

CERVEZAS *Beer*

Importada 5⁹⁹

- Modelo Especial
- Modelo Negra
- Corona Extra
- Corona Familiar
- Victoria
- Pacífico
- XX Lager
- Estrella Jalisco
- Heineken
- Blue Moon

Domestic 4⁹⁹

- Budlight
- Budweiser
- Miller Lite
- Ultra

Non-Alcoholic 4⁹⁹

- Heineken 0.0
- Blue Moon

CAGUAMA

32 oz bottle 14⁹⁹

- Pacífico
- Corona
- Victoria



Caguama
32 oz

Michelada Regular

Single 12⁹⁹ Double 18⁹⁹

Your favorite beer with our-house michelada mix: clamato, lime juice, and assorted sauces and spices



Michelada Sinaloa 18⁹⁹

Your favorite beer with our-house michelada mix: clamato, lime juice, and assorted sauces and spices, garnished with shrimp



Michelada Del Mar 28⁹⁹

Your favorite beer with our-house michelada mix: clamato, lime juice, and assorted sauces and spices, three raw oysters with shrimp and octopus



¡Cubetazo!

Domestic 27⁰⁰ Imports 32⁰⁰

Six bottles of your favorite beer



Seis Loco 55⁹⁹

Six beer topped with octopus, boiled shrimp and cucaracha style shrimp (spicy)

Pancho Villa 38⁹⁹

One Caguama beer (32 oz) and two Coronitas (7 oz)



Hacienda Los Peña

MEXICAN GRILL • SEAFOOD • BAR



Balazos! Each 5⁵⁰

Raw oyster with lime juice and our michelada mix



Cazuela 22⁹⁹

Nouse tequila, Squirt and chopped fruit



Cantarito 12⁹⁹

House tequila, Squirt with fresh chopped fruit

House tequila 160⁰⁰

Premium tequila Blanco o Reposado 230⁰⁰

Premium tequila Añejo 250⁰⁰

One bottle of house tequila, Squirt with fresh chopped fruit

MARGARITA THERAPY

All Made With The Best Ingredients



Margarita Mago-Chamoy 14⁹⁹
House tequila, frozen mango pulp with a Tajin rim

Margarita Mago-Chamoy XX⁹⁹
Tequila, frozen mango pulp with a Tajin rim with Don Julio bottle



Corona-Rita 17⁹⁹
Your flavor house margarita and one Coronita beer (7 oz)

Margarita Tower 59⁹⁹
Your flavor house margarita (On the rocks only)



House Margaritas

All made with house tequila and the best ingredients

Your choice 12⁹⁹

Jamaica

Mango

Guava

Strawberry

Tamarind

Pineapple

Lime



Cadillac Margarita 15⁹⁹
Tequila, Grand Marnier with lime juice

Margarita de Pepino 12⁹⁹
Tequila, triple sec and cucumber juice



Passion Serrano

Oaxaca Mule

MEZCAL COCKTAILS

Mezcalita 13⁹⁹
Mezcal, hibiscus flower pulp with citrus juice

Passion Serrano 13⁹⁹
Mezcal, chile serrano and passion fruit pulp

Pineapple Oaxaca Mezcal 13⁹⁹

Mezcal, hibiscus flower pulp with citrus juice

Oaxaca Mule 13⁹⁹
Mezcal, ginger beer, lime juice

La Mezcalera 13⁹⁹
Mezcal, chile de arbol, orange juice

FROM OUR CANTINA

All made with house liquor. Premium liquor available for an extra charge



Paloma 12⁹⁹
House tequila, citrus
juices, Squirt, salt



**Long Island
Iced Tea 13⁹⁹**
Vodka, gin, rum,
tequila, triple sec,
lemon juice, simple
syrup splash of cola



Mojito 12⁹⁹
Rum, lime juice, seltzer water,
fresh spearmint leaves. FLAVORS:
• Strawberry • Mango
• Pineapple • Passion fruit
• Blackberry • Coconut



Piña Colada 12⁹⁹
Rum, pineapple juice
and coconut cream



Red Sangria 12⁹⁹
Red wine, brandy and
chopped fruit

White Sangria 14⁹⁹
White wine, champagne,
St Germain elderflower liquor,
prosecco



La Pura Vida 12⁹⁹
Tequila with passionfruit
and strawberry pulp



Caribbean Dream 12⁹⁹
Rum, tequila and pineapple juice



Malibu Sunrise 12⁹⁹
Malibu rum, pineapple
juice and grenadine



Tequila Sunrise 12⁹⁹
Tequila, orange juice, grenadine



Paloma Mangonada 12⁹⁹
Tequila, Squirt and mango pulp



Summer Guava 12⁹⁹
Tequila, watermelon liquor
and guava pulp



Lemon Drop



Mexican Candy

FAVORITE BOMBS

Your choice 8⁹⁹
Vegas Bomb
Body Nipple
Jagger Bomb
Lemon Drop
Blow Job

PREMIUM TEQUILAS

- Don Julio *Blanco* 11⁰⁰ *Bottle Service* 190⁰⁰
- Don Julio *Reposado* 12⁰⁰ *Bottle Service* 199⁰⁰
- Don Julio *Añejo* 14⁰⁰ *Bottle Service* 220⁰⁰

- Patrón *Silver* 11⁰⁰ *Bottle Service* 190⁰⁰
- Patrón *Reposado* 12⁰⁰ *Bottle Service* 220⁰⁰
- Patrón *Añejo* 14⁰⁰ *Bottle Service* 240⁰⁰

- 1800 *Blanco* 11⁰⁰ *Bottle Service* 190⁰⁰
- 1800 *Reposado* 12⁰⁰ *Bottle Service* 220⁰⁰

- Gran Centenario *Plata* 10⁰⁰ *Bottle Service* 160⁰⁰
- Gran Centenario *Reposado* 11⁰⁰ *Bottle Service* 180⁰⁰
- Gran Centenario *Añejo* 12⁰⁰ *Bottle Service* 220⁰⁰

- Tres Generaciones *Plata* 11⁰⁰ *Bottle Service* 199⁰⁰
- Tres Generaciones *Reposado* 12⁰⁰ *Bottle Service* 220⁰⁰
- Tres Generaciones *Añejo* 14⁰⁰ *Bottle Service* 240⁰⁰

- Corralejo *Plata* 11⁰⁰ *Bottle Service* 199⁰⁰
- Corralejo *Reposado* 12⁰⁰ *Bottle Service* 220⁰⁰
- Corralejo *Añejo* 14⁰⁰ *Bottle Service* 240⁰⁰

- Jimador *Blanco* 11⁰⁰ *Bottle Service* 190⁰⁰
- Jimador *Reposado* 12⁰⁰ *Bottle Service* 220⁰⁰
- Jimador *Añejo* 14⁰⁰ *Bottle Service* 240⁰⁰

LA CAVA DEL HACENDADO

- Don Julio *1942* 25⁹⁵ *Bottle Service* 420⁰⁰
- Don Julio *Primavera* 21⁹⁵ *Bottle Service* 399⁰⁰
- Don Julio *70* 18⁰⁰ *Bottle Service* 270⁰⁰
- Patrón *Extra Añejo* 18⁰⁰ *Bottle Service* 270⁰⁰
- 1800 *Extra Añejo* 16⁰⁰ *Bottle Service* 240⁰⁰
- 1800 *Cristalino* 18⁰⁰ *Bottle Service* 270⁰⁰
- 1800 *Cristalino Añejo* 18⁰⁰ *Bottle Service* 270⁰⁰
- Clase Azul *Reposado* 26⁰⁰ *Bottle Service* 420⁰⁰
- Maestro Dobel *Añejo* 25⁰⁰ *Bottle Service* 420⁰⁰
- Gran Centenario *Leyenda Extra Añejo* 25⁰⁰ *Bottle Service* 370⁰⁰

COGNAC

- Hennessy 11⁹⁵
- Remy Martin 11⁹⁵

BRANDY

- Presidente 10⁹⁵
- Torres 10⁹⁵

VODKA

- Grey Goose 10⁹⁵
- Absolut 10⁹⁵
- Ciroc 10⁹⁵
- Effen 10⁹⁵
- Smirnoff 10⁹⁵
- Tito's 10⁹⁵

WHISKEY

- Buchanan's 12 10⁹⁵
- Buchanan's 18 13²⁵
- Jack Daniels 10⁹⁵
- Johnnie Walker *Black Label* 10⁹⁵
- Johnnie Walker *Red Label* 10⁹⁵
- Johnnie Walker *Blue Label* 25⁹⁵



Hacienda
Los Peña

MEXICAN GRILL • SEAFOOD • BAR





CHICKEN WINGS

Try All Our Special Sauces

(8) 13⁹⁹ (12) 18⁹⁹

Your choice of traditional or boneless

MILD SAUCES:

- BBQ
- Garlic-Parmesan
- Sweet Chilli
- Whisky BBQ
- Honey-Sriracha
- Santa Fé

SPICY SAUCES:

- Buffalo
- Mango-Habanero
- Ghost Pepper
- Nayarit Style



Nachos Con Carne 19⁹⁵

Nachos with steak, American cheese, guacamole, beans, sour cream, tomato, cilantro, onion and jalapeños

TACOS DEL PATRON



Pulpo (3) 19⁹⁹
Octopus, with serrano pepper



Camarón (3) 17⁹⁹
Shrimp tacos, coleslaw, chipotle-aioli sauce



Pescado Baja Style (3) 17⁹⁹
Tempura fish fillet, colslaw, chipotle-aioli sauce



Pork Belly (3) 17⁹⁹
Pork belly in our-house tamarind sauce colslaw, pickled red onions, chipotle-aioli sauce



New York Steak Sandwich & Fries

Sliders & Fries

Hamburguesa Mexicana

BURGUERS & SANDWICHES

All served with fries

Chicken-Bacon Sandwich 19⁹⁹

Grilled chicken breast, bacon, tomato, onion, avocado & jalapeno pepper

Hamburguesa Mexicana 21⁹⁹

Beef patty, grilled onions, tomato and mushrooms, avocado. Served with grilled jalapeño

Blue Cheese Chicago Burger 21⁹⁹

Beef patty, caramelized onions, arugula, blue cheese

Sliders Three steak patty sliders with chipotle-mayo & lettuce 17⁹⁹

New York Steak Sandwich 23⁹⁹

New York steak sandwich with melted cheese, avocado, caramelized onions and arugula. Grilled jalapeno pepper on the side

Buffalo Chicken Wrap 19⁹⁹

Chicken fingers, lettuce, tomato, mozzarella cheese & buffalo sauce

BOTANAS DEL MAR From The Ocean



Mejillones Pacifico 18⁹⁹
Mussels in spicy marinara sauce



Pasta Levantamueertos 32⁹⁹
Fettuccine pasta with shrimp, mussels 1 and calamari in spicy marinara sauce



Calamari Scampi 20⁹⁹
Calamari with a garlicky, buttery white wine and lemon sauce



Jumbo Shrimp Scampi 21⁹⁹
Jumbo shrimp with a garlicky, buttery white wine and lemon sauce



Botana San Blas 19⁹⁹
Calamari with a garlicky, buttery white wine and lemon sauce



Callo de Hacha En Crema de Hongos 25⁹⁵
Scallops in mushroom cream



Fish & Chips 22⁹⁹
Served with coleslaw and tartar sauce



Chicken Tenders & Fries 16⁹⁹
Served with BBQ sauce and ranch sauce

BOTANAS DEL MAR *From The Ocean*

Empanadas De Camarón

(4) 14⁹⁵ (8) 25⁹⁵
Shrimp and cheese empanadas

Chicharrón De Pescado

22⁹⁵

Fish cracklings

Calamares Fritos

20⁹⁵
Breaded fried calamari

Levantamueros

35⁹⁵
Mussels, shrimp, octopus in house sauce

Aguachiles

22⁹⁵
Raw shrimp marinated in lime juice & your choice of green or red sauce

Ostiones En Su Concha

(6) 13⁹⁵ (12) 25⁹⁵

Raw oysters served in it's half shell

Ostiones Especiales

(6) 18⁹⁵ (12) 35⁹⁵

Raw oysters prepared with pico de gallo, avocado, octopus and shrimp

Ostiones Gratinados

(6) 18⁹⁵ (12) 35⁹⁵

Baked oysters topped with veggies, octopus, shrimp and melted cheese

COCTELES

Cocktails

Coctel de Camarón Sm 16⁹⁵ Lg 25⁹⁵
Shrimp cocktail

Coctel de Pulpo Sm 17⁹⁵ Lg 30⁹⁵
Octopus cocktail

Coctel de Camarón y Pulpo Sm 18⁹⁵ Lg 32⁹⁵
Shrimp and octopus cocktail

TOSTADAS

Ceviche De Camarón Shrimp ceviche 9⁹⁵

Ceviche De Pescado Fish ceviche 9⁹⁵

Camaron Cocido Boiled shrimp 10⁹⁵

Camarón y Pulpo Shrimp & octopus 14⁹⁵

Mixta Shrimp, octopus, surimi and avocado 14⁹⁵

Pulpo Octopus 14⁹⁵

Callo de Hacha Raw scallops 14⁹⁵

Tostada Mixta

Coctel de Camarón

LOS BARQUITOS

THESE ITEMS ARE COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ESTOS PLATILLOS SON COCINADOS AL TÉRMINO DEL GUSTO DEL CLIENTE

CONSUMIR CARNES, AVES, MARISCOS, O HUEVOS CRUDOS O POCO COCIDOS PUEDE AUMENTAR SU RIESGO DE ENFERMEDADES

TRANSMITIDAS POR ALIMENTOS, ESPECIALMENTE SI TIENE DETERMINADAS CONDICIONES MÉDICAS

Botana Fria

79⁹⁵
Raw scallops, shrimp and octopus (Serves 2-3)

Botana Sinaloa

49⁹⁵
Raw scallops, raw shrimp marinated in lime juice and red & green sauces (Serves 2-3)

Botana Nayarita

57⁹⁵
Fried shrimp, breaded calamari and "chicharrón de pescado" (fried fish chunks) (Serves 2-3)

CONSUMER ADVISORY

The Illinois State Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

Prices do not include tax and may change without notice

18% service charge will be added to parties of 4 or more adults

AVISO AL CONSUMIDOR

El Departamento de Salud del Estado de Illinois anuncia que el comer alimentos crudos o semicocidos como carnes, aves, huevos, pescados y mariscos, pone en riesgo la salud de todo individuo, pero especialmente a ancianos o niños menores de 4 años, mujeres embarazadas u otros individuos con sistema inmunológico especialmente vulnerable. El completar tiempos de cocción adecuados reduce el riesgo de contraer enfermedades.

AVISO SOBRE ALERGIAS A LOS ALIMENTOS

La comida que se prepara aquí puede contener estos ingredientes: leche, huevos, frijol de soja, cacahuates, nueces, pescado y/o mariscos

Precios no incluyen impuestos y estan sujetos a cambio sin previo aviso
18% de cargo por servicio será añadido a grupos de 4 ó más adultos