



# Mariano's®

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  
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



★ MEXICAN CUISINE ★  
MESQUITE GRILLED STEAKS

## 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

### AMBER Z STYLE 15

Original Frozen, Grand Marnier, Tajin

### 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™ 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 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



## SHARED STARTERS

**TABLE SIDE GUACAMOLE** Ideal 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 cheese & sided with guacamole & sour cream

BEEF PICADILLO \$17 CHICKEN \$18 STEAK \$18 BRISKET \$18

## HOME COOKED QUESOS

**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

## SOUP OR SALAD

**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, applewood bacon, tomato, egg, Monterey jack & black olives

## TACOS

**BRISKET TACOS** \$17

(3) Texas brisket slow roasted on site, served with house made stone-ground corn tortillas, sided by "au jus", sliced avocado, pinto beans & Mexican red rice

**FISH TACOS** \$17

(3) Panko-crusted flat-grilled white fish, fresh cabbage slaw & cilantro-lime aioli, in house made stone-ground corn tortillas. Choice of either fresh grilled vegetables or black beans & Epazote white rice

## NACHOS COMPUESTOS

**BEAN & CHEESE** \$12

(8) Monterey Jack & Aged Cheddar Cheese mix, guac, sour cream & jalapeño relish

**FAJITA NACHOS** \$16

(8) Mesquite grilled Chicken, Steak or Combo topped with Monterey Jack & Cheddar Cheese, guac, sour cream & jalapeño relish

## SIGNATURE ENTRÉES

**MARIANO'S FAVORITE** \$22

(2) Cheese Enchiladas topped with my Dad's State Fair 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

**POBLANO AL CARBON™** \$25

Flame-Roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack cheese, Spicy Sundance cheese enchilada, guac, served with pinto beans & Mexican red rice

Substitute Shrimp \$4

**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 Texas Blue Ribbon Chili Recipe Made with all Premium Beef sided by Ranchero Bean Soup & Mexican red rice

**CARLOS & CHARLIE'S** \$30

(6) Mesquite grilled shrimp stuffed with Cotija Cheese & fresh jalapeño wrapped in applewood bacon, served with Epazote white rice or Mexican red rice & your choice of fresh grilled vegetables, black beans, or Ranchero bean soup, sided by herb garlic butter

**SPICY CHICKEN VERDE™** \$25

Chicken breast seared on a flat grill with Mariano's spicy seasoning, fresh green tomatillo sauce, Puffed Taco topped with queso & pinto beans, served with guac, pico & Mexican red rice

★ **TEXAS SURF N TURF™** \$32

6 oz. of steak fajitas, 3 large bacon wrapped shrimp filled with Cotija cheese and fresh jalapeño, served on a sizzling platter. Sided by Epazote white rice, ranchero beans, house-made tortillas, guac, sour cream, shredded cheese & pico

**FAJITAS AND TEX-MEX ON NEXT PAGE**



# 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 your choice of sour cream sauce or house made green tomatillo sour cream sauce, beans & Mexican red rice

Choose 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

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

<b>CHICKEN</b>	For 1	\$26	For 2	\$50
<b>STEAK</b>	For 1	\$26	For 2	\$50
<b>COMBO</b>	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

## SALTILLO \$17

Cheese enchilada topped with my Dad's State Fair of Texas winning Blue Ribbon Chili Recipe Made with all Premium Beef, soft cheese taco, Seasoned taco beef in traditional crispy corn tortilla shells, served with 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, served with beans & Mexican red rice

## ADELITA \$16

Chicken enchilada, flautitas, guac, sided by Spicy Sundance Queso Sauce, served with 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, served with beans & Mexican red rice

## 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



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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. 11.22.23