



530-342-9791

<http://www.chicoentreeexpress.com>

# La Hacienda 893-8270

## How many sets of utensils will you need?

I don't need any utensils  
Please Include Utensils

### Starters

House Salad	\$8.95
<i>bed of lettuce with cheese, avocado, red onion, and tomato. Served with an 8pz house dressing.</i>	
Chips & Salsa	\$7.50
Chips & Salsa for One	\$3.50
<i>served with our mild house salsa, no substitutions please</i>	
Chips & Guacamole	\$13.75
Queso Dip & Chips	\$11.75
<i>A creamy white cheese blend of spices, tomatoes, onions and cilantro.</i>	
Bean Dip & Chips	\$8.50
<i>Spicy bean dip served with a basket of chips. (Vegetarian)</i>	
Nachos Supreme - Full	\$17.50
<i>Add seasoned chicken or beef and jalapenos to our nachos.</i>	
Nachos Supreme - Half	\$15.50
<i>Add seasoned chicken or beef and jalapenos to our nachos.</i>	
Nachos - Full	\$15.25
<i>Melted cheese over spicy beans layered on tortilla chips. Topped with salsa fresca and sour cream.</i>	
Nachos - Half	\$13.25
<i>Melted cheese over spicy beans layered on tortilla chips. Topped with salsa fresca and sour cream.</i>	
Esqites "corn" Chipotle Bites	\$14.50
<i>Creamy chipotle corn kernels ballad and deep fried. Served with chipotle aioli.</i>	
TaQUITOS	\$10.25
<i>Tender chicken rolled in crisp corn tortillas and served with salsa fresca and sour cream.</i>	
Pizzadilla	\$11.50
<i>A quesadilla with seasoned beef or chicken and zesty salsa topped with a scoop of sour cream.</i>	
Pizzadilla Supreme	\$15.50
<i>a 10" quesadilla stuffed with your choice of meat like the regular Pizzadilla plus salsa fresca and guacamole. Seasoned beef or chicken.</i>	
Deep Fried Green Beans	\$11.50
<i>Battered green beans with choice of chipotle aioli or ranch dipping sauce.</i>	
Jalapeno Poppers	\$12.50
<i>Breaded, Served with ranch dipping sauce.</i>	
Papas Tacos	\$13.50
<i>Crispy tacos filled with creamy potatoes topped with cabbage, salsa fresca, cotija cheese and arbol sauce.</i>	
Chicken Strips	\$14.25
<i>Breaded chicken strips, served</i>	

### Lunch

Lunch is served 11am-2:45pm

### Chef Jayvs Tacos-Way Beyond Ordinary (Lunch)

*With his brothers in our kitchen, Chef Javier brings us family recipes straight from Michoacan, Mexico. His flair for food reflects in every traditional dish he creates! Two tacos served with rice, beans, and sour cream. (Different for vegan items)*

Carne Asada	\$17.25
<i>Marinated flank steak, red onion and cilantro, with spicy arbol sauce on the side</i>	
Shrimp	\$17.75
<i>Grilled Shrimp, chipotle mayonnaise, fresh cabbage, and mango, with spicy arbol sauce on the side.</i>	
Fish Tacos	\$17.75
<i>Grilled tilapia wrapped in flour tortillas with herb aioli, verde sauce, salsa fresca, and cabbage.</i>	

### Chilling and Grilling (Lunch)

Fajitas	\$22.25
<i>Meat of your choice grilled with fresh onions and bell peppers. Served with rice, beans, salsa fresca, guacamole, sour cream and tortillas</i>	
Fajitas for Two	\$41.50
<i>Move over taco Tuesday, these fajitas will steal the show! Two meat choices of chicken, steak and/or shrimp with grilled bell peppers and onions on a sizzling hot platter. Served with rice, beans, guacamole and sour cream for two!</i>	
Street Burrito	\$17.75
<i>Your choice of meat, wrapped in a flour tortilla, filled with whole beans, salsa fresca, and cheese. Served with salad and black beans.</i>	
ala carte Street Burrito	\$13.20
<i>Grilled Chicken, Grilled Flank Steak, or Shrimp wrapped in a flour tortilla, filled with whole beans, salsa fresca, and cheese.</i>	
Carne Asada	\$23.25
<i>Marinated flank steak grilled to perfection. Served with rice, beans, salsa fresca, guacamole, arbol chile sauce and tortillas.</i>	
Roasted Garlic Shrimp	\$20.00
Enchiladas	
<i>Two grilled shrimp enchiladas smothered in a garlic cream sauce and topped with baby greens, diced tomatoes and cotija cheese. Served with black beans and rice.</i>	

### Salads in a Shell (Lunch)

*A crisp flour tortilla shell, overflowing*

### Beverages

Pepsi (32 oz fountain)	\$3.00
Diet Pepsi (32 oz fountain)	\$3.00
Starry Soda (32 oz fountain)	\$3.00
Mug Root Beer (32 oz fountain)	\$3.00
Dr. Pepper (32 oz fountain)	\$3.00
Pink Lemonade (32 oz fountain)	\$3.00

### Ninos Menu

*10 Years or Younger Please*

Pollo Crispers	\$8.75
<i>Served with a side of fries or kid's salad.</i>	
Beef Bowl	\$6.25
<i>Ground beef with rice and your choice of whole, refried or black beans</i>	
Chicken Bowl	\$6.25
<i>Chicken with rice and your choice of whole, refried or black beans</i>	
Kid's side of Fries	\$3.75
Kid's side of Rice	\$3.75
Kid's side of Beans	\$3.75
<i>Your choice of whole, refried or black beans. All beans are vegetarian.</i>	
Ninos Nachos	\$7.25
<i>Corn chips with refried beans and a blend of jack and cheddar cheese</i>	
Chicken Taquitos	\$7.75
<i>Served with rice and beans and sour cream</i>	

### Alcohol

**You MUST purchase food in order to purchase alcohol. "No Contact Deliveries" are not possible for orders that contain alcohol. ID will be checked. The name on the credit card must match the ID shown at the door. The purchaser must be present to receive alcohol deliveries. 21 and over only. Driver's license, State ID or a valid passport are the only acceptable forms of ID. No exceptions.**

Please click here to confirm you are at least 21 years of age  
*If proper and accurate identification is not provided at the time of delivery, you will no longer receive deliveries from Entree Express*

#### Bottled Beer

Sierra Nevada Pale Ale	\$6.00
Pacifico	\$5.50
Bud Light	\$5.25
Coors Light	\$5.25
Corona	\$5.50
Corona	\$5.50
Corona Light	\$5.50
Negra Modelo	\$5.50

#### Bottled Wine

with ranch dressing.

### Taqueria

Taco (soft)	\$5.50
<i>choice of Cheese, Beef, Chicken, Pork (add \$1), or Mayan Pork (add \$1)</i>	
Enchilada	\$4.95
<i>choice of Cheese, Beef, Chicken, Pork (add \$1), or Mayan Pork (add \$1)</i>	
Burrito	\$8.25
<i>choice of Cheese, Beef, Chicken, Pork (add \$1), or Mayan Pork (add \$1)</i>	
Chile Relleno	\$9.25
Cheese Quesadilla	\$6.00

### Ala Carte, Extras & Sides

**please see the "Chilling & Grilling" sections for the ala carte street burrito**

Side of Rice & Beans	\$5.75
<i>Your choice of whole, refried or black beans. All beans are vegetarian.</i>	
Side of Rice	\$5.75
Side of Beans	\$5.75
<i>Your choice of whole, refried or black beans. All beans are vegetarian.</i>	
Flour Tortilla (3 pc)	\$1.50
Corn tortilla (3 pc)	\$1.50
Tostada tortilla	\$1.95
Side of Pickled Jalapenos	\$1.00
Side of Fresh Jalapenos	\$1.50

### Salsas, Sauces, Guacamole & Dressings

Small Salsa (house red)	\$1.50
8 oz Salsa	\$3.50
Small Hot Salsa	\$2.00
8 oz Hot Salsa	\$4.25
8 oz Salsa Fresca	\$4.25
Small Mango Salsa (5oz)	\$6.75
Small House Dressing	\$2.00
8 oz House Dressing	\$4.50
Bottle of House Dressing (12oz)	\$9.95
Side of Ranch	\$3.75
Sliced Avocado	\$2.75
Small Guacamole	\$6.75
Large Guacamole	\$10.75
Small Sour Cream	\$2.75
Side of Chips	\$4.00

### **with chilled lettuce, fresh tomatoes, avocados, onion and cheese, served with our famous House Dressing.**

Fiesta	\$13.50
<i>Whole beans and rice</i>	
Fiesta Supreme	\$15.75
<i>Seasoned chicken or beef, whole beans and rice. Substitute shrimp for an extra charge.</i>	
Mexican Chef	\$14.75
<i>Seasoned chicken and beef</i>	
Acapulco	\$15.50
<i>Whole beans, chicken, and sour cream. Substitute shrimp for an extra charge.</i>	
Durango	\$17.50
<i>Choice of grilled flank steak or grilled chicken breast, whole beans and rice. Substitute shrimp for an extra charge.</i>	

### The Original Tostada (Lunch)

**A crisp corn tortilla, refried beans (vegetarian), melted jack cheese, a mound of fresh chilled lettuce, accented with tomato wedges and topped with our famous House Dressing.**

Original	\$13.50
<i>A Chico tradition.</i>	
Rice	\$14.50
<i>Zesty rice adds a nutty taste and texture to our Original Tostada.</i>	
Chicken	\$15.25
<i>Tender seasoned chicken.</i>	
Beef	\$15.25
<i>Seasoned ground beef,</i>	
Pork	\$16.50
<i>Chunks of pork in a verde sauce.</i>	
Pulled Mayan Pork Tostada	\$16.50
<i>Chunks of Mayan Pork.</i>	
Grilled	\$16.50
<i>Marinated flank steak or a tender chicken breast grilled to perfection.</i>	

### Classic Favorites (Lunch)

**Choose from a variety of the following favorites. Served with rice, beans and a salad. All are topped with sauce, chives and sour cream. One Item \$13.25. Two Items \$16.25. Three Items \$19.25. Add \$1 for each Pork item. Chile Relleno additional \$3. Click on the first item you would like and you will be given the option to add other items. Make it Baja style which upgrades your salad to a mini tostada for \$3.50**

Taco	\$13.25
<i>Beef, Chicken or Whole Bean (veg)</i>	
Enchilada	\$13.25
<i>Chicken, Beef, or Cheese.</i>	
Burrito	\$13.25
<i>Beef, Chicken, Pork, or Cheese.</i>	
1/2 Quesadilla	\$13.25
<i>Shredded Chicken, Ground Beef, or Cheese</i>	
Chile Relleno	\$16.25
<i>Fresh roasted chile.</i>	

### Casa Especiales (Lunch)

Chimichanga	\$17.25
<i>Your choice of chicken, shrimp or beef stuffed with cheese in a crisp flour tortilla. Served with rice, beans and salad.</i>	
Burrito Bowl	\$18.25
<i>"Whole Body Fitness" approved</i>	

Altos De Plata Chardonnay	\$16.00
<i>Argentina</i>	
Cape Mentelle Rose	\$16.00
<i>Australia, a fresh, vibrant expression of the traditional dry ros style</i>	
Altos de Plata Cabernet	\$16.00
<i>Argentina</i>	
Altos de Plata Malbec	\$16.00
<i>Argentina</i>	

### Cutwater Margaritas 12oz cans

**A San Diego Take on a Classic. Our Tequila Margarita puts a south of the border favorite in the palm of your hand. The tequila imparts a floral aroma with a smooth finish that complements our mix of tart lime, pure cane sugar, and a subtle hint of orange.**

Cutwater Mango Margarita	\$6.00
<i>Cutwater tequila with lime juice, mango, and other natural flavors. 12.5% abv</i>	
Cutwater Lime Margarita	\$6.00
<i>The combination is a perfectly balanced margarita with a Cutwater twist. 12.5% abv</i>	

- healthy option! Marinated meat of your choice grilled with bell peppers and onion. Served in a bowl with lettuce, black beans, and salsa fresca. Topped with melted cheese*
- Chile Verde** \$20.25  
*Chunks of pork slow cooked in mild tomatillo sauce. Served with rice, beans, salad and tortillas.*
- Mayan Pork** \$20.25  
*Slow cooked pork prepared in a citrus barbeque sauce with black bean and corn pancakes, mango salsa, black beans and rice.*
- Huevos Rancheros** \$14.25  
*Huevos rancheros means simply "rancher's style eggs", and implies a hearty late breakfast. "Huevos" eggs prepared how you like with tomato-based ranchero sauce.*
- Camarones Rancheros** \$20.25  
*Mexican style shrimp. This is a rich and flavorful saucy combination of shrimp, tomatoes, onions, bell peppers, and spices. Served with rice, beans, guacamole, sour cream, salsa fresca and tortillas.*
- Wilted Spinach Salad** \$18.00  
*A grilled chicken breast on top of a salad of spinach, apples, walnuts and bleu cheese, topped with a warm bacon Dijon vinaigrette.*

## Dinner

***Dinner is served from 2:45pm-8:00 pm***

### Chef Javys Tacos (Dinner)

***With his brothers in our kitchen, Chef Javier brings us family recipes straight from Michoacan, Mexico. His flair for food reflects in every traditional dish he creates! Two tacos served with rice, beans, and sour cream***

- Carne Asada** \$19.25  
*Marinated flank steak, red onion, cilantro and red arbol sauce.*
- Shrimp** \$19.75  
*Grilled Shrimp, chipotle mayonnaise, fresh cabbage, mango and arbol salsas.*
- Fish** \$19.75  
*Grilled tilapia wrapped in flour tortillas with herb aioli, verde sauce, salsa fresca and cabbage.*

### Chilling and Grilling (Dinner)

- Fajitas** \$24.25  
*Marinated chicken breast, flank steak, or shrimp grilled with fresh onions and bell peppers. Served with rice, beans, salsa fresca, guacamole, sour cream and tortillas*
- Fajitas for Two** \$43.50  
*Move over taco Tuesday, these fajitas will steal the show! Two meat choices of chicken, steak and/or shrimp with grilled bell peppers and onions on a sizzling hot platter. Served with rice, beans, guacamole and sour cream for two!*
- Street Burrito** \$19.75  
*Your choice of meat, wrapped in a flour tortilla, filled with whole beans, salsa fresca, and cheese. Served with salad and black beans.*
- ala carte Street Burrito** \$15.20  
*Grilled Chicken, Grilled Flank Steak, or Shrimp wrapped in a flour tortilla, filled with whole beans, salsa fresca, and cheese.*
- Carne Asada** \$25.25  
*Marinated flank steak grilled to*

perfection. Served with rice, beans, salsa fresca, guacamole, arbol chile sauce and tortillas.

Roasted Garlic Shrimp \$22.00

#### Enchiladas

Two grilled shrimp enchiladas smothered in a garlic cream sauce and topped with baby greens, diced tomatoes and cotija cheese. Served with black beans and rice.

### **Salads in a Shell (Dinner)**

***A crisp flour tortilla shell, overflowing with chilled lettuce, fresh tomatoes, avocados, onion and cheese, served with our famous House Dressing.***

Fiesta \$15.50

*Whole beans and rice*

Fiesta Supreme \$17.75

*Seasoned chicken or beef, whole beans and rice*

Mexican Chef \$16.75

*Seasoned chicken and beef*

Acapulco \$17.50

*Whole beans, chicken, and sour cream. Substitute shrimp for an extra charge.*

Durango \$18.75

*Choice of grilled flank steak or grilled chicken breast, whole beans and rice. Substitute shrimp for an extra charge.*

### **The Original Tostada (Dinner)**

***A crisp corn tortilla, refried beans, melted jack cheese, a mound of fresh chilled lettuce, accented with tomato wedges and topped with our famous House Dressing.***

Original \$15.50

*A Chico Tradition*

Rice \$16.50

*Zesty rice adds a nutty taste and texture to our Original Tostada.*

Chicken \$17.25

*Tender seasoned chicken*

Beef \$17.25

*Seasoned ground beef*

Grilled \$18.50

*Marinated steak or a tender chicken breast grilled to perfection*

Pork \$18.50

*Chunks of pork in a verde sauce.*

Mayan Pork Tostada \$18.50

### **Classic Favorites (Dinner)**

***Choose from a variety of the following favorites. Served with rice, beans and a salad. All are topped with sauce, chives and sour cream. One Item \$15.25, Two Items \$18.25, Three Items \$21.25. Add \$1 for each Pork item. Chile Relleno additional \$3. Click on the first item you would like and you will be given the option to add other items. Make it Baja style which upgrades your salad to a mini tostada for \$3.50***

Taco \$15.25

*Beef, Chicken or Whole Bean (veg)*

Enchilada \$15.25

*Chicken, Beef, or Cheese.*

Burrito \$15.25

*Beef, Chicken, Chile Verde (Pork), or Cheese.*

1/2 Quesedilla \$15.25

*Shredded Chicken, Ground Beef, or Cheese*

Chile Relleno \$18.25  
*Fresh roasted chile.*

### **Casa Especiales (Dinner)**

Chimichanga \$19.25

*Your choice of chicken, shrimp, or beef stuffed with cheese in a crisp flour tortilla. Served with rice, beans and salad*

Burrito Bowl \$20.25

*"Whole Body Fitness" approved healthy option! Your choice marinated chicken or marinated flank steak, grilled with bell peppers and onion. Served in a bowl with lettuce, black beans, and salsa fresca. Topped with melted cheese.*

Chile Verde \$22.25

*Chunks of pork slow cooked in mild tomatillo sauce. Served with rice, beans, salad and tortillas.*

Mayan Pork \$22.25

*Slow cooked pork prepared in a citrus barbeque sauce with black bean and corn pancakes, mango salsa, black beans and rice*

Camarones Rancheros \$22.25

*Mexican style shrimp. This is a rich and flavorful saucy combination of shrimp, tomatoes, onions, bell peppers, and spices. Served with rice, beans, guacamole, sour cream, salsa fresca and tortillas.*

Huevos Rancheros \$16.50

*Huevos rancheros means simply "rancher's-style" eggs, and implies a hearty late breakfast. "Huevos" eggs prepared however you like, with a tomato-based ranchero sauce. Served with rice, refried beans, and your choice of flour or corn tortillas*

Wilted Spinach Salad \$20.00

*A grilled chicken breast on top of a salad of spinach, apples, walnuts and bleu cheese, topped with a warm bacon Dijon vinaigrette*