

# UNCLE JULIO'S HACIENDA Colorado



How do mesquite-grilled steak fajitas and a fresh pineapple margarita sound right about now? If your answer is "Yes and Yes", we've got you covered. And with some great specials to make it even better. Now through May 4th, dine-in and order any steak fajita entrée and take home an additional order of steak fajitas for \$10! (Dine-in only. Valid through 5-4-21)

## APPETIZERS

### GUACAMOLE

Made in-house with fresh Hass avocados, onions and tomatoes. Small 8 | Large 10

### PREPARED-TO-ORDER GUACAMOLE

Prepared-to-Order and served in a traditional Molcajete 14

### MILD QUESO

Yellow queso with green chiles and tomatoes. Small 7 | Large 8

### QUESO BLANCO

A white queso with roasted poblanos and pico de gallo

Cup 7 | Bowl 8

### GRAND SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of Grand Marnier 12

### *The Swirl*

Frozen Margarita and Frozen Sangria 8

### PLATINUM SWIRL

House made Rocks Sangria swirled with Frozen Margarita topped with a shot of 1800 Silver Tequila 12

### FROZEN MARGARITA 9

### SANGRIA ON THE ROCKS 9

### COLORADO GOLD

Uncle Julio's Special Margarita 9

### PERFECT PATRÓN

Freshly squeezed lime juice Patrón Silver & Patrón Citrónge 13

## Our FAMOUS MARGARITAS

### TRES AMIGOS MARGARITA

Casamigos Blanco and Reposado Tequila, Cointreau, lime juice topped with a shot of Casamigos Añejo Tequila 12

### FRESH GRAPEFRUIT MARGARITA OF THE MONTH

Freshly squeezed grapefruit muddled with 100% agave Lunazul Tequila and St Germain 11.5 Add a \$2 Premium Tequila Floater\* (\*Tequila Floater where available by law)

### FRESH STRAWBERRY MARGARITA

Freshly squeezed lime juice and muddled strawberry with Lunazul Tequila and St. Germain 11.5

### *El Diablo* MARGARITA (LIMIT 2)

Exotico Reposado Tequila, Ancho Reyes-ancho chile liqueur, fresh lime juice with a salt and pepper rim, hand-shaken at your table 13

### FRESH PINEAPPLE MARGARITA OF THE MONTH

Fresh pineapple & lime juice muddled with 100% agave Lunazul Tequila and St Germain 11.5 Add a \$2 Premium Tequila Floater\* (\*Tequila Floater where available by law)

## BEER

### MEXICAN AND SPECIALTY BEER 6

Corona | Corona Light | Dos XX Lager | Dos Equis Ambar Modelo Especial | Tecate | Modelo Negra | Pacifico

### DOMESTIC 5.5

Bud Light | Michelob Ultra | Miller Lite | Coors | Coors Light

Spirits and wine available

## KIDS

Beverage included

### QUESADILLA

Cheddar cheese on flour tortillas with grilled chicken or seasoned ground beef grilled. Served with rice and beans 7.5

### BURRITO

A flour tortilla wraps Cheddar, Monterey Jack and refried beans with your choice of seasoned ground beef, grilled chicken or extra refried beans. Smothered in mild queso. Served with rice and beans 7.5

### CHICKEN TENDERS

Juicy fried chicken tenders with fries 6.5

### TACOS

One crispy corn or soft flour tortilla, with shredded lettuce, Cheddar cheese and tomatoes. Served with rice and beans.

Choice of: Seasoned ground beef or shredded chicken 6.5

Grilled chicken 7.5

## NON-ALCOHOLIC

Strawberry Lemonade

3.7 Refills only \$1

## DESSERTS

SOPAPILLAS 6

CHURROS 6

## HAPPY HOUR M-F 3PM - 6PM

\$5 SWIRL

\$5 COLORADO GOLD

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food-borne illness. These dishes may be cooked to order.

# Our FAMOUS FAJITAS

With fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, frijoles a la charra, sautéed peppers & onions with our homemade flour tortillas

Now through May 4th, dine in and order any steak fajita entrée & take home an additional order of steak fajitas for \$10! (Dine-in only. valid thru 5-4-21)

## CHICKEN & STEAK FAJITAS

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak,\* hand-trimmed by our butcher. Served with Mexican butter For one 20 / For two 36  
Substitute filet mignon fajitas for steak fajitas for \$2 more per person

## FAJITA SKIRT STEAK

Our original tender cuts of midwestern grain-fed fajita skirt steak\* aged for 21 days and hand-trimmed by our butcher  
For one 21 / For two 37

## JALISCO

Spicy mesquite grilled jumbo shrimp, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter 22  
Substitute filet mignon fajitas for steak fajitas for \$2 more

## GUADALAJARA

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter 23  
Substitute filet mignon fajitas for steak fajitas for \$2 more

## CHICKEN FAJITAS

Mesquite grilled chicken breast served with Mexican butter  
For one 18.5 / For two 33

## FILET MIGNON

Tender cuts of grain-fed Midwest filet\* with our scratch made agave queso sauce on the side For one 25 / For two 49

## MOUNTAIN MEX CLASSICS

Served with rice and frijoles a la charra

### CHEESE & ONION ENCHILADAS

Topped with salsa carne (2) 13.5 (3) 14.7

### BEEF ENCHILADA

Ground beef with agave queso sauce (2) 13.7 (3) 15.2

### CHICKEN ENCHILADA

Shredded chicken with New Mexico Hatch green chile sauce  
(2) 13.7 (3) 15.2

### TACO PLATE

Shredded chicken or ground beef crispy, or soft. (2) 10 (3) 13  
Grilled chicken or steak\* fajita (2) 12 (3) 16

### STEAK & ENCHILADA DINNER

Carne asada\*, sautéed veggies, cotija cheese with two cheese & onion enchiladas with salsa carne 22.5

### ROBERTO'S PLATTER

Two shredded chicken enchiladas smothered in New Mexico Hatch green chile sauce and a crispy chicken taco 14.5

### CHILE RELLENOS

Three crispy rellenos filled with Cheddar and Monterey Jack.  
Smothered with New Mexico Hatch green chile sauce 14.49

## STREET TACOS

Fire-grilled corn tortillas filled with melted cheese, roasted habanero salsa, roasted jalapeño peppers, pico de gallo, cilantro, avocado, lime crema and Mexican rice and black beans with your choice of:

**GRILLED CHICKEN** (3) 15.49 **GARLIC SHRIMP** (3) 15.99

**GRILLED STEAK\*** (3) 15.99

## MOUNTAIN MEX BURRITOS

Served with rice and sour cream

### BEAN AND CHEESE BURRITO

Refried beans, Cheddar and Monterey Jack, smothered in New Mexico Hatch green chile sauce 12

### COLORADO CHANGA

Make it your favorite by choosing your protein 14

Seasoned Ground Beef with red chile sauce on the side

Grilled Chicken with New Mexico Hatch green chile sauce on the side

### ULTIMATE BURRITO

Seasoned Ground Beef, refried beans with red chile sauce 14

Grilled Chicken, charra beans with New Mexico hatch green chile 14

Shredded Chicken, charra beans with New Mexico hatch green chile 14

Grilled Steak, charra beans with agave queso sauce 15

## SALAD

### MOUNTAIN MEX SALAD

Grilled chicken breast, field greens with red onions, black beans, tomatoes, mixed cheeses & avocados with a chipotle lime vinaigrette served on the side 12.5

Substitute Grilled Steak Add \$1

## MESQUITE GRILLED SPECIALTIES

### BACON WRAPPED CAMARONES

Six jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped, sautéed peppers and onions and mesquite grilled.  
Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24

### CAMARONES DIABLOS

Six spicy mesquite grilled jumbo shrimp with sautéed peppers and onions. Served with Mexican butter, homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 23

### CARNE ASADA

Hand-cut marinated 21-day aged skirt steak\* with sautéed peppers and onions. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 24

### PECHUGA DE POLLO

Mesquite grilled chicken breast with sautéed peppers and onions. Served with homemade guacamole, pico de gallo, Mexican rice and frijoles a la charra 19