

Mariano's[®]

Hacienda

Tex-Mex Restaurant & Bar



*¡Bienvenidos a
Mi Hacienda!*

Mariano Martínez



NEIGHBORHOOD LOCATIONS

LA HACIENDA RANCH FRISCO

4110 Preston Road Frisco, Texas 75034

972-335-2232

LA HACIENDA RANCH PLANO

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 ARLINGTON

2614 Majesty Dr Arlington, Texas 76011

817-640-5118

MARIANO'S HACIENDA DALLAS

6300 Skillman St Dallas, Texas 75231

214-691-3888

APPETIZERS

TABLE SIDE GUACAMOLE \$16

(Ideally Shared by Two)

Made fresh at your table side, served with thick hand-cut chips for dipping.

TEXAS TORPEDOES (4) \$9

Jalapeños filled with your choice of Monterey Jack or spicy chicken, rolled in our "sweet 'n' salty" crunchy batter (8) \$16

QUESADILLAS \$18

Filled with Monterey Jack & your choice chicken, steak, or brisket. Sided by guacamole & sour cream

QUESO Individual Cup \$7

With a touch of fresh mild peppers & aged cheddar.

Served with thick hand-cut chips for dipping

Shared Bowl \$11

QUESO MARIANO Individual Cup \$9

Seasoned taco beef, tomato, guac & sour cream.

Served with thick hand-cut chips for dipping

Shared Bowl \$15

FAJITA NACHOS (8) \$16

Mesquite grilled Chicken, Steak or Combo topped with Monterey Jack & aged cheddar mix, guac, sour cream & jalapeño relish

TACOS

FISH TACOS (3) \$18

Grilled white fish & fresh cabbage slaw in house-made stone-ground corn tortillas, cilantro-lime aioli. served with lightly seasoned grilled vegetables & epazote white rice or ranchero bean soup. Your choice of Panko-Crusted or Blackened.

BRISKET TACOS (3) \$18

Texas brisket slow roasted on site, served in 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 (3) \$16

FLAUTAS

FLAUTAS (3) \$18

Pulled chicken wrapped in crispy stone ground corn tortillas.

TEX-MEX STYLE

Topped with lettuce, tomato, queso fresco. Sided by frijoles refritos, Mexican red rice & sour cream. Fork & knife is optional

MEXICAN STYLE

Topped with copious amounts of lettuce, cabbage radish salad, crumbled white cheese, avocado, spicy tomatillo sauce & avocado lime crema. Best eaten with a fork & knife

HOUSE SPECIALITIES

ALL STEAKS & FAJITAS ARE MADE FROM CERTIFIED BLACK ANGUS

CARNES ASADAS \$30

NEW MEXICAN STYLE

Certified Black Angus Mesquite grilled steak topped with sautéed poblano, onion & red bell pepper served with a green enchilada sided by fresh guacamole, house-made flour tortillas, black refried beans & Mexican red rice

TEX-MEX STYLE

Certified Black Angus Mesquite grilled steak topped with sautéed poblano, onion & red bell pepper served with a cheese enchilada topped with Dad's chili con carne. Sided by house-made flour tortillas, ranchero bean soup & Mexican red rice

MARIANO'S FAVORITE™ (2) \$25

Cheese Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon All-beef Chili con carne, Mesquite grilled steak fajitas & fresh made pico. Sided by frijoles refritos & Mexican red rice

MAR Y TIERRA \$32

6 oz. 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

POBLANO AL CARBON™ \$25

Flame-roasted poblano stuffed with Mesquite grilled chicken & Monterey Jack. Sided by Spicy Sundance cheese enchilada & guacamole. Served with frijoles refritos & Mexican red rice

SPICY CHICKEN VERDE™ \$25

Chicken breast seared on a flat grill with Mariano's spicy seasoning, with fresh green tomatillo sauce. Sided by a puffed taco topped with queso & frijoles refritos, served with guacamole, pico & Mexican red rice

SOUP & SALADS

MOM'S CHICKEN TORTILLA SOUP \$15

Seasoned pulled chicken, tortilla strips, Monterey Jack, avocado & fresh cilantro

GRILLED FAJITA SALAD \$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, crispy applewood bacon, tomato, egg, Monterey Jack & black olives

HOUSE-MADE DRESSINGS

Chipotle Ranch

Buttermilk Ranch

Balsamic Vinaigrette

MESQUITE GRILLED FAJITAS

ALL STEAKS & FAJITAS ARE MADE FROM CERTIFIED BLACK ANGUS

Served sizzling hot with house-made tortillas, guacamole, sour cream, cheese, pico, Mexican red rice & your choice of refried black beans or ranchero bean soup.

STEAK	For 1 \$27 For 2 \$52
CHICKEN	For 1 \$27 For 2 \$52
COMBO (½ Steak & ½ Chicken)	For 1 \$27 For 2 \$52
SHRIMP	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

TEXAS SURF "N" TURF \$32

6 oz. of steak fajitas, 3 Mesquite grilled shrimp stuffed with cotija cheese & fresh jalapeño wrapped in crispy applewood bacon, served on a sizzling platter. Sided by epazote white rice, ranchero bean soup, house-made tortillas, guacamole, sour cream, shredded cheese & pico.

MOLCAJETE SERRANO

SALSA \$2

Made per order. For those who like an extra spicy salsa on everything



Give the gift of the Hacienda Experience

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

SOUR CREAM CHICKEN ENCHILADAS (2) \$15

Spicy pulled chicken enchiladas with house-made sour cream sauce. Sided by black refried beans & Mexican red rice

NEW GREEN ENCHILADAS (2) \$16

Spicy pulled chicken enchiladas with Mesquite log-fire roasted poblano & tomatillo salsa verde, queso fresco, lime crema. Sided by black refried beans & Mexican red rice

RANCHERO ENCHILADAS (2) \$16

Spicy pulled chicken enchiladas with red ranchero sauce & queso fresco. Sided by black refried beans & Mexican red rice

TRI-COLOR ENCHILADAS (3) \$19

One of each of the above enchiladas sided by black refried beans & Mexican red rice

CHEESE ENCHILADAS (2) \$15

Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon All-beef Chili con carne Or Spicy Sundance Queso Sauce. Sided by frijoles refritos & Mexican red rice

BEEF ENCHILADAS (2) \$16

Beef Enchiladas topped with my Dad's State Fair of Texas Blue Ribbon All-beef Chili con carne. Sided by frijoles refritos & Mexican red rice

SALTILLO \$17

Cheese enchilada topped with my Dad's State Fair of Texas Blue Ribbon All-beef Chili con carne. 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 All-beef Chili con carne. Soft cheese taco, guacamole 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 & a house salad with chipotle ranch dressing

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 lightly seasoned grilled vegetables & Mexican red rice or ranchero bean soup

Party Packs

Only Available for Pickup

MESQUITE GRILLED FAJITAS

Certified Black Angus Steak & Chicken Fajitas, house-made Tortillas, Guacamole, Sour Cream, Cheese & Pico. Includes frijoles refritos, rice, chips & salsa

SERVES	7/8	\$185	10/11	\$250
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Please contact your preferred location to order party packs and ask about our Party Rooms. Location information is available on the front of the menu.

You chill, We'll grill

DROP-OFF CATERING

Brought to you Hot, Fresh & Ready to serve. We include disposable plates, forks, napkins & serving utensils.

NOT EATING RIGHT AWAY? Add Keeper Chafers for an additional charge

FULL SERVICE CATERING

Our Catering Staff can do all the work for you, from décor & set up to serving & clean-up.

OUR FIRE ROASTED SALSA

Fresh Tomatoes Smoked Over Texas Mesquite Wood Logs

Round Up the Whole Gang!

ORDERING MADE EASY



www.LattaRanch.com



817.267.2789

Mariano Martinez, a devoted margaritaphile, has been creating & evolving the margarita since 1971

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
- LARGE ORIGINAL FROZEN** \$18
- FROZEN STRAWBERRY** \$15
- FROZEN MANGO** \$15
- FROZEN STRAWBERRY/MANGO** \$15
- PAPA'S™** \$15

Fresh Hand-Muddled Limes, Herradura Silver, Grand Marnier, Hand-Shaken & Served on the Rocks... My Dad's Recipe

POTENT BUT POLITE

*LIMIT 3 PER PERSON, PLEASE

- * NOCHE EN LA PLAYA** \$17

Illegal Mezcal Joven, Mijenta Blanco Tequila, Passionfruit, fresh squeezed lime juice. Hand-Shaken & served on the Rocks

NEW

- * THE TEXAS MARTINI** \$19

Originated in Austin, TX in the 1980's. A staple to students at The University of Texas, Herradura Reposado, Cointreau, Fresh lime, Jalapeño hand-stuffed olives. Hand-shaken at your table.



- * 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

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, Socorro Silver Tequila, 6.5 oz Bottle of Topo Chico, Served on the Rocks

- * LA PALOMA** \$16

The Perfect Ratio of 2.5 oz. of Socorro Silver Tequila, Fresh squeezed grapefruit juice, fresh lime, a splash of club soda. Hand-Shaken & Served on the Rocks

- * THE SWIRL** \$15

The Original Frozen topped with house-made Sangria made with Pinot Noir & Presidente Brandy

- NOTE: Swirl it with your straw to combine the complex ingredients** \$16

- * FIRE & ICE™**

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

FROZEN TO-GO

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

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

HAPPY HOUR

Tuesday-Friday

3 PM - 6 PM

ZERO PROOF COCKTAILS ON THE OTHER SIDE

CERVEZAS

IMPORTED BEERS \$6

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

DOMESTIC BEER \$5

Miller Lite
Coors Light
Bud Light
Michelob Ultra

Add Michelada \$3

ZERO PROOF COCKTAILS

ZERO PROOF MARGARITA \$10

Fresh Lime, Agave Syrup, Splash of soda. Hand-Shaken & Served on the Rocks

ZERO PROOF MICHELADA \$10

Mexican Version of the Bloody Mary. Served with Corona Cero Long neck & Clamato Tomato Juice

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

Desserts

FLAN \$9

Mexican Baked Custard Made in House Daily

HOT APPLE PIE \$12

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



ZERO PROOF BEER

CORONA CERO LONG NECK

\$6



Join our VIP List

You chill, We'll grill
Your place or ours

Mariano Room available
for private parties up to
70 guests

*Menu items, prices & ingredients subject to change. Clamato contains a small amount of Clam Juice and therefore can cause an allergic reaction to shellfish. This menu cannot be reproduced in whole or in part without the written permission of Mariano Martinez.

JANUARY 28, 2026