



*¡Bienvenidos,  
Están en su casa!  
Mariano Martínez*

**MARIANO'S HACIENDA  
ARLINGTON**  
2614 Majesty Dr  
Arlington, Texas 76011  
817-640-5118

**LA HACIENDA RANCH  
DALLAS**  
17390 Preston Road #100  
Dallas, Texas 75252  
972-248-2424

**LA HACIENDA RANCH  
FRISCO**  
4110 Preston Road  
Frisco, Texas 75034  
972-335-2232

**LA HACIENDA RANCH  
COLLEYVILLE**  
5250 Highway 121  
Colleyville, Texas 76034  
817-318-7500

# RITA'S, COCKTAILS & MOCKTAILS

*Happy Times with Sunshine Limes & 100% Blue Agave Tequilas*

## ON THE SWEETER SIDE

### THE ORIGINAL FROZEN 12

We Made The 1st, We Still Make The Best

### FROZEN STRAWBERRY 15

### FROZEN MANGO 15

### FROZEN STRAWBERRY/MANGO 15

### PIÑA COLADA 12

### LARGE ORIGINAL FROZEN 18

We Made The 1st, We Still Make The Best

### PAPA'S™ 15

Fresh Hand-Muddled Limes, Herradura Silver, Grand Marnier, Hand-Shaken & Served on the Rocks ... My Dad's Recipe

## ON THE TART SIDE

### HOUSE ROCKS 13

El Jimador Tequila Blanco, Orange Liqueur

### SKINNY 14

Fresh Lime, Herradura Silver & Cointreau, Hand-Shaken & Served on the Rocks

### WANDA'S™ 14

Fresh Hand-Muddled Limes, Herradura Silver, Cointreau, Hand-Shaken & Served on the Rocks  
A Tart & Light Creation from My Sweet Wife, Wanda

### RANCH WATER 15

Fresh Lime, Casamigos Blanco Tequila or Socorro Silver Tequila, 6.5 oz Bottle of Topo Chico, Served on the Rocks

## FROZEN TAKE-AWAY

### READY TO SERVE

Includes 100% Blue Agave Tequila

1/2 GALLON 45

1 GALLON 90

1/2 GALLON SANGRIA SWIRL 50

1 GALLON SANGRIA SWIRL 95

## POTENT BUT POLITE

**\*LIMIT 3 PER PERSON, PLEASE**

### \*THE MARIANO™ 20

The Perfect Ratio of 2.5 oz. of Don Julio Reposado, Fresh Lime, Cointreau, Hand-Shaken & Served on the Rocks. Our smoothest margarita

### \*LA PALOMA 16

The Perfect Ratio of 2.5 oz. of Socorro Silver Tequila, Fresh squeezed grapefruit juice, fresh lime, and a splash of club soda, Hand-Shaken & Served on the Rocks

### \*THE SWIRL 15

The Original Frozen topped with House-made Sangria with Pinot Noir & Presidente Brandy

NOTE: Swirl it with your straw to combine the complex ingredients

## SPICY MARGARITAS

### SPICY COOL CUCUMBER™ 16

Herradura Silver, King's Ginger Premium Liqueur, Hand-Muddled Jalapeño, Fresh Cucumber, & Fresh Squeezed Lime Juice

### FIRE & ICE™ 16

Fresh Lime & Jalapeño, Herradura Silver, King's Ginger Premium Liqueur, Hand-Shaken & Served on the Rocks

## SORTA-RITAS

### MOJITO 14

Fresh hand-muddled mint and limes, Bacardi Superior White Rum, Hand-Shaken & Served on the Rocks

### WHISKEY RITA™ 13

Smooth Tennessee Whiskey by Jack Daniels, Fresh Lime, Cointreau, Hand-Shaken & Served on the Rocks

### TITO-RITA™ 13

Tito's Handmade Texas Vodka, Fresh Lime Juice & Cointreau, Hand-Shaken & Served on the Rocks

## ALCOHOL-FREE

SPICY COOL CUCUMBER™ 7

HEINEKEN ZERO 5

## HAPPY HOUR

Tuesday-Friday

4PM - 6PM

**BAR & PATIO GUESTS ONLY**



# PLATOS DE LA CASA

**NEW**

## MAR Y TIERRA

\$32

6 oz. of carne asada, 3 Mesquite grilled shrimp stuffed with cotija cheese & fresh jalapeño wrapped in crispy applewood bacon, served with guac, sided by Mexican red rice & rancho bean soup

## TEXAS SURF "N" TURF

\$32

6 oz. of steak fajitas, 3 crispy applewood bacon wrapped shrimp filled with Cotija cheese and fresh jalapeño, served on a sizzling platter. Sided by Epazote white rice, rancho beans, hand-made tortillas, guac, sour cream, shredded cheese & pico

## POBLANO AL CARBON™

\$25

Flame-roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack. Sided by Spicy Sundance cheese enchilada & guac. Served with pinto beans & Mexican red rice.

## SPICY CHICKEN VERDE™

\$25

Chicken breast seared on a flat grill with Mariano's spicy seasoning, topped with fresh green tomatillo sauce. Sided by a puffed taco topped with queso & beans, served with guac, pico & Mexican red rice.

## MARIANO'S FAVORITE™

\$25

(2) Cheese Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, topped with mesquite grilled steak fajitas & fresh made pico, sided by pinto beans & Mexican red rice.

## CARNE ASADA

\$30

Mesquite grilled steak topped with fresh grilled onion and bell pepper. Served with a cheese enchilada topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, sided by rancho bean soup & Mexican red rice or Skillet potatoes.

## CHICKEN LIGHT™

\$24

Mesquite grilled chicken breast served on a bed of Epazote white rice with 7 lightly seasoned grilled fresh vegetables & a small side salad.

## HACIENDA RANCH CHICKEN

\$24

Mesquite grilled chicken breast topped with sour cream sauce, Monterey Jack & grilled onions, sautéed Baby Bella mushrooms. Served with 7 lightly seasoned grilled fresh vegetables & Mexican red rice.

**NEW**

**MOLCAJETE SERRANO SALSA \$3**

Made per order. For those who like an extra spicy salsa on everything

# TACOS

## FISH TACOS

\$18

(3) Flat grilled white fish & fresh cabbage slaw in house made stone-ground corn tortillas, sided by cilantro-lime aioli & roasted tomato salsa. Choice of 7 lightly seasoned grilled vegetables or black beans & Epazote white rice. Your choice of Panko-Crusted or Blackened

## BRISKET TACOS

\$18

(3) Texas brisket slow roasted on site, served with house made stone-ground corn tortillas. Sided by "au jus", sliced avocado, beans & Mexican red rice

# APERITIVOS

## TABLE SIDE GUACAMOLE

Ideally Shared by Two \$15

Made fresh at your table side, Served with thick hand-cut chips for dipping.

## TEXAS TORPEDOES (4) \$9 (8) \$16

Jalapeños filled with your choice of Monterey Jack or spicy Chicken rolled in our "sweet 'n' salty" crunchy batter.

## QUESADILLAS

Filled with Monterey Jack & your choice of protein sided by guacamole & sour cream.

CHICKEN \$18 STEAK \$18 BRISKET \$18

# QUESO HECHO EN CASA

## QUESO Individual Cup \$7 Shared Bowl \$11

With a touch of fresh mild peppers & aged cheddar. Served with thick hand-cut chips for dipping.

## QUESO MARIANO Individual Cup \$9 Shared Bowl \$15

Seasoned taco beef, tomato, guac & sour cream. Served with thick hand-cut chips for dipping.

## BEAN & CHEESE NACHOS \$12

(8) Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish.

## PEGGY STYLE NACHOS \$14

(8) Seasoned Ground Taco Beef, Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish.

## FAJITA NACHOS \$16

(8) Mesquite grilled Chicken, Steak or Combo topped with Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish.

# SOPAS Y ENSALADAS

## MOM'S CHICKEN TORTILLA SOUP \$15

Seasoned pulled chicken, tortilla strips, Monterey Jack, avocado & fresh cilantro.

## GRILLED FAJITA SALAD CHICKEN \$18 STEAK \$18

Mesquite grilled chicken or steak served in an edible tortilla shell with lettuce, topped with fresh tomato, corn & black beans.

Add Guacamole \$3

## TEXAS COBB \$18

Mixed greens, Mesquite grilled chicken, fresh avocado, crispy applewood bacon, tomato, egg, Monterey Jack & black olives.

# ORIGINAL TEX-MEX

## "Texas' Own Regional Mexican Cuisine"

*Thank you to my Grandmother from San Marcos and my Father from San Antonio for sharing these delicious recipes.*

*Mariano*

### TEX-MEX TACOS

\$14

(2) Seasoned taco beef or old-fashioned pulled chicken in traditional crispy corn tortilla shells, sided by beans & Mexican red rice

For three \$16

### CHEESE ENCHILADAS

\$15

(2) Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef or Spicy Sundance Queso Sauce, sided by beans & Mexican red rice

For three \$17

### BEEF ENCHILADAS

\$16

(2) Beef enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, sided by beans & Mexican red rice

For three \$18

### CHICKEN ENCHILADAS

\$15

(2) Spicy pulled chicken enchiladas with your choice of sour cream sauce or house made green tomatillo sour cream sauce, sided by beans & Mexican red rice

For three \$17

### SPANISH STYLE ENCHILADAS

\$15

(2) Simmered skinless chicken breast folded in stone-ground corn tortillas topped with house made green tomatillo sour cream sauce, served with 7 lightly seasoned grilled vegetables & Mexican red rice or Ranchero bean soup

For three \$17

## MESQUITE GRILLED FAJITAS

SERVED SIZZLING HOT WITH HAND-MADE TORTILLAS, GUACAMOLE, SOUR CREAM, CHEESE, PICO, MEXICAN RED RICE & YOUR CHOICE OF PINTO BEANS, BLACK BEANS OR RANCHERO BEAN SOUP

<b>STEAK</b>	For 1	\$27	For 2	\$52
<b>CHICKEN</b>	For 1	\$27	For 2	\$52
<b>COMBO</b>	For 1	\$27	For 2	\$52
<b>SHRIMP</b>	For 1	\$27	For 2	\$52

Add Spicy Sundance Queso Ladled At Your Table \$2 Per Person

## FAJITA FEAST

Shrimp, Chicken & Steak

For 1 \$30 For 2 \$56 For 4 \$110

## FAJITA LITES

Combo of grilled fresh vegetables & your choice of

CHICKEN \$24 STEAK \$24 SHRIMP \$24 VEGGIE \$19

### FLAUTAS

\$17

(3) Pulled Chicken rolled in crispy corn tortillas, topped with lettuce, tomato, queso fresco, sided by beans, Mexican red rice & sour cream

### SALTILLO

\$17

Cheese enchilada topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, soft cheese taco & seasoned taco beef in traditional crispy corn tortilla shells, sided by beans & Mexican red rice

### PANCHO VILLA

\$19

Cheese enchilada topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, soft cheese taco, guac tostada, seasoned taco beef in traditional crispy corn tortilla shells, sided by beans & Mexican red rice

### ADELITA

\$16

Chicken enchilada, crispy flautitas & guac, served with Spicy Sundance Queso Sauce, sided by beans & Mexican red rice

### BURRITO SONORA

\$17

Filled with seasoned taco beef & rice, topped with your choice of queso, my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all Premium Beef, or sour cream sauce, sided by beans & Mexican red rice

## POSTRES

### FLAN \$9

Mexican Baked Custard  
Made in House Daily

### HOT APPLE PIE \$12

Topped with Henry's Homemade Cinnamon Ice Cream served sizzling hot with Brandy Butter Sauce ladled at your table

## CERVEZAS

### IMPORTED BEERS \$6 DOMESTIC BEERS \$5

Dos XX Lager  
Dos XX Amber  
Corona  
Corona Premier  
Pacifico  
Modelo Especial  
Negra Modelo  
Victoria

Miller Lite  
Coors Light  
Bud Light  
Michelob Ultra

Add Michelada \$3



\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All of our chicken dishes are fresh and therefore may contain bones.

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