



*¡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

[#MarianosHacienda](#)

[MarianosRestaurants.com](#)

[#HaciendaRanch](#)

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

STEAK	For 1	\$27	For 2	\$52
CHICKEN	For 1	\$27	For 2	\$52
COMBO	For 1	\$27	For 2	\$52
SHRIMP	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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BUCKAROO MENU

12 & UNDER

TEX-MEX STYLE 7

Mini Tex-Mex Tacos - A taco SALAD kids can eat with your fingers.

Fresh lettuce, tomato, cheese & seasoned ground beef
served in three mini crispy taco shells.

One Cheese Enchilada topped with Chili

One Beef Burrito topped with queso

One Cheese Quesadilla

One Beef Fajita Taco with cheese

SERVED WITH BEANS & RICE

TEXAS STYLE 7

Mesquite Grilled Chicken Sandwich

Mesquite grilled chicken breast with melted Monterey Jack cheese...
Available upon request: lettuce, tomato, pickle at no additional charge

1 / 4 Pound Burger

Chickaroos Chicken Fingers

Grilled Cheese on Texas Toast

Macaroni & Cheese

SERVED WITH YOUR CHOICE CUT CORN OR CRISPY FRIES

BUCKAROO BEVERAGES

Fountain Drinks, Tea, Milk, Juices 1.75

Root Beer 2.5

POQUITO SUNDAE 2.5

Strawberry or Chocolate

SERVING
BUCKAROOS
SINCE
1971

MARIANO