



GRAND HACIENDA
MEXICAN CUISINE

LUNCH
11AM-2PM

SOPAS

SOUPS

GRANDMA MARIA'S CHICKEN SOUP

GLUTEN FREE

Homemade chicken broth, chicken, rice, pico de gallo, sliced avocado, and tortilla strips. Served with warm tortillas!

\$6.⁵⁰
CUP
10oz

\$12
BOWL
20oz

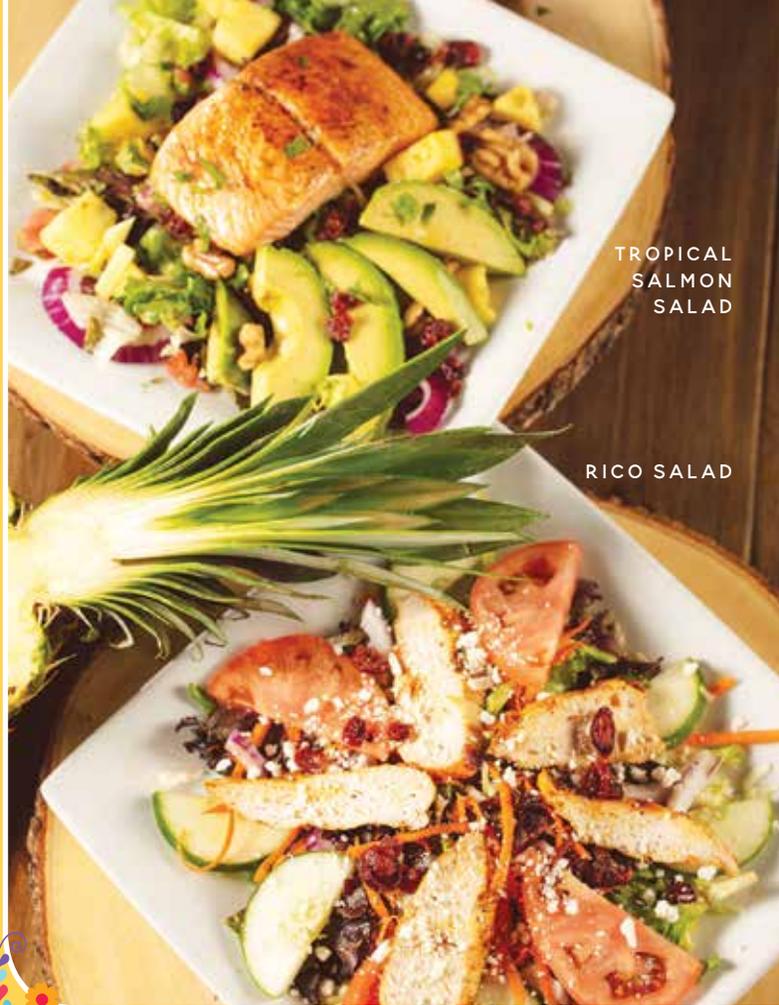
FRIJOLE CHARROS

GLUTEN FREE

Charro black beans in their broth, pico de gallo, and queso panela. Served with tortillas.

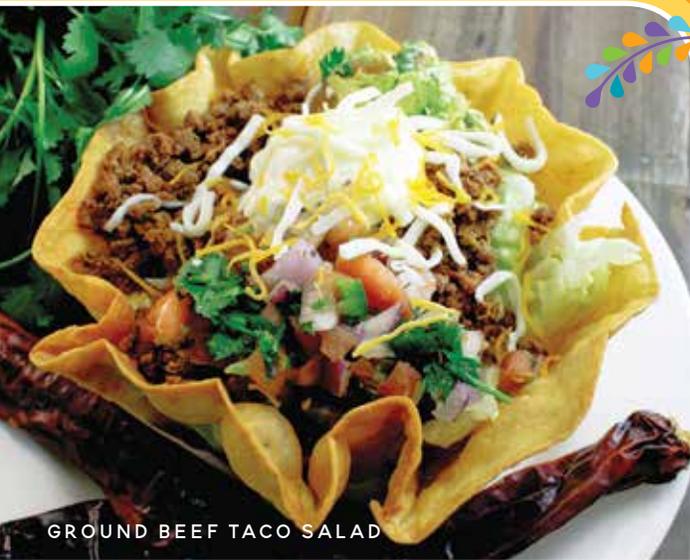
\$5
CUP

\$10
BOWL

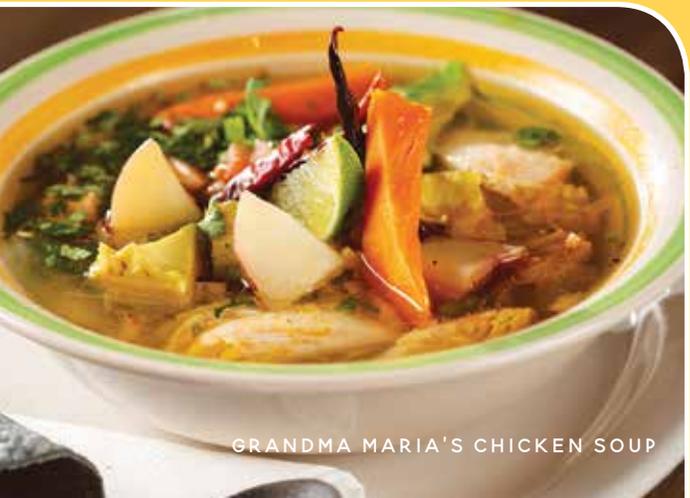


TROPICAL SALMON SALAD

RICO SALAD



GROUND BEEF TACO SALAD



GRANDMA MARIA'S CHICKEN SOUP

ENSALADAS

SALADS

TACO SALAD

Served in our freshly made tortilla bowl, filled with rice, beans, mixed lettuce, shredded chicken or ground beef, pico de gallo, cheese, guacamole, and sour cream.

\$9.⁹⁵

FAJITA TACO SALAD

Slices of steak or grilled chicken, grilled onion, bell pepper, beans, topped with lettuce, sour cream, and cheese. Served in a crispy tortilla bowl.

\$12.⁵⁰

RICO SALAD

Grilled chicken on a bed of mixed greens, fresh cucumber, onion, tomatoes and radish, sprinkled cheese, and raspberry vinaigrette. Served in our freshly made tortilla bowl.

\$13.⁵⁰

TEQUILA SHRIMP SALAD

Mixed greens with grilled jumbo shrimp, mango, jicama, cucumbers, queso fresco, and tequila lime vinaigrette. Lunch size.

\$14.⁵⁰

TROPICAL SALMON SALAD

GLUTEN FREE

8oz. of Atlantic salmon on a bed of lettuce and spinach, mango-pineapple pico de gallo, avocado, walnuts, and cranberries with balsamic vinaigrette.

\$17.⁵⁰

Make your dish Gluten Free or Vegetarian! Ask your server.





! CONSUMER ADVISORY

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.

GRAND HACIENDA SPECIALS

ENCHILADAS

2 chicken or beef enchiladas topped with poblano or tomato red sauce. Served with rice and beans.

\$13.50

CRISPY TACOS

2 chicken or beef crispy tacos topped with lettuce, tomatoes and cheese. Served with rice and beans.

\$8.50

QUESADILLA

Flour tortilla filled with cheese, shredded chicken, or ground beef. Served with rice, lettuce, tomatoes, and sour cream.

\$8.50

STREET TACOS

(TACOS DE LA CALLE)

2 soft corn tortillas filled with your choice of meat. Served with rice and beans. Topped with cilantro and onion.

\$9.50

YOUR OPTIONS : STEAK, GRILLED CHICKEN, CARNITAS & CHORIZO

BRISKET TACOS

2 corn tortillas filled with shredded oven-roasted overnight brisket, and Chihuahua cheese. Served with rice and avocado sliced salad.

\$10.50

FLAUTAS

2 large oval tortillas filled with brisket, topped with sour cream, lettuce, tomato, and avocado. Served with rice.

\$9.50

TAMALE PLATE

1 tamale topped with red or green sauce, sour cream and queso fresco (fresh farmer's Mexican cheese). Served with rice, beans, and salad.

\$7.50

LUNCH CHIMI

A GREAT LUNCH OPTION!

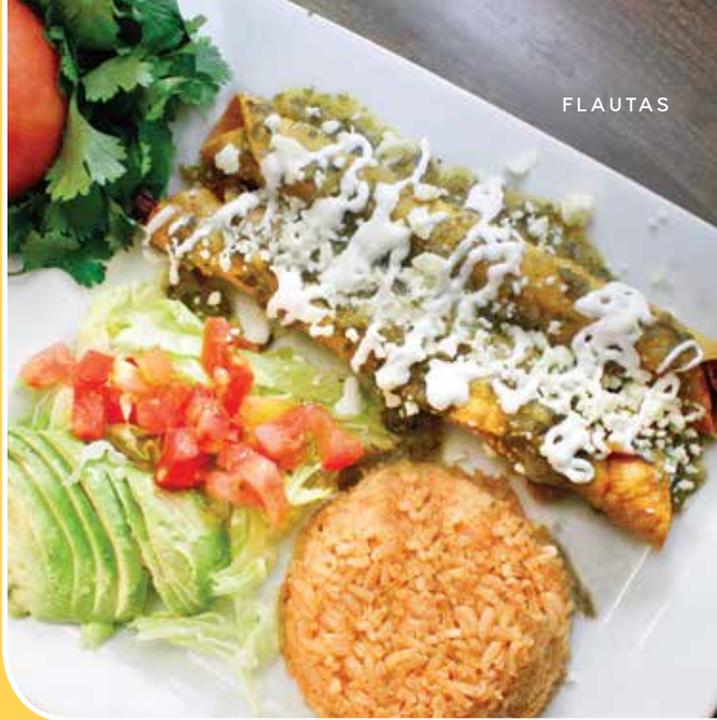
The lunch version of our famous chimichanga, filled with cheese, chicken or beef, topped with your choice of sauce. Served with rice, refried beans, and salad.

\$10.50

ADD STEAK \$2

SHRIMP \$3

Make your dish Gluten Free or Vegetarian! Ask your server.



FLAUTAS



STREET TACOS



CRISPY TACOS



HAMBURGERS



TORTAS SANDWICHES

Griddle-baked Mexican sandwiches with a variety of fillings such as chorizo, eggs, pork, steak, chicken, Oaxaca cheese, and fresco cheese!
Add plantain chips or fries for \$1.

CUBANA

Eggs, chorizo, ham, steak, queso fresco, tomato, and onions.

AL PASTOR

Crispy thin shavings of roasted pork, pineapple, cilantro, onions and queso Oaxaca.

PAMBAZO

Bread dipped in a red guajillo pepper sauce, filled with papas and chorizo, refried beans, lettuce, cream, and queso fresco. Pan fried.

AHOGADA (DROWNED)

Filled with carnitas, pickled onions, then "drowned" in a medium spiced chile de arbol sauce. (or get sauce on the side)

JAMON & QUESO (HAM & CHEESE)

Mayo, sliced ham, queso fresco, tomato, onion, avocado, and lettuce.

FAJI-TORTA

Refried beans, fajita grilled vegetables, and your choice of steak or grilled chicken. Topped with Oaxaca cheese and guacamole.

All tortas are available without bread, over refried beans or lettuce. Add taco salad shell for \$1.50.

THE AMERICANA

8oz Angus patty with a combination of American and cheddar cheese with lettuce, tomato, and onion. Served with fries or plantain chips.

\$8.75

LA MEXICANA

8oz Angus patty topped with slices of avocado, grilled onions, and jalapeño fries.

\$8.75

HAWAIIANA BURGER

8oz Angus patty with bacon, grilled pineapple, lettuce, tomatoes and onions, covered with Oaxaca cheese. Served with fries.

\$9.75

MOLLETES OPEN FACE SANDWICHES

TRADITIONAL

Refried beans, Oaxaca cheese, and pico de gallo.

\$7.50

ADD:

SHREDDED CHICKEN + \$2.50

GROUND BEEF + \$2.50

CARNITAS + \$3.00

GUACAMOLE + \$1.00



AVOCADO MOLLETE

Fresh avocado with slices of tomato, and sprinkled queso fresco.

\$8



TORTAS





¡Hola Bienvenido a su Casa!

Hello! Welcome to your home, Grand Hacienda!

It's a pleasure to share our authentic Mexican cuisine with you. For centuries in Mexico, the kitchen has been the heart of the home. A place where friends and family celebrate cooking with pre-hispanic ingredients and methods passed down through many generations. Each family, depending on their geographic location and historic influence, created their own version of Mexican cuisine.

This is why Mexican cuisine has been recognized internationally as part of the "Representative List of Intangible Cultural Heritage of Humanity" by the United Nations Organization for Education, Science, and Culture (UNESCO). A heritage of which we all can be proud!

True to our heritage, cooking fresh from scratch is a must. Breakfast, lunch or dinner, we prepare your entire meal to order. A freshness you will be able to taste!

At Grand Hacienda, you will experience the true taste of Mexico. That is our passion.

¡Buen Provecho!

Enjoy Your Meal!

