

Drink Menu

BEER

DRAFT DOMESTIC

Bud light, Mitch-Ultra, Miller Lite, Yuengling, Budweiser, Shock Top

\$4 16 OZ | \$8 40 OZ | \$13 PITCHER

BOTTLES DOMESTIC

Bud Light, Coors Light, Miller Lite

\$4.50

NON-ALCOHOLIC DOMESTIC

Clausthaler, Beck

\$5

LOCAL BEER

Ask your server for availability

\$5

DRAFT IMPORT

Corona Light, Dos XX Lager, Dos XX Amber, Modelo Especial, Negra Modelo, Pacifico

\$5 16 OZ | \$10 40 OZ | \$17 PITCHER

BOTTLE IMPORT

Corona, Sol, Tecate, Bohemia, Victoria, Carta Blanca, Modelo Especial

\$5

MICHELADA

Traditional drink made with your favorite Cerveza, Clamato, Chamoy, Lime Juice with a hint of Tabasco sauce and tajin.

\$12 22 OZ

SEASONAL IMPORTED CRAFT BEER

\$6

WINE

\$6 GLASS | \$28 BOTTLE

HOUSE WINE

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet and Merlot

\$9.50 GLASS | \$33 BOTTLE

SELECT WHITE

*Chardonnay-Edna Valley (California)
Pinot Grigio - Ecco Domani (Italy)
Riesling Urban (Germany)
Moscato D'Asti Luccio (Italy)*

\$9.50 GLASS | \$33 BOTTLE

SELECT RED

*Cabernet Sauvignon - Alamos (Argentina)
Merlot - Edna Valley (California)
Pinot Noir - Black Sheep (France)
Malbec - Alamos (Argentina)
Merlot - Ecco Domain (Italy)*

\$10 GLASS | \$26 PITCHER

RED & WHITE SANGRIA

\$7 GLASS

MIMOSA

Traditional, Mango, Strawberry, Cranberry, Peach, or Pineapple

MARGARITAS

CASA-RITA

Our house margarita, with Sauza Gold Tequila and Grand Gala, frozen or on the Rocks

ADD A FLAVOR: MANGO, PEACH, PASSION FRUIT, STRAWBERRY AND RASPBERRY

\$8 SMALL \$1 ADD FLAVOR
\$14 JUMBO \$3 ADD FLAVOR
\$26 PITCHER \$4 ADD FLAVOR



TAMARINDO

Milagro reposado, tamarindo pulp, ancho Reyes liquor and agave nectar. Served on the rocks rimmed with tajin.

\$14

LA BORRACHA (THE DRUNKEN)

Casa Rita Frozen or on the rock with a coronita beer in side.

\$14

COCO RITA

1800 Coconut tequila, calypso coconut rum, fresh lime, coconut water and a splash of pineapple juice.

\$14

EL DIABLO

Jalapeno crushed with agave nectar, terremoto jalapeno tequila, fresh lime juice and extra corralejo tequila shot, served inside jalapeno pepper, on the rocks or frozen.

\$14

PEPINO MARGARITA (CUCUMBER)

Cucumber crushed with agave nectar, mixed with a grand centenario reposado and fresh lime juice.

\$14

MANGONADA

Milagro silver ginger liquor, mango puree and fresh lime juice, hint of "Miguelito Chamoy", rimmed with tajin chilli-lemon powder, frozen or on the rocks.

\$14

MEZCALITA

(HOUSE HACIENDA SPECIAL)

Vida Mezcal, Luxardo Liquor, pineapple juice, fresh lime juice, and mint cordial, tajin rim served on the rocks.

\$14



HACIENDA-RITA

Our signature Margarita Azunia Telica organic, Cointreau and gran marnier, agave nectar, fresh lime, fresh orange, and grape fruit juice "prepared on your table side"

\$20 (20 OZ)

DAILY SPECIALS

MONDAY

5pm to close.

QUESADILLA

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 2 beverages

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

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.

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

GRANDHACIENDARESTAURANT.COM

FOLLOW US



HANDCRAFTED COCKTAILS

- \$13** **JILO OLD FASHION**
Our Mexican version of the old fashioned made with Abasolo Mexican whisky, Nixta liquor de Elote and Angostura bitters
- \$13** **MOJITO CLASICO**
Don Q Rum, Fresh lime juice, fresh mint and sugar cane
ADD FLAVOR FOR \$1.50 MANGO, STRAWBERRY, RASPBERRY, PASSION FRUIT OR PEACH
- \$13** **THE MEXICAN MULE**
Terremoto jalapeno tequila, Pamplemousse Rose, Vida Mezcal, fresh cilantro and jalapeno muddled with lime juice, topped of with ginger beer.
- \$15** **FRIDA**
CasaAmigos blanco, pamplemusse rose, pomegranate cordial, lime rim with hibiscus salt
- \$15** **VIUDA NEGRA**
Tanteo jalapeño tequila, herradura blanco, lime juice and Blackberrie pure
- \$16** (22 OZ)
JARRO LOCO (HACIENDA SIGNATURE)
Grand Centeranio Reposado, Pamplemousse Rose, fresh lime, orange and grape fruit, squirt of tajin,
- \$14** **PERFECT MARGARITA**
Our famous casa rita with a hit of grandeza brandy liquor (small bottle outside down in the margarita)

TEQUILAS

BLANCO
"un-edged" tequila, distilled within and bottled within 60 days. Light color, crisp young flavours.

REPOSADO
"Rested" Rested by aging for two months to a year in Oak Barrels, leaving a robust woody fishish

AÑEJO
"Aged" for one to five years, amber color, with smooth long finish

EXTRA PREMIUM
The finest tequila, a perfect balance of tequila and wook. Ment to be sipped

Tequila Flights \$25

Casa Amigos Blanco, Herradura reposado, Centinela añejo

Select tequilas \$38

Casa drones blanco, Clase azul reposado, Corralejo Extra añejo

	BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO	EXTRA PREMIUM
1800	\$8	\$9	\$11		
JOSE CUERVO	\$8	\$9			
HERRADURA	\$9	\$10 ⁵⁰	\$11 ⁵⁰		\$60
EL MILAGRO	\$8	\$10	\$11		
MILAGRO SELECT BARREL	\$13	\$15	\$20		
PATRON	\$12	\$13	\$14	\$25	\$50
DON JULIO	\$12	\$13	\$14	\$20	\$50
GRAN CENTENARIO	\$10	\$10	\$11 ⁵⁰		
7 LEGUAS	\$10 ⁵⁰	\$11	\$12		
CLASE AZUL		\$18			\$38
CORRALEJO	\$10	\$11	\$12	\$38	
ESPOLON	\$9	\$10	\$11		
CABO WABO	\$12	\$13	\$14		
CASA DRAGONES	\$18				\$38

MEZCAL

Made from 5 different varieties of agave, baked in a Rock-lined, pit oven over charcoal. Mezcal has a strong smokey flavor

DEL MAGUEY CREMA DE MEZCAL	\$12
DEL MAGUEY VIDA	\$12
ILEGAL SILVER	\$12
MONTELOBOS JOVEN	\$14
ILEGAL REPOSADO	\$15
DEL MAGUEY CHICHICAPA	\$20
ILEGAL ANEJO	\$20

SPIRITS

VODKA		RUM	
New Amsterdam	\$9	Bacardi Silver	\$8
Kettle one	\$9	Don Q. Silver	\$8
Tito's	\$9	Bacardi Solera	\$9
Ciroc	\$10	Ron Zacapa XO	\$22
Grey Goode	\$10		
SCOTCH		GIN	
Chivas 12yr.	\$9	Tanqueray	\$9
Dewar's	\$9	Hendrick's	\$10
Johnny Walker Black	\$9	Bombay Sapphire	\$10
Glenfiddich	\$12		
Johnny Walker Green	\$18		
Johnny Walker Platinum	\$25		
COGNAC		BOURBON & WHISKEY	
Hennessy	\$10	Jim Beam	\$8
Torres 10	\$10	Jack Daniels	\$8
Remy Martin VSOP	\$12	Seagram VO	\$9
Torres 20	\$12	Crown Royal	\$9

NON-ALCOHOL DRINK \$3
Coke, Sprite, Raspberry ice tea, Lemonade, diet coke, Root Beer & Ice tea (free refills)

HECHO EN MEXICO SODA \$4
Glass bottled in Mexico with pure cane sugar / Coke, Sprite, Fanta, Jarritos, Sidral & Sangria

AGUAS FRESCAS \$4
Light and refreshing infusion with a touch of sugar. A popular thirst-quenching pleasure in Mexico on a Summer hot day. Sold by street vendors and Restaurants.

TAMARIND, HORCHATA & JAMAICA (HIBISCUS)

SARATOGA WATER \$5

SARATOGA SPRINGLERS WATER \$5

NON-ALCOHOL DAIQUIRI'S \$6