



terraza
garden patio & lounge

Small Plates | Available 11am - Close

Marcona Almonds 4

Spanish Almonds, Chile Dusted Roasted

Marinated Olives 5

Sicilian Olives, Garlic, Orange Zest , Cilantro

Chips, Salsa & Guacamole 6

Fresh Corn Tortillas, Salsa Roja, House-Made Guacamole

Manchego Shepard Soup 6

Traditional Spanish Soup, Ham, Manchego Crostini

Chef's Daily Charcuterie Plate 9.5

Imported Cheese, Salumi, Crostini, Cornichons

Crisp Calamari & Organic Greens 9

Red Pepper, Wasabi Oil, Sriracha Yogurt, Pepperoncini

Crab Cakes 12

Mango Puree, Balsamic Molasses, Petite Frisée

Chorizo Stuffed Piquillos

House-Made Chorizo, Goat Cheese, Chili Oil

Warm Caprese Bruschetta 8

Grilled Ciabatta, Seared Panela Cheese, Tomato Jam

Entrees | Available 11am - Close

Hacienda Farmers Market Cobb Salad	13
Chicken, Farm Local Egg, Pancetta, Danish Bleu, Garden Scallions, Tomato, Asparagus, Avocado, Hacienda-Made Buttermilk Ranch Dressing	
House Smoked Salmon Salad	12
Shetland Salmon, Romaine, Local Tomatoes, Cucumbers, Red Onion, Sweet Potato Crisps, Dill Dressing	
Terraza BLT	11
Cherrywood Bacon, Guacamole, Local Tomato, Bibb Lettuce, Garlic Aioli <i>Choice of Fries or Green Salad</i>	
Double Check Ranch Burger	14
Grass Fed Beef from Arizona, Roasted Chiles, Bleu Cheese, Cherrywood Bacon, Organic Lettuce, Local Tomato Garlic Aioli <i>Choice of Fries or Green Salad</i>	
Sonoran Burger	13
Grass Fed Beef from Arizona, Bibb Lettuce, Caramelized Onions, Guacamole, Panela Cheese, Garlic Aioli, Hacienda Pepper Jam <i>Choice of Fries or Green Salad</i>	
Daily Changing Grilled Cheese	MP
Chef's Culinary Creation for today <i>Choice of Fries or Green Salad</i>	
Grilled Chicken Torta	12.5
Chicken Breast, Caramelized Onion, Local Tomato, House-Made Cilantro-Pesto Aioli <i>Choice of Fries or Green Salad</i>	

Dinner Entrées

Available 4pm - Close

Carne Asada Tacos	12
Marinated Prime Beef, Pico de Gallo, Cabbage, Salsa Verde, Panela Cheese, Avocado, Alejandro's Tortillas	
Fresh Fish Tacos	13
Marinated Fish, Pico de Gallo, Cabbage, Panela Cheese, Avocado Crema, Alejandro's Tortillas	
Chicken Enchiladas	12
Roasted Chicken, Panela and Cheddar Cheese, Corn Tortillas, Pico de Gallo, Black Beans	
Grilled Flank Steak	17
Smashed Red Potatoes, Grilled Asparagus, Local Tomato and Cilantro Chutney	
Seared Seasonal Fish	18.5
Smashed Red Potatoes, Chef's Seasonal Vegetables, Red Grape Chutney, Massoman Curry	

Non-Alcoholic & Beer

Fresh Squeezed Juices	5
Carrot & Ginger, Watermelon, Pineapple, Orange, Grapefruit, or Lemon-Lime	
Juice Spritzers	5
Hacienda-Made Freshly Squeezed Juice, brightened with a zip of Soda	
New York Egg Cream	4.5
Hacienda-made Chocolate Syrup, Milk, Soda Water	
Hacienda-made Rosemary & Mint Soda	4.5
Black Cherry Old Fashioned	5.5

Draft Beer

Barrio Brewery "Tucson" Blonde	6	Jever Pilsner	6
Breckenridge "Avalanche" Amber	6	Sierra Nevada Torpedo Extra IPA	6
Rotating Micro Brew Selection	MP		

Ask your Server about our Seasonal Selections!

Bottled Beer

Budweiser	4	Negro Modelo	5
Bud Light	4	Pilsner Urquell	5
Coors Light	4	Amstel Lite	5
Heineken	4	St Paul Girl N/A	6
Corona	5	Beerlao	6
Fat Tire	5	Atomium	8.5

The Classic Cocktails

Basil Julep 13

Fresh Hacienda-Grown Basil, Organic Demerara Sugar, Armagnac, Fresh Lime Juice, Soda Water

Chelsea Sidecar 8

Cucumber, No. 209 Gin, Freshly Squeezed Lemon Juice, Canton Ginger Cognac, Prunier Orange Cognac

City Slicker 10

High West Rendezvous Rye, Tamarind Simple Syrup

Singapore Sling 11

Hayman's Old Tom Gin, Cherry Herring, Benedictine, Lime, Maraschino Cherry, Grenadine, Orange Twist

Cachaca Sunrise 8

Leblon Cachaca, Triple Sec, Agave Nectar, Muddled Starwberries and Orange

Sherry Alexander 12

Oloroso Sherry, Dark Crème de Cacao, Vanilla Ice Cream, Heavy Cream, Chocolate Sauce

Chambord Cocktail 12

Chambord Vodka, Muddled Blueberries and Mint, Fresh Squeezed Lemon Juice, Club Soda, Simple Syrup

The Classic Cocktails

The Classique	8
Prosecco, Orange Bitters Soaked Sugar Cube, Served with a Twist	
Tom “Firth” Collins	9
Agave Nectar, Nolet’s Gin, Freshly Squeezed Lemon Juice, Soda Water, Burnt Lemon Twist	
Old, Old Fashioned	11
Maraschino Cherries, Orange Twist, Woodford Reserve Bourbon, Splash of Grenadine	
Horse’s Neck	12
Willet Bourbon, Angostura Bitters, Soda Water, Canton Ginger Cognac, Curl of Lemon	



It all started in 1887 with Jerry Thomas’s *Bartender’s Guide*, which contained the roughly 200 recipes that comprise the classic canon. These pre-prohibition specialties may have waned in popularity, but the American cocktail, which Henry Louis Mencken once called, “the only American invention, the perfection of which is comparable to a sonnet,” is on the rebound. It is with both a foot firmly planted in the past and an eye to the future of mixology that we present these reinterpretations of the classic American cocktail.



Peppers! 10

No. 209 Gin, Fresh Red Bell Pepper, Red Jalapeno, Simple Syrup, Hacienda-Grown Mint, Freshly Squeezed Lime Juice,

Southwestern Bloody Mary 12

Belvedere, Hacienda-Made Bloody Mary Mix

Lemon Basil 12

Hendricks Gin, Fresh Squeezed Lemon Juice, Cointreau, Lemon-Basil Simple Syrup

Aperol Cocktail 11

Aperol, St. Germain, Fresh Squeezed Grapefruit Juice

Hacienda Cooler 10

Bombay Sapphire, Fresh Cilantro, Cucumber, Lime Juice

This inspired concoction landed the Hacienda del Sol a first place spot in a statewide mixology competition by GQ magazine and Bombay Sapphire gin.

Infusion of the Week 10

Our talented staff uses the freshest ingredients from the Hacienda del Sol gardens each week to create exciting seasonal offerings. Ask your server about our weekly selection.

Spurred on by Ferran Adrià, the Spanish father of molecular gastronomy, many bartenders have been stepping into the kitchen as of late, not content to merely pull inspiration from their counterparts across the line. This culinary deconstructivism, as Adrià calls it, has led to cocktails that range from the deceptively simple to the laborious and complex. Mixologists are now, more than ever, playing with not only, flavors but textures, contrasting temperatures and other elements their predecessors never dreamed possible. It is in that vein that we present to you our culinary creations.

Margaritas

The Terraza 13

El Jimador Reposado, Mint-Jalapeno Simple Syrup,
Pineapple Juice, Pomegranate Juice, Sparkling Wine

Sonoran Ice Water 12

Don Julio Silver, Simple Syrup, Fresh Squeezed Lemon Juice

Hacienda Margarita 12

Cazadores Reposado, Hacienda-Made Sweet & Sour, Agave
Nectar, Triple Sec, Served on the Rocks

Terraza Margarita 13

Herradura Reposado, Fresh Squeezed Lime Juice, Agave

Nobleman Margarita 14

Casa Noble Reposado, Prunier, Cointreau, Hacienda-made
Sweet & Sour, Served on the Rocks



Tequila & Mezcal

Silver (S) • Reposado (R) • Añejo (A)

Cazadores (R)	9	Casa Noble (S/R/A)	10/12/14
Del Maguey Crema de Mezcal	14	Del Maguey Single Village Mezcal	16
El Jimador (S)	7	Peligroso (S/R/A)	10/11/12
Hijos de Villa (Pear Infused)	7	Herradura (S/R/A)	10/11/12
Herradura Seleccion Suprema	50		

Tequila Flights

Choose three tequilas either by style or producer

Peligroso	(S)	(R)	(A)	13
Herradura	(S)	(R)	(A)	12
Corzo	(S)	(R)	(A)	14
Casa Noble	(S)	(R)	(A)	15
	13	14	15	

Or try a specialty flight of distinctive, terroir driven Tequilas or Mezcal hand selected by our Sommelier

Tequila Rack 16

Small batch of family owned and produced Reposados

Del Mageuy Mezcal 18

Single Village Mescal Expressions

Spirits

Vodka

Fris	7	Stolichnaya	10
Ketel One	9	Chopin	10
Ketel One Citreon	9	Grey Goose Assorted	10
Belvedere	10	Stolichnaya Assorted Flavors	10

Gin

Beefeater	7	Nolet's	10
Tanqueray	8	Hendrick's	10
Bombay Sapphire	9	Tanqueray 'No 10'	10
No. 209	10	Tru Organics	10

Rum

Malibu	8	Bacardi Superior	9
Meyer's Dark	8	Mount Gay	10
Bacardi 151	9	Zaya	11

Whiskey & Bourbon

Canadian Club	7	Knob Creek	9
Jack Daniels	7	Noah's Mill	10
Maker's Mark	8	Willet Pot Stilled Bourbon	12
Crown Royal	8	Stranahan's	13
Jameson Irish Whiskey	8	Jack Daniels Single Barrel	14
Wild Turkey Rye	8	Crown Royal Cask No. 16	16
Basil Hayden's	8	Irishman Cask Strength	22

Spirits

Scotch

• Single Malt •

Glenmorangie 10yr	10	Springbank 10 yr	16
The Balvenie 'Double Wood' 12 yr	11	Glenmorangie	17
Glenkinchie 10yr	11	Sauternes-cask Lagavulin 16 yr	18
The Macallan 12 yr	11	Dalwhinnie 15 yr	18
The Glenlivet 12 yr	12	The Glenlivet 18 yr	25
Oban 14 yr	14	Ben Riach 21 yr	35
Talisker 10 yr	14	The Glenlivet 25 yr	60
Glenmorangie Sherry-cask	15	The Macallan 25 yr	80
Cragganmore 12 yr	15		

• Blended & Vatted Malt •

Dewars White Label	7	Chivas Regal 18 yr	15
Johnnie Walker Red	8	Johnnie Walker Green	17
Chivas Regal 12 yr	10	Johnnie Walker Gold	24
Johnnie Walker Black	11	Johnnie Walker Blue	32
Dewars White Label	7	Chivas Regal 18 yr	15

Armagnac & Cognac

Remy Martin '1738'	10	Delamin Vesper	24
Martell VSOP	13	Martell XO 'Supreme'	27
Hennessy VSOP 'Privilege'	13	Hennessy XO	30
Remy Martin VSOP	13	Remy Martin XO	30
Château St Aubin Armagnac	14	Martell 'Creation Grand Extra'	60