans.

1. ENCHILADA
2. TWO TACOS
3. ONE CHILE RELLENO
4. ONE CHALUPA
5. TWO TAQUITOS RANCHEROS
6. ONE PORK BURRITO
7. ONE COLORADO BURRITO
8. ONE CHIMICHANGA
WITH GREEN SALAD (NO RICE OR BEANS)
9. ONE CHIMICHANGA
10. ONE BURRITO
(CHOICE OF CHICKEN, BEEF, PICADILLO OR BEANS AND BEEF)
11. ONE TAMALE
12. TWO HUEVOS RANCHEROS *
13. CHORIZO BURRITO
14. CHORIZO CON HUEVOS
15. NOPALITOS CON HUEVOS
16. ONE TOSTADA
17. TWO FLAUTAS
18. ONE ENCHILADA AND 1 TACO
19. TWO ENCHILADAS
20. ONE CALIFORNIA BURRITO
(TOPPED WITH CHOPPED TOMATOES, GREEN ONIONS AND LETTUCE)
21. CHILE COLORADO
(CHUNKS OF BEEF COOKED IN A TASTY RED CHILE SAUCE)
22. CHILE VERDE
(CHUNKS OF PORK COOKED IN A LIGHT TOMATILLO SAUCE)

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MARISCOS Seafood

CAMARONES HACIENDA DEL SOL

Juicy, tender, and crispy bacon-wrapped shrimp cooked with onions, bell peppers, mushrooms and bathed in a greenish spicy tomatillo sauce with melted Jack cheese on top.

ARROZ CON CAMARONES OR SCALLOPS

Your choice of shrimp or scallops sauteed with mushrooms, tomatoes, onions, & carrots, boiled in a reddish house special sauce. Served on a bed of rice with melted Jack cheese on top, and garnished with fresh tomatoes, and green onions.

CAMARONES CAMPESTRES AL MOJO DE AJO OR DIABLA STYLE

Shrimp sauteed with mushrooms, onions and fresh jalapeños seasoned with a house special seasoning ingredients. You can choose to have this dish Diabla style.

CAMARONES MARINEROS A LA PLANCHA

Giant butterfly cut black tiger shrimp seasoned and cooked on a flat grill served on a bed of rice. Accompanied with sauteed onions, mushrooms, and green and red peppers and garnished with fresh lettuce and avocado slices.

PIÑA LOCA

Shrimp sauteed with bell peppers, onions, pineapple chunks and special mango chipotle sauce. Served inside of a pineapple shell with melted Jack cheese, white rice and vegetables.

CAMARONES AL CHIPOTLE

Succulent shrimp cooked in the now popular chipotle sauce with sauteed mushrooms and onions.

CAMARONES CREMA COSTA MARINERA

Black tiger shrimp sauteed with mushrooms, onions, carrots, bell peppers, bathed in the original Hacienda creamy sauce.

PESCADO VERACRUZANO

Fried red snapper served with broccoli, vegetables, white rice and special Veracruzana sauce.

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PIÑA LOCA



CAMARONES HONEY BBQ CHIPOTLE



CAMARONES PORTUGUESES

CAMARONES HACIENDA DEL SOL

SEAFOOD CONT.

CAMARONES PORTUGUESES

Shrimp stuffed with real crab meat and cheese wrapped with bacon and bathed in a creamy special sauce. Served with your choice of red or white rice.

GLOBITO COSTEÑO ESTILO VERACRUZ

Seafood lovers treat. A mix of shrimp, lobster, crab, fish, and scallops oven cooked with mushrooms, green and red peppers, onions seasoned with garlic and pepper in a special creamy sauce. Served in a doily bowl to keep a juicy taste.

CAMARONES MAZATLAN

Lobster meat stuffed shrimp wrapped with bacon bathed with a special curry and cheese sauce served on a bed of onions, carrots and poblano peppers with melted cheese on top. Served on a hot iron plate.

CAMARONES HONEY BBQ CHIPOTLE

Succulent shrimp sauteed with butter, peppers, onions, roasted pineapple and mixed in our signature house recipe of Honey BBQ Chipotle sauce. Served with white rice and charro beans.

MOLCAJETE CORA

Delicious combination of seafood with crab legs, blue mussels, clams, octopus, scallops, shrimp, fish and crab meat with onions, mushrooms, special red sauce, beans and rice.

CHACALES CAMPESTRES

Crawfish sauteed with butter and prepared the way you prefer, either Al Mojo de Ajo, (garlic sauteed), A la Diabla (red spicy), or Entomatados (in green spicy tomatillo sauce). Served with white rice.



CAMARONES MAZATLAN

GLOBITO COSTEÑO ESTILO VERACRUZ

MARISCO'S Seafood

PESCADO DORADO

Whole red snapper fish fried until crispy. Prepared in the style of your choice: Plain, Al Mojo de Ajo, A la Diabla style.

TACOS DE PESCADO (FISH TACOS)

Three (3) soft corn tortilla tacos filled with your choice of fresh red snapper filet or breaded fish. Served with mix cabbage and pico de gallo.

PULPO AL GUSTO

Octopus sauteed with mushrooms prepared in your own way. Style choices: Al mojo de Ajo (garlic sauteed), or A la Diabla (red & spicy).

3 TOSTADAS DE CEVICHE MIXTO

Your choice of chopped shrimp or octopus marinated overnight with lime juice, tomatoes, onions, cilantro and chile verdes. Comes on a hard shell corn tortilla.

CAMPECHANA *

Delicious seafood cocktail prepared with octopus, shrimp and oysters in a shrimp broth. This popular seafood mix comes with chopped avocado, onions, tomatoes and cilantro.

COCTEL DE CAMARON

Delicious shrimp cocktail prepared in your choice of green or red broth mixed with chopped avocado, onions, tomatoes and cilantro.

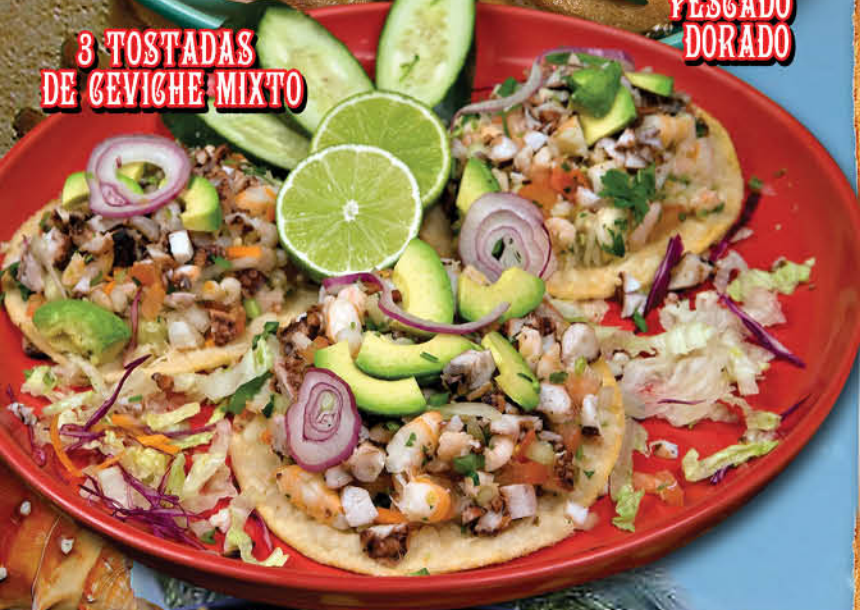
CALDO DE CAMARON

Delicious tasty shrimp broth soup prepared with shrimp in its shell or peeled and vegetables.

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PESCADO DORADO



3 TOSTADAS DE CEVICHE MIXTO



CHACALES CAMPESTRES



SOPA EL PESCADOR

CALDO DE CHACALES



COCTEL DEL REY



PARRILLADA COSTA DEL SOL

SEAFOOD CONT.

CALDO DE CHACALES

Delicious tasty crawfish broth soup prepared with whole fresh crawfish in its shell and vegetables.

SOPA EL PESCADOR (SIETE MARES)

The ultimate seafood broth soup prepared with the combination of 7 or more seafood items and vegetables. This succulent soup comes with shrimp, octopus, scallops, fish fillets, clams, crab legs, mussels & crawfish.

CAMARONES AGUACHILE *

Semi-cooked shrimp in boiling water and marinated in lime juice, fresh jalapeño, cilantro and spices mix. 5

COCTEL DEL REY

A giant cocktail carrying 1 lb. of tasty shrimp for those who love big portions of flavorful seafood. Served in your choice of green or red broth.

PARRILLADA COSTA DEL SOL *

Succulent combination of the following seafood grilled items: (Coctel de Camaron, Ceviche, Pescado Dorado, Camarones con Tocino, Camarones a la Plancha, Camarones al Mojo de Ajo, Camarones Empanizados, & Pulpo al Mojo de Ajo).

For additional beans \$
For additional rice \$

ENCHILADAS

Enchiladas

TRIO ENCHILADAS

A combination of 3 enchiladas: 1 with green sauce, 1 with mole sauce, and 1 with white cream sauce. With your choice of ground beef, chicken or shredded beef.

ENCHILADAS MARINERAS

Two enchiladas filled with a mix of crab and shrimp meat bathed with a green creamy sauce with melted Jack cheese and sour cream on top.

ENCHILADAS POBLANAS

Two enchiladas bathed with the traditional Poblano mole sauce with your choice of ground beef, chicken or shredded beef with melted Jack cheese on top.

ENCHILADAS VEGETARIANAS

Two enchiladas filled with juicy veggies covered with a tasty green sauce and topped with melted Jack cheese and sour cream.

ENCHILADAS CAMPESTRES *

Two enchiladas filled with your choice of ground beef, shredded beef, or chicken. You may choose any of the traditional enchiladas sauce: red or green sauce. Topped with melted Jack cheese and 2 eggs over easy.

ENCHILADAS HACIENDA DEL SOL

Three enchiladas filled with chopped grilled outside skirt (carne asada) covered with the original Hacienda (lightly spicy) green chile sauce. Topped with melted Jack cheese and sour cream.

ENCHILADAS TAPATIAS

Three enchiladas prepared with an authentic homemade enchilada sauce with your choice of meat. Garnished with cabbage, Mexican cheese, onions, and oregano.

TOSTADAS

TOSTADAS

Hard flat corn shell covered with refried beans your choice of meat, lettuce, fresh cheddar cheese and tomatoes. You may choose a flour northern style bowl for \$ more. Add sour cream and guacamole for \$ extra.

• Chicken • Ground Beef • Shredded Beef

PORK TOSTADA

Tostada prepared with chile verde pork chunks cooked in a green sauce.

COLORADO TOSTADA

Tostada prepared with chile colorado beef chunks cooked in a red sauce.

ARRACHERA TOSTADA

Tostada prepared with chopped outside skirt (carne asada) and garnished with avocado slices and mix greens.

HACIENDA DEL SOL TOSTADA

Prepared with house marinated chopped chicken thighs and garnished with mixed greens.

TRIO ENCHILADAS

ENCHILADAS MARINERAS

3 ENCHILADAS TAPATIAS

BURRITOS

Burritos

HOUSE BURRITO

Flour tortilla stuffed with your choice of ground beef, shredded beef or chicken. Topped with a traditional burrito red sauce with melted cheese on top.

PORK CHILE VERDE BURRITO

Flour tortilla stuffed with pork chunks cooked in a tasty tomatillo green sauce. Covered with its own green sauce and topped with melted Jack cheese.

COLORADO BURRITO

Flour tortilla stuffed with chunks of beef cooked in a tasty fresh ingredients red sauce. Bathed in its own sauce and melted jack cheese on top.

CHORIZO BURRITO

Flour tortilla stuffed with Mexican sausage scrambled with eggs, tomatoes, and onions. Topped with a traditional burrito red sauce and Jack cheese.

FAJITA BURRITO

Flour tortilla filled with your choice of flamed grilled beef, chicken or shrimp prepared with sauteed green peppers and onions covered with red sauce and Jack cheese.

BURRITO HACIENDA DEL SOL

The ultimate burrito recommended by the house! Filled with marinated finely chopped chicken thighs cooked on the grill, black beans, white rice and pico de gallo. Topped with a green chile sauce and melted Jack cheese and garnished with avocado slices.

BURRITO COSTEÑO

A tasty mix of seafood ingredients (baby shrimp, crab, prawns, lobster and scallops) cooked with vegetables wrapped in a flour tortilla and topped with melted cheese.

MEXICAN BURRITO

Steak or pork adobado, rice, beans, potatoes, cheese, lettuce, pico de gallo, slice of avocado. Served with rice and beans.

BURRITO CAMPESTRE DE ASADA O ADOBADA

Your choice of chopped skirt beef (puerco adobado) burrito. Filled with cilantro, onions and cabbage covered with the Ranchera tomatillo spicy sauce and garnished with avocado slices.

VEGETARIAN BURRITO

Delicious mix of veggies (squash, zucchini, broccoli, mushrooms, potatoes, cauliflower, chayote & carrots) wrapped in a flour tortilla covered with green sauce and melted Jack cheese on top.

BURRITO CALIFORNIA

Your choice of green or red flour wrap. One of favorite burritos filled with your choice of chicken, ground beef or shredded beef. Covered with green sauce and melted Jack cheese garnished with lettuce, sour cream, guacamole and black olives.



CLASSICS *Classics*

Served with choice of French Fries or Curly Fries.

STEAK AND SHRIMP
BREADED SHRIMP
CHICKEN STRIPS
T-BONE STEAK
CHEESEBURGER
BACON CHEESEBURGER
CALIFORNIA BURGER
CHICKEN BURGER
DINNER SALAD

HUEVOS *Eggs*

CHORIZO CON HUEVOS

Mexican sausage scrambled eggs, tomatoes and onions. Served with rice and beans and your choice of tortilla.

HUEVOS DIVORCIADOS *

A dish with split style eggs. Two eggs over easy covered with green sauce and two eggs over easy covered with red sauce divided by rice and beans in the middle.

NOPALES CON HUEVOS

Tender chopped cactus scrambled with eggs, tomatoes, and onions. Served with rice and beans and tortillas.

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CHILPAYATES *Kids*

Served with rice & beans only. Make it Senior plate for \$1 more.

KIDS TACO
KIDS ENCHILADA
KIDS BURRITO
KIDS TOSTADA
KIDS QUESADILLA
KIDS TAMALE
KIDS NACHOS
GRILLED HAM AND CHEESE SANDWICH
GRILLED CHEESE SANDWICH
KIDS CHICKEN STRIPS

A LA CARTA *A la carte*

TACO
CHALUPA
TAMALE
CHILE RELLENO
ENCHILADA
BURRITO
CHIMICHANGA
SIDE OF RICE
SIDE OF BEANS
TORTILLAS (3 FLOUR OR CORN)
SOUR CREAM
GUACAMOLE
FRENCH FRIES
TRES TAQUITOS RANCHEROS
TRES FLAUTAS
HANDMADE CORN TORTILLA (3)

POSTRES *Desserts*

CHURROS

Strips of fried dough dusted with cinnamon and sugar.

FLAN

Vanilla custard with burned sugar topping.

SOPAPILLAS

6 pieces of deep fried flour tortilla topped with cinnamon and honey.

DEEP FRIED ICE CREAM

Scooped of ice cream in a flour tortilla bowl with corn flake crumbs, honey and whipped cream.

HACIENDA DESSERT

One sweet tamale, banana, fried ice cream

CHIMI ROLL

Flour tortilla filled with apple pie filling deep-fried and served with ice cream and caramel sauce.

ICE CREAM

Scooped of Ice Cream served with chocolate or caramel sauce.

FLAMED BANANA

Banana flamed with special ingredients and served with ice cream.

*** Hacienda Del Sol Mexican Restaurant Is Not Responsible For Lost, Stolen or Left Behind Items.**