

# Dinner

*¡Hola Bienvenido a Casa!*  
Hello! Welcome to your home, Grand Hacienda!



## ENTRADAS STARTERS

- ESQUITE** GLUTEN FREE \$6.<sup>99</sup>  
Delicious Mexican shaved corn seasoned with butter, cheese, lime Chili piquin and mayo ... an ancient Aztec tradition.
- TABASCO PLANTAINS** GLUTEN FREE \$6.<sup>99</sup>  
Deep fried plantains topped with sour cream and queso fresco
- QUESO FUNDIDO** \$11.<sup>99</sup>  
A blanket of melted Chihuahua cheese with Mexican chorizo and strips of roasted poblano pepper, served with warm tortillas
- FIESTA NACHOS** \$11.<sup>99</sup>  
Ground beef or shredded chicken in a bed of totopos, black beans, queso sauce, topped with lettuce, pico de gallo, sour cream, and guacamole.  
ADD STEAK \$2 OR SHRIMP \$3
- TEQUILA MUSSELS** GLUTEN FREE \$12.<sup>99</sup>  
1/2 pound of Blue Mussels cooked in a garlic butter, parsley, tequila, and ranchero sauce.
- EMPANADAS** \$12.<sup>99</sup>  
Three beef corn empanadas accompanied with green salsa
- LOS CABOS NACHOS** GLUTEN FREE \$17.<sup>99</sup>  
Grilled shrimp, calamari and fish in a bed of totopos, topped with Chihuahua cheese and queso sauce, served with pico de gallo
- MEXICAN FIESTA SAMPLER** \$17.<sup>99</sup>  
A tasty sampler of: chicken quesadilla, one beef & one chicken taquito, small portion of bean nachos, one tamale and esquite. (Mexican grilled corn with queso fresco, lime, piquin and mayo chili)

## HACIENDA DIPS

- CHEESE DIP** GLUTEN FREE (FREE CHIPS) \$5.<sup>99</sup> CUP | \$9.<sup>99</sup> BOWL
- BEAN DIP** GLUTEN FREE \$7.<sup>99</sup>  
A bowl of pinto beans with queso sauce and jalapenos
- CARNE CON QUESO** GLUTEN FREE \$8.<sup>99</sup>  
Ground beef topped with pico de gallo
- SPINACH DIP** GLUTEN FREE \$8.<sup>99</sup>  
Baby spinach sauted with olive oil on top bowl of with cheese dip topped with grilled corn served with totopos
- CHORI-QUESO** GLUTEN FREE \$9.<sup>99</sup>  
Mexican chorizo cooked on the grill on top of a bowl of queso sauce companioned with totopos
- TABLE SIDE GUACAMOLE** GLUTEN FREE "Made on your Table side" \$11.<sup>99</sup>  
TRADITIONAL Fresh Hass Avocado with chopped jalapenos, tomatoes, onion, cilantro, lime and spices
- MANGO - PINEAPPLE** \$13.<sup>99</sup>
- JICAMA-PEPINO & TAJIN** \$13.<sup>99</sup>
- GUACAMOLE SAMPLER** GLUTEN FREE \$14.<sup>99</sup>  
Great Selection of traditional, mango-pineapple and Jicama-Papino & Tajin

## ENSALADAS SALADS

- TACO SALAD** \$12.<sup>99</sup>  
Edible Tortilla Bowl filled with rice, beans, mix lettuce, shredded chicken or ground beef, pico de gallo, cheese, guacamole and sour cream
- FAJITA TACO SALAD** \$13.<sup>99</sup>  
Slice of steak or chicken fajita grilled onion, bell pepper Tomatoes, beans, fresh lettuce, sour cream and cheese. Served on a crispy flour tortilla bowl
- RICO SALAD** GLUTEN FREE \$14.<sup>99</sup>  
Grilled chicken in a bed of salad greens, cucumber, carrots, red onion, tomatoes with sprinkled cheese & raspberry dressing
- TEQUILA SHRIMP SALAD** GLUTEN FREE \$16.<sup>99</sup>  
Half a dozen jumbo shrimp, served on a bed of mixed greens, mango, jicama, cucumbers and Tequila lime vinaigrette
- TROPICAL SALMON SALAD** GLUTEN FREE \$17.<sup>99</sup>  
8oz. of Atlantic salmon in a bed of lettuce and spinach, mango-pineapple pico de gallo avocado, walnuts cranberries with balsamic vinaigrette

## SOPAS SOUPS

- FRIJOLES CHARROS** GLUTEN FREE \$6.<sup>99</sup> CUP | \$9.<sup>99</sup> BOWL  
Charro black beans in their broth, pico de gallo and queso panela. Served with tortillas
- GRANDMA MARIA CHICKEN SOUP** GLUTEN FREE \$6.<sup>99</sup> CUP | \$11.<sup>99</sup> BOWL  
Homemade chicken broth, chicken, rice, pico de gallo, slice avocado and tortilla strips. Served with warm tortillas
- 7 MARES SOUP** GLUTEN FREE DINNER FOR SEAFOOD LOVERS! \$22.<sup>99</sup>  
The perfect combination of shrimp, mussels, clams, octopus, calamari and crab legs, with tender vegetables in a seafood broth. Served with garlic bread (takes 20 min. to prepare).

## OUR SPECIALS

- HUARACHE** \$13.<sup>99</sup>  
Traditional dish from Michoacan. A thick oval home-made corn tortilla deep fried, filled with beans, steak, and tomatillo sauce. Topped with lettuce chopped onions, tomato, queso fresco and sour cream. Served with rice
- TAMALES CASEROS** \$14.<sup>99</sup>  
Two homemade tamales, one topped with red sauce and the other one with salsa verde, queso fresco and sour cream. Served with rice and your choice of beans
- CARNITAS** (LA PIEDAD STYLE PORK) \$14.<sup>99</sup>  
Slow cooked pulled pork, from the recipe winner of the best carnitas in La Piedad Michoacan Mexico. Served with rice, your choice of beans, onions and jalapenos en escabeche (pickled)
- FLAUTAS** IVAN'S FAVORITE DISH! \$15.<sup>99</sup>  
3 Oval corn tortillas filled with chicken or brisket topped with verde sauce, queso fresco, sour cream and avocado slices. Served with rice, lettuce and tomatoes
- POLLO CAMPERO** \$15.<sup>99</sup>  
Grilled mesquite chicken breast cooked with grilled onions, mushrooms topped with queso sauce, served with rice and vegetables
- CHILE RELLENO** \$15.<sup>99</sup>  
One poblano pepper filled with ground beef or chicken, topped with ranchero sauce served with rice and your choice of beans
- POLLO CON RAJAS** \$15.<sup>99</sup>  
Juicy marinated grilled-mesquite chicken breast cooked with roasted corn and rajas poblanas. Topped with poblano sauce and vegetables
- POLANCO RIBS** \$16.<sup>99</sup>  
Baby Pork Ribs cooked with a sweet & spicy BBQ Tamarind Ancho-Chipotle sauce, served with your choice of Fries or plantain and corn on the cob. (Polanco is a famous neighborhood in Mexico City where you will enjoy the best Mexican Pork Ribs)
- CARNE GUISADA** \$17.<sup>99</sup>  
10 oz rib eye steak grilled and cooked in a light jalapenos-tomato salsa. Served with rice and your choice of beans and tortillas. (ask your server for a less spicy sauce if you wish)
- CARNE ASADA A LA TAMPIQUENA** \$19.<sup>99</sup>  
Grilled Arrachera Steak, (flank steak) in a bed of grilled onions and grilled nopal, served with rice, and your choice of beans or potato enchiladas. Add 2 Jumbo shrimp for \$3.50
- MOLE MANCHA MANTELES** (MAMA ANNA RECIPE) \$19.<sup>99</sup>  
Pulled chicken, topped with Poblano Mole sauce, garnished with sesame seeds. Served with rice your choice of beans and slice avocado salad and tortillas (Mole is a Mexican traditional sauce, from Pre - Hispanic times, based on chocolate, peanuts, spices and some chilli ... mild to hot)
- HACIENDA PLATTER** \$22.<sup>99</sup>  
Sampler of Mexican food: A cheese chile relleno, a chicken enchilada with poblano sauce, a tamal with salsa roja and a beef empanada, served with rice and your choice of beans
- RIB EYE MEXICANO** 10 oz. \$24.<sup>99</sup>  
Lightly seasoned, served with rice, your choice of beans or steam vegetables. Hot and spicy sauce on the side.
- RIB EYE RANCHERO** 10 oz. \$24.<sup>99</sup>  
Rib eye, chopped and cooked in a ranchero sauce with onion and peppers, served with rice your choice of beans or seasoned veggies
- RIB EYE CHIPOTLE** \$24.<sup>99</sup>  
Hacienda's Favorite 10 oz. Ribe eye Steak, marinated with Negra Modelo beer - chipotle salsa, queso Chihuahua. Served with rice and your choice of beans and tortillas
- GRAND MOLCAJETE** \$28.<sup>99</sup>  
Tender grilled chicken, grilled steak, chorizo, shrimp and vegetables, tossed in salsa ranchera. Garnished with chambray onion, nopal and queso panela

## FAJITAS

The specialty of Grand Hacienda. All fajita platters are served on a bed of grilled onions and bell peppers, with fresh guacamole, sour cream, pico de gallo, rice, your choice of beans (black, charro or refried) and tortillas

- CHICKEN ..... \$17.<sup>99</sup>
- STEAK ..... \$17.<sup>99</sup>
- COMBO (CHICKEN & STEAK) ..... \$19.<sup>99</sup>
- TRIO (CHICKEN, STEAK & SHRIMP) . \$22.<sup>99</sup>
- SHRIMP ..... \$22.<sup>99</sup>

- FRESH FROM THE SEA FAJITAS** \$23.<sup>99</sup>  
Jumbo shrimp, fish and calamari sautéed with white wine garlic sauce, our special spices and cooked with onion, bell peppers & tomatoes.
- PINEAPPLE FAJITA** \$23.<sup>99</sup>  
Chicken, shrimp, bacon, chorizo, grilled onion, grilled pineapple chunks, topped with Oaxaca cheese, served in a half pineapple shell. You can't miss this one!
- THE GRAND HACIENDA FAJITA** \$29.<sup>99</sup>  
Chicken, steak, shrimp, chorizo and BBQ Ribs, topped with Chihuahua cheese and fried jalapeno.

## TACOS DE LA CALLE

- CRISPY TACOS** \$12.<sup>99</sup>  
Three crispy corn tortillas with your choice of ground beef or shredded chicken, topped with lettuce, tomatoes and cheese (Make them soft with our flour tortillas)
- MEXICAN STREET TACOS** \$13.<sup>99</sup>  
3 tacos served with rice and your choice of black beans, refried beans or charro beans, topped with cilantro and onions (only street tacos come with rice and beans)  
**ASADA (STEAK), CARNITAS (PORK), POLLO ASADO (GRILLED CHICKEN), CHORIZO (SPANISH SAUSAGE), OR TRIO (PICK 3 OF 4)**
- BRISKET TACOS** LUIS' FAVORITE \$14.<sup>99</sup>  
Three corn tortillas filled with shredded brisket (oven cooked overnight), Chihuahua cheese, grilled poblano pepper and onion. Served with rice and slice avocado salad
- ORALE !! TACOS** \$14.<sup>99</sup>  
Three flour tortillas filled with "Corona" beer battered Cod Fish topped with red cabbage, pico de gallo and baja dressing. Served with rice
- TACOS DE ALAMBRE** A MEXICAN TRADITION \$14.<sup>99</sup>  
Three corn tortillas filled with your choice of steak, chicken or chorizo with grilled onion bell pepper. Finished with Chihuahua cheese... a delicious melted cheese combination... You will love it!!
- AL PASTOR** (MEXICO CITY STYLE) \$14.<sup>99</sup>  
You will find this one at every corner in Mexico Crispy-thin shaving roasted pork direct from the "Trompo" topped with grilled pineapple cilantro and onion
- CHIPOTLE SHRIMP TACOS** \$14.<sup>99</sup>  
Three corn tortillas filled with lettuce mango-pineapple pico, grilled shrimp topped with chipotle sauce. Served with rice
- FISH TACOS** \$14.<sup>99</sup>  
Three soft tortillas filled with maji maji, mango, pico de gallo, served with rice

## ENCHILADAS & BURRITOS

- JIM'S BURRITO** \$13.<sup>99</sup>  
Flour tortilla filled with rice, cheese, chicken or beef topped with poblano and green sauce. Served with bean and guacamole salad
- MEXICO CITY ENCHILADAS SUIZAS** \$14.<sup>99</sup>  
three flour tortillas filled with chicken topped with green tomatillo sauce, queso fresco (Mexican fresh farmers cheese), sprinkled cilantro and avocado slices. Served with rice, beans, sour cream, lettuce, and tomatoes
- ENMOLADAS DE LA CASA** \$14.<sup>99</sup>  
Three chicken or beef enchiladas, topped with our homemade mole sauce, topped with sour cream, and garnished with sesame seeds. Served with rice, beans
- ENCHILADAS ROJAS** \$14.<sup>99</sup>  
Two corn tortillas filled with beef or chicken. Topped with tomato Mexican sauce, queso fresco (Mexican fresh farmers cheese). Served with Rice, beans, sour cream, lettuce and tomatoes
- GRAND BURRITO** \$15.<sup>99</sup>  
**THIS IS A FAVORITE OF ALL TIMES!**  
Extra large tortilla filled with ground beef or shredded chicken, rice, cheese and beans, topped with green, red or cheese sauce. Served with lettuce and tomatoes
- ENCHILADAS DEL MAR** \$17.<sup>99</sup>  
three blue corn tortillas filled with shrimp or fish and melted cheese, topped with pico de gallo and cheese sauce. Served with cilantro lime rice, beans and Mexican coleslaw

- BURRITO MARINERO** (SEAFOOD BURRITO) \$17.<sup>99</sup>  
Flour tortilla filled with shrimp, calamari, tilapia, pico de gallo, cilantro lime rice, cheese, topped with cheese sauce. Served with black beans and Mexican coleslaw

**CONSUMER ADVISORY**  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ST. PETE BEACH  
4393 Gulf Blvd St. Pete Beach  
Florida, FL 33706  
**(727) 317-4971**

DOWNTOWN ST. PETE  
399 11th Ave North  
St. Pete, FL 33701  
**(727) 256-9770**

TYRONE SQUARE MALL  
2424 Tyrone Blvd  
St. Pete, FL 33710  
**(727) 302-7777**

TAMPA - COMING SOON  
11955 Sheldon Road  
Tampa Fl, 33626  
**COMING SOON**



## QUESADILLAS

### QUESADILLA GRAND HACIENDA

JAMES LOVES THESE ONES!  
Large flour tortilla filled with cheese and your choice of meat. Served with rice, lettuce, sour cream and tomatoes.

GROUND BEEF OR SHREDDED CHICKEN **\$13.99**  
STEAK **\$14.99**  
POLLO ASADO **\$14.99**  
SHRIMP **\$16.99**

### QUESADILLA "LA GRINGA"

Directly from Mexico City, this quesadilla is filled with queso Oaxaca, carne al pastor, grilled pineapple, cilantro, and onion. Served with rice and guacamole salad

**\$15.99**

### QUESADILLA SUPREME

Flour tortilla filled with steak, chicken, shrimp, mushroom, grilled onion, and pepper. Served with rice and salad

**\$17.99**

## CHIMICHANGAS

12" flour tortilla filled with cheese and your choice of meat. Served with rice, refried bean and guacamole salad, topped with your choice of Ranchero tomato sauce, Poblano pepper green sauce or cheese sauce

SHREDDED CHICKEN ..... **\$13.99**  
GROUND BEEF ..... **\$13.99**  
GRILLED STEAK ..... **\$14.99**  
BRISKET ..... **\$14.99**  
GRILLED CHICKEN ..... **\$14.99**  
CARNITAS ..... **\$14.99**  
AL PASTOR WITH PINEAPPLE ... **\$15.99**  
SHRIMP ..... **\$17.99**

## VEGETARIAN

### VEGGIE TACOS

3 corn tortillas filled with onion, bell pepper, mushroom, corn and spinach topped with queso fresco. Served with black beans and rice

**\$12.99**

### ENCHILADAS DE PAPA

Our famous Mexican potatoes enchiladas; 3 corn tortillas filled with potatoes topped with red tomato or green tomatillo sauce and queso fresco, served with rice and refried beans

**\$12.99**

### VEGGIE BURRITO

Xtra large tortilla filled with onions, bell peppers, spinach, mushroom, zucchini, squash, and cheese. Topped with cheese sauce and served with rice and guacamole salad

**\$13.99**

### FAJITAS

Fajitas filled onion, bell pepper, mushrooms, zucchini, squash and spinach, topped with queso fresco (Mexican fresh farmers cheese), on a hot skillet. Served with rice, black beans, lettuce, guacamole and pico de gallo

**\$14.99**

### CHILE RELLENO

One poblano pepper filled with your choice of beans and queso fresco, mushroom and queso fresco, beans and mushroom, topped with tomato Ranchero sauce. Served with rice, black beans and guacamole salad

**\$15.99**

## HAMBURGERS

### THE AMERICANA

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

**\$10.99**

### LA MEXICANA

8oz Angus patty topped with slices of avocado, grilled onion and jalapeno fries

**\$10.99**

### TROPICAL BURGER

8 oz Angus patty with bacon, grilled pineapple, lettuce, tomatoes and onion, covered with Oaxaca cheese served with fries

**\$11.99**

## SIDE ITEMS

SOUR CREAM ..... **\$1**  
SHREDDED CHEESES ..... **\$1**  
JALAPENOS PICKELS ..... **\$1**  
PICO DE GALLO ..... **\$1.50**  
GUACAMOLE ..... **\$3**  
RICE OR BEANS ..... **\$3.75**  
VEGGIES ..... **\$4**  
LARGE GUACAMOLE ..... **\$6**

## SABORES DEL MAR

(SEAFOOD FLAVORS)

### CEVICHE DE PESCADO

(FISH) GLUTEN FREE  
Fresh fish marinated for 12 hours in a lime juice mixed with pico de gallo, cucumber and avocado slices

**\$13.99**

### CEVICHE DE CAMARON

(SHRIMP) GLUTEN FREE  
Fresh Shrimp marinated in a lime juice mixed with pico de gallo and avocado slices

**\$14.99**

### CRAB CEVICE

GLUTEN FREE  
Blue Crab meat marinated in a lime juice olive oil, chopped mango, pineapple, cilantro, tomato, onion and avocado slices

**\$16.99**

### CEVICHE ACAPULCO

GLUTEN FREE  
A delicious combination of shrimp, fish and octopus, marinated in a lime juice mixed with pico de gallo and avocados slices

**\$17.99**

### CAMARONES A LA DIABLA

GLUTEN FREE  
Jumbo shrimp sautéed with special red tomato sauce, chile de arbol sauce (ask your server for a substitution of a mild sauce). Served rice and veggies

**\$19.99**

### CAMARONES AL AJILLO

GLUTEN FREE  
8 Jumbo shrimp cooked with white wine, lime garlic sauce, dry chilli. Served rice and veggies

**\$19.99**

### HACIENDA SHRIMP COCKTAIL

GLUTEN FREE  
The best Mexican combination of shrimp and crab meat, in a medley homemade cocktail sauce, mixed with pico de gallo and topped with avocado slices, served with our homemade chips.

**\$19.99**

### THE GRAND COCKTAIL

GLUTEN FREE  
Shrimp, octopus, and crab meat, mixed with pico de gallo, lime juice homemade Mexican cocktail sauce. Serve with our colorful homemade fresh chips

**\$20.99**

### MARISCADA

You can't miss this delicious combination of mahi-mahi, shrimp, calamari, scallops, mussels, and clams, cooked with our special wine-garlic sauce. Served with rice, veggies, and garlic toasted bread on the side

**\$24.99**

### MOLCAJETE VALLARTA

Lava bowl filled with shrimp, fish, scallops, calamari, mussels, and clams and crab legs cooked to perfection, with grilled onions and peppers, just like the Vallarta style of the pacific coast of Mexico. Served with rice and veggies

**\$32.99**



CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## DAILY SPECIALS

### MONDAY QUESADILLA

5pm to close.

Buy one, get one 1/2 price,  
Chicken or Steak. With the purchase of 2 beverages

### SMALL HOUSE MARGARITA ALL DAY \$5

### KIDS EAT FREE

6pm-9pm with purchase of adult entrée

### TUESDAY TACO TUESDAY

Shredded chicken or ground beef  
Crunchy or soft Tacos \$2.99  
With the purchase of 1 beverage

### WEDNESDAY CHIMICHANGA

Shredded chicken or ground beef  
Buy one, get one 1/2 price,  
with the purchase of 2 beverages

### THURSDAY FAJITA

Buy one, get one 1/2 price,  
Chicken or Steak. With the  
purchase of 2 beverages

Specials can't be combined with any coupons or discounts.

## POSTRES

(DESSERTS)

### CHEESE CAKE

Three flavors to choose from:  
Piña Colada, Guava, or Seasalt Caramel

**\$6.99**

### HOME MADE FLAN

Mexican vanilla custard with a touch of brandy & Kahlúa

**\$7.95**

### FRIED ICE CREAM

Served on top a sugar cinnamon crunch with chocolate sauce

**\$7.95**

### AUTHENTIC CHURROS

Homemade cinnamon sugar pastry sticks, served with ice cream and whipped cream

**\$7.95**

### 7 LAYER CHOCOLATE CAKE

WITH ICE CREAM  
All about chocolate, chocolate cake, chocolate frosting, topped with chocolate ganache and chocolate chips

**\$7.99**

### CARROT CAKE

CLAUDIA'S RECOMMENDATION!  
Claudia's recipe very moist, carrots, orange juice, pineapple bits, walnuts, coconut, Cheese cream frosting

**\$7.99**

### WHITE CHOCOLATE KEYLIME MOUSSE

FRESH AND TASTY!  
Made with no flour, this delicious entremets, brought to Mexico during the Austrian Empire, is fresh and fluffy. Cream cheese, white chocolate and Key lime.

**\$7.99**

### ICE CREAM PARTY TIME

HAVE FUN AND MAKE YOUR OWN!  
Delicious variations of hand made traditional Mexican ice cream, served with waffle cones, sprinkles, oreo cookies, strawberry and chocolate syrup "Great to Share" Serve in a fun mini ice cream cart.

**\$13.95**

### HAPPY CHURROS CART

YOU'LL BE SURPRISED!  
Homemade cinnamon-sugar pastry stick, served with vanilla, caramel, strawberry syrup and a cup of hot chocolate. Serve in a fun mini churro cart

**\$13.95**



## HAPPY HOUR

**2-6 pm**

Monday - Friday

Buy one second free. Per person

Small house wine, small house margarita

Small domestic draft beer

### MONDAY-THURSDAY

### FRIDAY-SUNDAY

**Bottomless Margarita**



**\$16.95**

6 TO 9PM

**Endless Mimosas\***

**\$16.95**

OPEN TO 2PM

\*Requires purchase of entree. Cannot be combined with any coupons or discounts. Drink responsibly. Must be 21 or older to purchase alcohol. Official ID required