



*¡Bienvenidos,  
Están en su casa!  
Mariano Martínez*

**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

**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

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

[#MarianosHacienda](#)

[MarianosRestaurants.com](#)

[#HaciendaRanch](#)



## APERITIVOS

**TABLE SIDE GUACAMOLE** Ideally Shared by Two \$16  
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 & your choice of protein. Sided by guacamole & sour cream

**CHICKEN** \$18      **STEAK** \$18      **BRISKET** \$18

## QUESO HECHO EN CASA

**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

**BEAN & CHEESE NACHOS** (8) \$12  
Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish

**PEGGY STYLE NACHOS** (8) \$14  
Seasoned Ground Taco Beef, Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish

**FAJITA NACHOS** (8) \$16  
Mesquite grilled Chicken, Steak or Combo topped with Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish

## SOPAS Y ENSALADAS

**MOM'S CHICKEN TORTILLA SOUP** \$15  
Seasoned pulled chicken, tortilla strips, Monterey Jack, avocado & fresh cilantro

**GRILLED FAJITA SALAD**  
Mesquite grilled chicken or steak served in an edible tortilla shell with lettuce, topped with fresh tomato, corn & black beans

**CHICKEN** \$18      **STEAK** \$18

Add Guacamole \$3

**TEXAS COBB** \$18  
Mixed greens, Mesquite grilled chicken, fresh avocado, crispy applewood bacon, tomato, egg, Monterey Jack & black olives

Housemade Dressings  
Chipotle Ranch  
Buttermilk Ranch  
Balsamic Vinaigrette

## PLATOS DE LA CASA

**FLAUTAS** <sup>NEW</sup> (3) \$18  
Pulled chicken wrapped in crispy stone ground corn tortillas.

**MEXICAN STYLE**  
Topped with copious amounts of lettuce, cabbage radish salad, crumbled white cheese, avocado, spicy tomatillo sauce and avocado lime crema. Must be eaten with a fork and knife

**TEX-MEX STYLE**  
Topped with lettuce, tomato, queso fresco. Sided by frijoles refritos, Mexican red rice & sour cream. Fork and knife is optional

**MAR Y TIERRA** \$32  
6 oz. of carne asada, 3 Mesquite grilled shrimp stuffed with cotija cheese & fresh jalapeño wrapped in crispy applewood bacon, served with guacamole. Sided by Mexican red rice & ranchero bean soup

**TEXAS SURF "N" TURF** \$32  
6 oz. of steak fajitas, 3 crispy applewood bacon wrapped shrimp filled with Cotija cheese and fresh jalapeño, served on a sizzling platter. Sided by Epazote white rice, ranchero bean soup, handmade tortillas, guac, sour cream, shredded cheese & pico

**POBLANO AL CARBON™** \$25  
Flame-roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack. Sided by Spicy Sundance cheese enchilada & guac. Served with frijoles refritos & Mexican red rice

**SPICY CHICKEN VERDE™** \$25  
Chicken breast seared on a flat grill with Mariano's spicy seasoning, topped with fresh green tomatillo sauce. Sided by a puffed taco topped with queso & frijoles refritos, served with guac, pico & Mexican red rice

**MARIANO'S FAVORITE™** (2) \$25  
Cheese Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon Chili recipe made with all premium beef, topped with Mesquite grilled steak fajitas & fresh made pico. Sided by frijoles refritos & Mexican red rice

**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 of Texas Blue Ribbon Chili recipe made with all premium beef. Sided by ranchero bean soup & Mexican red rice or skillet potatoes

## TACOS

**FISH TACOS** (3) \$18  
Flat grilled white fish & fresh cabbage slaw in housemade stone-ground corn tortillas, cilantro-lime aioli. Choice of 7 lightly seasoned grilled vegetables or black beans & epazote white rice. Your choice of Panko-Crusted or Blackened

**BRISKET TACOS** (3) \$18  
Texas brisket slow roasted on site, served with house made stone-ground corn tortillas. Sided by "au jus", avocado, frijoles refritos & Mexican red rice

**TEX-MEX TACOS** (2) \$14  
Seasoned taco beef or old-fashioned pulled chicken in traditional crispy corn tortilla shells. Sided by frijoles refritos & Mexican red rice

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

**GREEN ENCHILADAS** <sup>NEW</sup> (2) \$16  
Spicy pulled chicken enchiladas with  
mesquite log-fire roasted poblano & tomatillo  
salsa verde, queso fresco, lime crema.  
Sided by frijoles refritos & Mexican red rice  
For three \$18

**CHICKEN ENCHILADAS** (2) \$15  
Spicy pulled chicken enchiladas with  
housemade sour cream sauce.  
Sided by frijoles refritos & Mexican red rice  
For three \$17

**SPANISH STYLE ENCHILADAS** (2) \$15  
Simmered skinless chicken breast folded in  
stone-ground corn tortillas topped with  
housemade green tomatillo-sour cream sauce,  
served with 7 lightly seasoned grilled vegetables  
& Mexican red rice or ranchero bean soup  
For three \$17

**CHEESE ENCHILADAS** (2) \$15  
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 frijoles refritos & Mexican red rice  
For three \$17

**BEEF ENCHILADAS** (2) \$16  
Beef enchiladas topped with my Dad's State  
Fair of Texas Blue Ribbon Chili recipe made with  
all premium beef. Sided by frijoles refritos  
& Mexican red rice  
For three \$18

**SALTILLO** \$17  
Cheese enchilada topped with my Dad's State  
Fair of Texas Blue Ribbon Chili recipe made with  
all premium beef, soft cheese taco & seasoned  
taco beef in traditional crispy corn tortilla shells.  
Sided by frijoles refritos & 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 a traditional crispy corn  
tortilla shell. Sided by frijoles refritos & Mexican  
red rice

**ADELITA** \$16  
Chicken enchilada, crispy flautitas & guac, served  
with Spicy Sundance Queso Sauce. Sided by  
frijoles refritos & Mexican red rice

**BURRITO A LA PLANCHA** \$18  
Fresh housemade flour tortilla filled with  
seasoned beef picadillo, Mexican red rice,  
black beans, Wisconsin cheddar cheese.  
Toasted on our flat grill. Served with guacamole  
and a house salad with chipotle ranch dressing

**MOLCAJETE SERRANO SALSA** \$3  
Made per order. For those who like an extra  
spicy salsa on everything

MESQUITE GRILLED FAJITAS

SERVED SIZZLING HOT WITH HANDMADE TORTILLAS, GUACAMOLE,  
SOUR CREAM, CHEESE, PICO, MEXICAN RED RICE & YOUR CHOICE OF  
FRIJOLES REFritos, BLACK BEANS OR RANCHERO BEAN SOUP

<sup>USDA CHOICE</sup> <b>STEAK</b>	For 1	\$27	For 2	\$52
<b>CHICKEN</b>	For 1	\$27	For 2	\$52
<b>COMBO</b>	For 1	\$27	For 2	\$52
<b>SHRIMP</b>	For 1	\$27	For 2	\$52

Add Spicy Sundance Queso Ladled At Your Table | \$2 Per Person

FAJITA FEAST

Shrimp, Chicken & Steak

For 1 \$30 For 2 \$56 For 4 \$110

FAJITA LITES

Combo of grilled fresh vegetables & your choice of

CHICKEN \$24 STEAK \$24 SHRIMP \$24 VEGGIE \$19

POSTRES

**HOT APPLE PIE** \$12

Topped with *Henry's Homemade  
Cinnamon Ice Cream.*  
Served sizzling hot  
with Brandy Butter Sauce ladled at your  
table



\* 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. 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. 07.23.25



# PARTY PACKS

Only Available for Pick up

## FAJITAS



**Steak & Chicken Fajitas,**

**Tortillas, Guacamole, Sour Cream, Cheese & Pico**

**Includes frijoles refritos, rice, chips & salsa**

**Serves 7-8 / \$185**

**Serves 10-11 / \$250**

## Ask about our Party Rooms

Please contact your preferred location; Information at the bottom of this page

## OFF-SITE CATERING

**YOU CHILL ... WE'LL GRILL**

**WE'LL DROP IT OFF**

**Brought to you Hot & Fresh in large pans**

**ready to serve on your plateware or we can include**

**disposable plates, forks, napkins & serving utensils**

**OR**

**FULL SERVICE CATERIN'**

**Our Catering Staff can do all the work for you,**

**from décor & set up to serving & clean-up**

**NOT EATING RIGHT AWAY?**

**Add Keeper Chafers for an additional charge**

**ORDERING MADE EASY**

**[www.LaHaRanch.com](http://www.LaHaRanch.com)**

**OR CALL**

**817.267.2789**

## OUR FIRE ROASTED SALSA

**Fresh Tomatoes Smoked Over  
Texas Mesquite Wood Logs**



## Round Up the Whole Gang!

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**More menu items listed on our website**

**[www.LaHaRanch.com](http://www.LaHaRanch.com)**



# MARGARITAS & COCKTAILS

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

### 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 or Socorro Silver 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

## ZERO PROOF COCKTAILS ON THE OTHER SIDE

## 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 housemade Sangria with Pinot Noir & Presidente Brandy  
NOTE: Swirl it with your straw to combine the complex ingredients

## SPICY MARGARITAS

### SPICY COOL CUCUMBER™ 16

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

### FIRE & ICE™ 16

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

## SORTA-RITAS

### PIÑA COLADA 12

### MOJITO 14

### 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

## CERVEZAS

### IMPORTED BEERS \$6 DOMESTIC BEERS \$5

Dos XX Lager  
Dos XX Amber  
Corona  
Corona Premier  
Pacifico  
Modelo Especial  
Negra Modelo  
Victoria

Miller Lite  
Coors Light  
Bud Light  
Michelob Ultra

Add Michelada \$3



## ZERO PROOF COCKTAILS

### ZERO PROOF MICHELADA 10

Mexican Version of the Bloody Mary.

Served with Dos XX Zero Proof and Clamato Tomato Juice

### BLUEBERRY 75 11

Lyre's Zero Proof Prosecco Alternative, Seedlip Grove 42 ,Fresh Squeezed Lemon

### TAMARINDO 10

Fresh, Hand-Muddled limes, Ritual Zero Proof Tequila Alternative, Cantinero Chamoy, topped off with Tamarindo. Hand-Shaken & Served on the Rocks

### GUAVA 10

Fresh, Hand-Muddled limes, Ritual Zero Proof Tequila Alternative, Guava Nectar, topped off with Sugar-Free Fresca. Hand-Shaken & Served on the Rocks

### PINEAPPLE SERRANO 10

Fresh, Hand-Muddled Serrano, Ritual Zero Proof Tequila Alternative, Pineapple Juice, topped off with Sugar-Free Fresca. Hand-Shaken & Served on the Rocks

## ZERO PROOF BEERS

### DOS XX ZERO PROOF 7

### ATHLETIC RUN WILD IPA 7

### ATHLETIC MEXICAN-STYLE COPPER 7

## POSTRES

### HOT APPLE PIE \$12

Topped with *Henry's Homemade Cinnamon Ice Cream*.

Served sizzling hot

with Brandy Butter Sauce ladled at your table