

HACIENDA
CAZADORES
Sonoran Mexican Cuisine

AMANECE EN HACIENDA

9 AM-2 PM
SATURDAY & SUNDAY

OMELETTES

CHOICE OF: PINTO FRIED BEANS OR ROASTED POTATOES
CHOICE OF: CORN OR FLOUR TORTILLA OR SOURDOGH BREAD

Sonora ^{GF} \$19

SONORAN OMELETTE

Shredded dried beef + onion + jalapeño + bell peppers
+ sonoran cheese + poblano pepper sauce + topped with
crispy pork cracklings

Vegetariano ^{GF VEG} \$17

VEGETARIAN

Mexican zucchini + mushrooms + spinach + tomato +
asadero cheese + avocado

Buenos Dias Fajitas ^{GF} \$19

GOOD MORNING FAJITAS OMELETTE

Chicken + onion + jalapeño + bell peppers + avocado +
pico de gallo

BENEDICTINOS

BENEDICTS

CHOICE OF: PINTO FRIED BEANS OR ROASTED POTATOES

Chorizo de Res Benedicto ^{GF} \$19

BEEF CHORIZO BENEDICT

Blue corn sopes + fried beans + beef chorizo + diced
potatoes + onions + tomato + chilepin hollandaise sauce

El Clasico ^{GF} \$16

CLASSIC BENEDICT

English muffin + Canadian bacon + hollandaise sauce

ANTOJITOS

APPETIZERS

Flautas de Atun Ahumado ^{GF} \$14

Rolled tacos filled + premium smoked tuna +
poblano pepper sauce + smoked guajillo aioli +
queso fresco + cilantro + pickled onions

Queso Fundido ^{GF VEG} \$15

ADD: MUSHROOMS 4 | BEEF CHORIZO 5 | SHRIMP 6

Melted Sonoran cheese + Anaheim peppers.
Served with corn tortillas or flour tortillas

Flautas de pollo ^{GF} \$12

CHICKEN TINGA ROLLED TACOS

Four rolled tacos + topped with guacamole + lettuce
+ onions + tomatoes + cotija cheese + sour cream

CHILAQUILES

ADD: CHICKEN \$6 | STEAK \$8 | FISH \$10 | SHRIMP \$10

Salsa Roja de Guajillo ^{GF} \$17

GUAJILLO RED SAUCE CHILAQUILES

3 eggs any style + fried corn tortilla + homemade epazote
guajillo chilli sauce + sour cream + queso fresco + red
onion + cilantro. Served with pinto fried beans

Salsa de Morita ^{GF} \$17

MORITA SAUCE CHILAQUILES

3 eggs any style + fried corn tortilla + morita chili sauce
+ sour cream + asadero cheese + red onions + cilantro.
Served with pinto fried beans

HUEVOS EN PLATO

EGG DISHES

CHOICE OF: PINTO FRIED BEANS OR ROASTED POTATOES

CHOICE OF: CORN, FLOUR TORTILLA OR SOURDOUGH BREAD

Desayuno en Molcajete ^{GF} \$24

BREAKFAST MOLCAJETE

3 eggs any style + Spanish chorizo + arrachera + panela
cheese + Mexican green onions + cactus + avocado +
ranchero sauce

Hacienda ^{GF} \$19

Shredded dried beef + scrambled eggs + diced potatoes +
tomato + onions + bell pepper + cactus + charred panela
+ sour cream

Huevos Rancheros ^{GF} \$19

HUEVOS RANCHEROS

Crispy corn tortilla + pinto fried beans + 3 eggs any style +
queso fresco + avocado + sour cream + ranchero sauce

TENTACIONES

FRENCH TOAST AND PANCAKES

Pan France s de 3 Leches ^{GF} \$15

3 LECHEs FRENCH TOAST

made with three milks + topped with almonds and cajeta

Rol de Canela ^{GF} \$16

CINNAMON ROLL PANCAKES

Cream cheese frosting

Panque ^{GF VEG} \$10

CHOICE OF:

Banana \$2 | Strawberry \$3 | Mixed Berries Compote \$4



PLATO FUERTE

ENTREES

Chile Relleno GF \$28

STUFFED POBLANO PEPPER

Shrimp + Oaxacan cheese + chipotle creamy sauce.
Choice of: corn tortillas or flour tortillas.
Served with rice and beans

Enchiladas Sonorenses GF \$26

SONORAN ENCHILADAS STYLE

Three chicken tinga enchiladas + topped guajillo chile sauce
+ lettuce + pickled onions + sour cream + queso fresco

Hamburguesa Cazadores \$17

CAZADORES BURGER

8 oz 100% angus beef + pork belly + 1 egg any style +
lettuce + tomato + red onions + smoked guajillo aioli +
asadero cheese + brioche buns. Served with french fries

Arrachera de Wagyu GF \$28

8 oz wagyu beef + pinto fried beans + rice + cactus +
charred panela cheese + Mexican green onions + avocado

Burrito Sonora \$19

SONORAN BURRITO

Flour tortilla + wagyu arrachera + beans + lettuce +
guacamole + bacon + pico de gallo + chipotle aioli.
Served with rice

ALAMBRES

FAJITA STYLE

*CHOICE OF: CORN TORTILLAS OR FLOUR TORTILLAS
SERVED WITH RICE AND FRIED PINTO BEANS*

Alambre Suizo GF \$28

Roasted chicken + Spanish chorizo + bell peppers +
onions + jalapeños + Monterey Jack cheese

Alambre al Pastor GF \$28

Adobo marinated spicy pork + bacon + pineapple +
bell peppers + onions + Oaxacan cheese

ANTOJITOS DEL MAR

APPETIZERS FROM THE SEA

Tostada de Atun GF \$16

TUNA TOSTADA

Blue corn tostada + morita chiles aioli + soy daikon +
avocado + wakame + crispy onions + mango + radishes

Aguachile Divorciado GF \$16

DIVORCED AGUACHILE

Raw shrimp + serrano chiles + guajillo chiles + cucumbers
+ red onions + micro cilantro

Ceviche de Camaron GF \$17

SHRIMP CEVICHE

Cucumbers + onions + tomatoes + cilantro + jalapeños +
lime citrus. Served with plantain chips

TACOS

Carne Asada GF \$7

Grilled steak + cilantro + onions + guacamole.
Served on blue corn tortilla

Pollo Adobado GF \$5

ADOBO-MARINATED CHICKEN

Cilantro + onions + guacamole + street-style salsa.
Served on corn tortilla

Al Pastor GF \$5

SPICY ADOBO PORK

Pineapple + cilantro + onions + guacamole + street-style salsa.
Served on corn tortilla

PRIMER SORBO

CAFESITO

Cafe de Olla \$7

Regular Coffee \$7

Carajillo \$7

Espresso Martini \$7

Mexican Coffee \$7

HACIENDA MARGARITAS

Classic \$7

Cadillac \$7

Tamarindo \$7

Guava \$7

Jamaica \$7

Mango \$7

MIMOSAS

O.J \$7

Tamarindo \$7

Guava \$7

Blueberry \$7

Passion Fruit \$7

*Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses

*Parties of 6 or more may be charged 18% gratuity.

*A 3% CC surcharge will be added to all credit card transactions