HACIENDA CAZADORES

Sonoran Mexican Cuisine

LA HORA FELIZ

SUNDAY TO THURSDAY 3 PM - 6 PM
FRIDAY & SATURDAY 3 PM - 5 PM
BAR-LOUNGE & PATIO ONLY

SABOR A HACIENDA

FOOD

Flautas de Atun Ahumado GF $10
Four rolled mini tacos + premium smoked tuna + poblano pepper sauce + smoked guajillo aioli + queso fresco + cilantro + pickled onions

Queso Fundido GF VEG $10
ADD: MUSHROOMS 4 | BEEF CHORIZO 5 | SHRIMP 6
Melted Sonoran cheese + Anaheim peppers. Served with corn tortillas or flour tortillas

Flautas de Pollo GF $9
CHICKEN TINGA ROLLED TACOS
Four rolled mini tacos + topped with guacamole + lettuce + onions + tomatoes + cotija cheese + sour cream

Sope de Camaron GF $10
SHRIMP SOPE
A blue corn tortilla sope + shrimp + red pickled onions + avocado + fried beans + queso fresco + sour cream.
Served with half bone marrow

Mini Hamburguesas de Wagyu $12
WAGYU SLIDERS
Two mini burgers 100% Wagyu beef + fontina cheese + thousand island aioli. Served with french fries

Pulpo Sarandeado GF $11
CHARRED OCTOPUS IN ADOBO SAUCE
Smoked guajillo aioli + charred lemon + confit potatoes

Tostada de Atun GF $10
TUNA TOSTADA
Blue corn tostada + morita chiles aioli + soy daikon + avocado + wakame + crispy onions + mango + radishes

Aguachile GF $10
Raw shrimp + serrano chiles + guajillo chiles + cucumbers + red onions + micro cilantro

Fresh Oysters GF
$1.50 PER OYSTER (MINIMUM 4)
Habanero + cucumbers + lime mignonette sauce

Crudo de Jurel GF $11
YELLOW-TAIL CRUDO
Jalapeños + mango salsa + citrus sauce

Callo en su Concha GF
SCALLOPS ON THE SHELL
$1.50 PER SCALLOP (MINIMUM 4)
Ponzu sauce + chiltepin peppers + tomatoes + green onions + cucumbers

Ceviche de Camaron GF $11
SHRIMP CEVICHE
Cucumbers + onions + tomatoes + cilantro + jalapeños + lime citrus.
Served with plantain chips

Quesadilla $8
ADD: CHICKEN $3 | PASTOR $3 | CARNE ASADA $4
Flour tortilla cheese quesadilla.

TACOS

$4.5 EACH | 2 TACOS MINIMUM

Pollo Adobado GF
ADOBO-MARINATED CHICKEN
Cilantro + onions + guacamole + street-style salsa.
Served on corn tortilla

Al Pastor GF
SPICY ADOBO PORK
Pineapple + cilantro + onions + guacamole + street-style salsa.
Served on corn tortilla

Taco de Pescado
FISH TACO
Beer battered fried fish + white cabbage + pico de gallo + Mexican cream. Served on corn tortilla

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

TRAGOS DEL ATARDECER

DRINKS

Platanazo $10
Oaxacan rum + Swiss banana cordial + fresh lime

La Intervencion $10
Blanco tequila + sage infused Dolin Blanc + fresh lime

La Misa $10
Espadin + chili + coffee infused campari

Margaritas
House Margarita $10
Flavor Margarita $11.50
(Tamarindo | Maracuya | Hibiscus | Mango)

Tu Dime $9
Well Cocktails

ROTATING PUNCH BOWLS

Sangre del Imperio $25
Gin + Aperol + fresh lemon + Lousiana bitters.
(Perfect for a sparkling long pour)

CERVEZAS

All Draft Beers $5
Bottled Beers $4

WINES

Select House Wines $8

COMPLEMENTOS

SIDES

Papas Fritas VEG GF $6
FRENCH FRIES
Topped with garlic + serranos + cotija cheese

Coctel de Elote VEG GF $6
CORN IN A CUP
Served with lime + cotija cheese + chili powder

Coles de Bruselas VEG GF $6
BRUSSELS SPROUTS
Crispy brussels sprouts + lime + smoked guajillo chile aioli + charred panela cheese + peanuts

Totopos y Guacamole V GF $8
CHIPS AND GUACAMOLE

*Consuming raw or undercooked meats, poultry, seafood, shelfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*A 3% CC surcharge will be added to all credit card transactions