HACIENDA
CANTINA & BEACH CLUB
PALM SPRINGS CALIFORNIA

POOLSIDE COCKTAIL MENU

10

Hacienda Margarita
tequila | orange liqueur | agave & lime

Mojito
rum | mint | (berry option)

Mai Tai
light rum | gold rum | dark rum
fruit juices | fresh lime | grenadine

Michelada
hacienda bloody mary mix | lime | mexican beer
hacienda spicy salted rim

Moscow Mule
vodka | fresh lime and lime juice
angostura bitters | cock & bull ginger beer

Desert Collins
gin | lemon | sugar | agave | soda

Orange Mint Crush
vodka | muddled orange | mint | soda

Sex on the Playa
vodka | peach schnapps | pineapple
cranberry | chambord

Seabreeze
vodka | cranberry | grape fruit

Frozen Piña Colada
rum | creme de coconut | pineapple juice

Frozen Strawberry Daiquiri
white rum | strawberries | simple syrup

Frozen Miami Vice
½ pina colada | ½ strawberry daiquiri
(2 drink per trip minimum)

Frozen Hacienda Margarita
tequila | orange liqueur | agave & lime

Pitcher of Hacienda Classic Margarita 40
blended or on the rocks

Pitcher of Classic or Berry Mojito 40
rum | mint | *optional* berry puree

Fish Bowl of Hacienda Punch 40
rum | vodka | blue curaçao | juice

WINE & BEER

House Red Wine 6

House White Wine 6

Draft or Bottled Beer
Domestic **5**
Import or Craft **6**

Pitcher of Beer
Domestic **18**
Import or Craft **22**

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Á LA CARTE STREET TACO

(*pricing is per taco*)

Hacienda Steak Taco **4**
adobo grilled steak | chile de arbol salsa
onions | cilantro

Hacienda Chicken Taco **4**
adobo grilled chicken | chile de arbol salsa
onions | cilantro

Baja Taco de Pescado **4**
batter fried or grilled alaskan cod | corn coleslaw
chipotle pepper aioli sauce

Ⓥ Del Jardin Vegetarian **4**
roasted pasillas | sweet onions | avocado | pico de gallo
garden vegetables

Salmon Chimichurri Tacos **4**
blackened fresh salmon | corn coleslaw | chipotle peppers
red chimichurri sauce

Baja Taco de Camarones **5**
batter fried or grilled mexican shrimp
pineapple jicama coleslaw | chipotle pepper aioli sauce

Pibil Carnitas Taco **4**
achiote pork carnitas | pickled red onions | pico de gallo

SMALL PLATES

5

Fresh Corn & Goat Cheese Tamale
accompanied with roasted poblanos rajas
cilantro pepita pesto sauce

Braised Short Rib & Hacienda Chorizo Empanadas
crispy flour empanadas filled with shredded beef
dried fruit | asadero cheese
crema fresca & red pepper dipping sauce

Sopes
golden crispy corn masa boats | braised beef
cotija cheese | fire roasted tomato sauce

Chicken Taquitos
roasted chicken rolled in a crispy corn tortilla
served with tomatillo avocado sauce

Chipotle Chicken Lollipops
spicy chicken wings | corn coleslaw
chipotle pepper dipping sauce

Roasted Corn Coleslaw & Grilled Chicken Salad
roasted corn coleslaw | grilled chicken
champagne citrus vinaigrette

Ceviche **6**
honey citrus marinated fresh white fish | spicy mango salsa
corn tostaditos

La Quesedilla
flour tortilla filled with a blend of cheeses
fresh pico de gallo | sour cream
chicken **7** | **beef** **8**

SALADS

Hacienda Green Salad **6**
organic greens | red mesclun | grape tomatoes
jicama & queso ranchero | champagne citrus vinaigrette

Hacienda Caesar Salad **6**
hearts of romaine | cotija cheese | grape tomatoes
tortilla strips | roasted garlic | pepita cilantro creamy dressing