



Mexican Cuisine • Bar • Grill • Patio



The Mariano

Mariano's Restaurants

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

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

**MARIANO'S HACIENDA
DALLAS**
6300 Skillman St
Dallas, Texas 75231
214-691-3888

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

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

[#MarianosHacienda](#)

[MarianosRestaurants.com](#)

[#HaciendaRanch](#)



MARGARITAS 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, 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

HAPPY HOUR

Wednesday-Friday
4PM - 6PM

BAR & PATIO GUESTS ONLY

POTENT BUT POLITE

***LIMIT 3 PER PERSON, PLEASE**

***THE MARIANO™ 19**

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 MARGARITA

SPICY COOL CUCUMBER™ 16

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

SPICY COOL CUCUMBER™ 7

(ALCOHOL-FREE)

Hand-Muddled Jalapeño, Fresh Cucumber,
Fresh Squeezed Lime Juice &
a Splash of club soda

FIRE & ICE™ 16

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

SORTA-RITAS

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 BEVERAGES

FROZEN MARGARITA 5

FROZEN PIÑA COLADA 5

FROZEN STRAWBERRY DAIQUIRI 5

SPICY COOL CUCUMBER™ 7

HEINEKEN ZERO 5

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, pinto beans & Mexican red rice

Choose 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 pinto beans & Mexican red rice

Choose 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, served with beans & Mexican red rice

Choose three \$18

CHICKEN ENCHILADAS \$15

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

Choose three \$17

MESQUITE GRILLED
FAJITAS

HOUSE MADE TORTILLAS, GUACAMOLE, SOUR CREAM, CHEESE, PICO, MEXICAN RED RICE & YOUR CHOICE OF PINTO BEANS, BLACK BEANS OR RANCHERO BEAN SOUP

CHICKEN	For 1	\$26	For 2	\$50
STEAK	For 1	\$26	For 2	\$50
COMBO	For 1	\$26	For 2	\$50

ADD SPICY SUNDANCE QUESO LADLED AT YOUR TABLE

Per Person 2

FAJITA FEAST

Shrimp, Chicken & Steak

For 1 \$29 For 2 \$52 For 4 \$98

FAJITA LITES

Combo of grilled fresh vegetables & your choice of

CHICKEN \$23 STEAK \$23 SHRIMP \$23 VEGGIE \$18

FLAUTAS \$17

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

FERNANDEZ \$17

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, beef taco, served with beans & Mexican red rice

TREVIÑO \$19

Cheese enchilada topped with my Dad's State Fair Texas Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, guac tostada, beef taco, served with beans & Mexican red rice

BURRITO DE GONZALEZ \$17

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

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

Choose three \$17

SWEET ENDINGS

HOT APPLE PIE \$12

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

PREMIUM SIPPING
TEQUILAS

Herradura Ultra Cristalino Añejo \$18

Casamigos Añejo \$20

Don Julio 70 \$21

Clase Azul Reposado \$29



★ MEXICAN CUISINE ★
MESQUITE GRILLED STEAKS



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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our chicken dishes are fresh and therefore may contain bones. This menu cannot be reproduced in whole or in part without the written permission of Mariano Martinez.

12.14.23