



Mexican Cuisine • Bar • Grill • Patio



The Mariano

Mariano's Restaurants

**LA HACIENDA RANCH
FRISCO**

4110 Preston Road
Frisco, Texas 75034
972-335-2232

[#MarianosHacienda](#)

**LA HACIENDA RANCH
DALLAS**

17390 Preston Road #100
Dallas, Texas 75252
972-248-2424

**MARIANO'S HACIENDA
ARLINGTON**

2614 Majesty Dr
Arlington, Texas 76011
817-640-5118

[MarianosRestaurants.com](#)

**LA HACIENDA RANCH
COLLEYVILLE**

5250 Highway 121
Colleyville, Texas 76034
817-318-7500

[#HaciendaRanch](#)

**MARIANO'S HACIENDA
DALLAS**

6300 Skillman St
Dallas, Texas 75231
214-691-3888



SHARED STARTERS

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

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

BEAN & CHEESE NACHOS (8) \$12

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

SOUP OR SALAD

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

SIGNATURE ENTRÉES

FLAUTAS NEW (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 NEW \$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

Substitute Shrimp \$4

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 ^{NEW} (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

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

^{USDA CHOICE} STEAK	For 1	\$27	For 2	\$52
CHICKEN	For 1	\$27	For 2	\$52
COMBO	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

FAJITA LITES

Combo of grilled fresh vegetables & your choice of

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

FERNANDEZ \$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

TREVIÑO \$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

BURRITO A LA PLANCHA ^{NEW} \$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

CELEBRATE WITH MESQUITE GRILLED STEAK

RANCH FILET 8 oz \$45
Mexican Style
Topped with Ancho Chile Butter, served with a Cheese Enchilada covered with my Dad's State Fair Texas Blue Ribbon Chili, beans & Mexican red rice

Texas Style
Served with choice of a Dinner Salad or Grilled Fresh Vegetables & Baked or Skillet Potatoes

RARE - red cool center MEDIUM RARE - red warm center
MEDIUM - pink hot center MEDIUM WELL - thin pink center

MOLCAJETE SERRANO SALSA \$3

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

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



MEXICAN CUISINE
MESQUITE GRILLED FAJITAS



* 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. 07.01.25



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

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

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

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

Tuesday-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 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

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

MOJITO 14

Fresh hand-muddled mint and limes, Bacardi
Superior White Rum, 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

*Menu items, prices & ingredients subject to change. This menu cannot be reproduced in whole or in part without the written permission of
Mariano Martinez. 07.01.25 MHS



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