

Amelia's

Hacienda Restaurante



44 S. Grand Ave. | Montrose, Colorado 81401

970|249-1881

Platos Favoritas de la Casa

Served with refried beans or black beans and Spanish rice.

Substitute chimayo corn for \$5.00

- Rib Eye a la Mexicana* \$30.95
An 8oz. steak, topped with sautéed onion, bell peppers, tomatoes and garlic. Comes with a cheese, ground beef, shredded beef or chicken enchilada. Add shrimp or scallops for an additional \$5.50 or \$11.00 for both.
- Carne Asada \$25.95
Sautéed carne asada seasoned with pico de gallo and garlic on flour tortillas.
- Tacos de Carne Asada \$22.95
Seasoned carne asada, sautéed with pico de gallo and garlic in flour tortillas. Served with Spanish rice and refried beans.
- Street Tacos \$22.95
Choice of carnitas, charbroiled chicken breast or charbroiled flank steak in corn tortillas with fresh cilantro and chopped onions. Garnished with lime slice. Add \$2.00 for carne asada.
- Barbacoa Street Tacos \$23.95
Our slow cooked brisket, shredded in corn tortillas with fresh cilantro and chopped onions. Garnished with lime slice.
- Chile Colorado \$19.95
Tasty pieces of tender pork simmered in a red chile sauce. Served with your choice of tortillas
- Chile Verde \$19.95
Tender pieces of pork simmered in our verde sauce. Served with your choice of tortillas
- Carnitas \$20.95
Tender pieces of slow roasted pork flash fried and served with guacamole, pico de gallo and your choice of tortillas.
- Pollo a la Diabla \$21.95
Seasoned chicken sautéed with pico de gallo, garlic, jalapeños/Serrano chiles, and our three Amelia's sauces. Served with your choice of tortillas
- Arroz con Pollo \$20.95
Seasoned chicken breast sautéed with pico de gallo, garlic, and both enchilada and Ranchera sauce. Topped with melted cheese and served over our Spanish rice. Served with your choice of tortillas
- Huevos Rancheros* \$14.95
Two eggs over easy atop a corn tortilla smothered with our ranchera sauce and melted cheese. Served with your choice of tortillas.
- Chile con Puerco Huevos Rancheros* \$16.95
Two eggs sunny side up atop a corn tortilla, smothered with your choice of Chile Colorado pork, or Chile Verde pork and melted cheese. Served with your choice of tortillas
- Sopes \$17.95 Vegetarian - \$12.95
Thick shallow shells of masa, fried until golden, topped with refried beans, shredded cabbage, chopped tomatoes, avocado, crumbled queso fresco, with sour cream.
Pollo Asado (Add \$2.00) Carne Asada (Add 3.00)
- Tacos de Pollo Asado \$22.95
Flour tortillas filled with seasoned chicken breast, pico de gallo and garlic.
- Pollo Asado \$25.95
Charbroiled seasoned chicken breast topped with sautéed onion, bell peppers, mushrooms, tomatoes and garlic with your choice of tortillas.
- Machaca \$20.95
Shredded beef sautéed with pico de gallo and three eggs. Served with your choice of tortillas.

Burritos

All burritos can be made crispy upon request for an additional \$2. Served a la carte.

- De Chile Verde.....\$15.95
Our chile verde pork in a flour tortilla with refried beans, Spanish rice and cheese. Smothered with more chile verde and melted cheese. Garnished with sour cream.
- De Chile Colorado.....\$15.95
Our chile Colorado pork in a flour tortilla with refried beans and cheese. Smothered with more chile Colorado and melted cheese. Garnished with sour cream.
- De Chile Relleno.....\$15.95
Our classic chile relleno in a flour tortilla, beans, rice, and cheese. Comes smothered with mild or spicy salsa verde.
- De Carnitas.....\$16.95
Pork carnitas in a flour tortilla with beans. Smothered with salsa verde, melted cheese and pico de gallo.
- De Carne Asada.....\$17.95
Sautéed carne asada seasoned with pico de gallo and garlic in a flour tortilla filled with Spanish rice and refried beans. Smothered with salsa verde and melted cheese. Garnished with guacamole and pico de gallo.
- De Pollo Asado.....\$17.95
Sautéed chicken breast with Spanish rice and refried beans seasoned with pico de gallo and garlic in a flour tortilla. Smothered with salsa verde and melted cheese. Garnished with guacamole and pico de gallo.
- De Chorizo Con Huevos.....\$12.95
Three eggs scrambled with chorizo sausage. Topped with beans and cheese and rolled in a flour tortilla. Comes with salsa of your choice.
- De Machaca.....\$14.95
Shredded beef sautéed with pico de gallo and three eggs. Topped with beans and cheese and rolled into a flour tortilla. Comes with salsa of your choice.
- El Classico.....\$13.95
Our shredded chicken breast or seasoned ground beef burrito served with beans and rice or smothered. Add shredded beef for \$2.00.

Seafood

Sub Chimayo Corn \$5.50

- Camarones a la Diabla*.....\$21.95
Seasoned shrimp sautéed with pico de gallo, garlic, jalapenos/Serrano chiles, and our three Amelia's sauces. Served with your choice of corn or flour tortillas, refried beans, and Spanish rice.
- Halibut Tacos*.....\$29.95
Corn tortillas filled with seasoned halibut sautéed in pico de gallo and garlic. Served with Spanish rice and refried beans.
- Shrimp Tacos*.....\$21.95
Corn tortillas filled with seasoned shrimp sautéed with pico de gallo and garlic. Served with Spanish rice and refried beans.
- El Burrito Sabroso*.....\$25.95
Seasoned sautéed shrimp, and scallops rolled in a burrito with pico de gallo, garlic and Spanish rice. Smothered with all three Amelia's sauces. Topped with queso fresco, fresh tomato and avocado slices. Garnished with sour cream on the side. Can be made crispy for an additional \$5.50
- Seafood Enchilada*.....\$24.95
Corn tortillas filled with seasoned shrimp, and scallops sautéed with fresh pico de gallo and garlic. Smothered with our three sauces and melted cheese. Topped with sliced avocado and tomato slices. Comes with refried beans and Spanish rice. Garnished with sour cream.
- Shrimp and Spinach Enchilada*.....\$22.95
Corn tortillas filled with sautéed pico de gallo, garlic, creamed spinach and shrimp. Topped with our verde sauce and melted cheese, sliced avocados and tomatoes. Served with refried beans and Spanish rice. Garnished with sour cream.
- Shrimp and Spinach Quesadilla*.....\$18.95
Sautéed seasoned shrimp with creamed spinach, garlic and pico de gallo, stuffed in a flour tortilla with melted cheese. Served with sour cream and guacamole.

Enchiladas

Served with refried beans and Spanish rice • Substitute chimayo corn for \$5.00

Traditional Salsa Rojo - Mild • Salsa Verde - Spicy • Salsa Ranchera - mild, creamy orange sauce with onions and celery.

Two Cheese, Chicken, Ground Beef or Shredded Beef Enchiladas.....\$15.95

Topped with your choice of Amelia's sauces. Garnished with sour cream.

Enchilada Trio.....\$17.95

Chicken, shredded or ground beef, and cheese enchiladas topped with all three Amelia's sauces a sour cream garnish.

Enchilada Suizas.....\$16.95

Shredded chicken breast enchilada topped with Amelia's green sauce, Mexican crema and crumbled queso fresco.

Spinach Enchiladas.....\$15.95

Corn tortillas filled with creamed spinach. Topped with our verde sauce and melted cheese. Garnished with sour cream and served with black beans.

Fajitas

Served with refried beans and Spanish rice • Substitute chimayo corn for \$5.00

Fajita Supremas.....\$25.95

Tender chicken breast, steak and succulent shrimp sautéed with tomatoes, bell peppers, onions and garlic.

Chicken Fajita.....\$21.95

Steak Fajita.....\$21.95

Steak and Chicken Fajita.....\$24.95

Vegetable Fajita.....\$18.95

Seafood Fajita.....\$24.95

Fresh shrimp and scallops sautéed with tomatoes, bell peppers, onions and garlic.

Shrimp Fajita.....\$23.95

Scallop Fajita.....\$25.95

Halibut Fajita.....\$29.95

Combinations

Served with refried beans and Spanish rice • Substitute chimayo corn for \$5.00

Enchilada/Taco.....\$ 15.95

Choose a chicken, cheese, shredded or ground beef enchilada and a chicken, shredded or ground beef crispy or soft taco.

Enchilada/Tamale.....\$16.95

Tacos.....\$15.95

Your choice of crispy or soft tacos filled with chicken, shredded or ground beef

Chile Relleño.....\$15.95

A poblano chile stuffed with cheese, dipped in egg batter and fried to a golden puff.

Chile Relleño/Taco.....\$16.95

Chile Relleño/Enchilada.....\$16.95

Pork Tamale.....\$16.95

A corn husk filled with corn masa and chile Colorado pork, then steamed until tender. Topped with shredded cheese and chile Colorado.

Flautas.....\$15.95

Two flour tortillas filled with chicken or shredded or ground beef and deep fried. Covered with shreds of lettuce, sour cream, salsa and guacamole.

Taquitos.....\$15.95

Three crisp rolled corn tortillas filled with your choice of chicken, ground or shredded beef. Covered with shreds of lettuce, sour cream, guacamole and salsa.

Mexican combo.....\$18.95

A chili relleño, an enchilada and a taco. Choose between cheese, chicken, ground or shredded beef for your enchilada and chicken, ground or shredded beef for the taco.

El Patron.....\$18.95

A ground or shredded beef taco with a cheese enchilada and two (2) crispy shredded or ground beef taquitos.

El Ranchero.....\$18.95

A golden puffed chilli relleño topped with ground or shredded beef and paired with our pork tamale

Aperitivos

- Nacho Supreme.....\$14.95 Vegetarian - \$10.95
Crisp tortilla chips blanketed with cheese, refried beans, pico de gallo, jalapeños and your choice of chicken, chile verde pork, shredded or ground beef.
- Quesadilla de Carne Asada\$15.95
Seasoned sautéed steak with pico de gallo and garlic stuffed in a flour tortilla with melted cheese. Served with guacamole and sour cream.
- Quesadilla de Pollo Asado.....\$15.95
Seasoned sautéed chicken with pico de gallo and garlic stuffed in a flour tortilla with melted cheese. Served with guacamole and sour cream.
- 🔪 Queso Fundido\$12.95
Melted cheese with spicy salsa. Comes with tostadas or corn tortillas.
- 🔪 Chorizo Queso Fundido.....\$14.95
Melted cheese with spicy salsa and chorizo. Topped with avocado and served with chips or corn tortillas.

Sopas, Ensaladas, y Tostadas

- Seafood Soup (Fall/Winter).....\$17.95
Seasoned Shrimp and Scallops sautéed with garlic, pico de gallo and our house salsa. We add soup broth, spanish rice, fresh avocado slices and tostada chips.
- Tostada Grande\$15.95 Vegetarian - 12.95
A crisp flour tortilla bowl filled with refried beans and your choice of chicken, chili verde pork, shredded or ground beef and melted cheese. Topped with fresh greens, pico de gallo and crumbled queso fresco. Served with sour cream and guacamole.
- Tostadas Asadas\$17.95 Vegetarian - 12.95
Traditional flat corn tortilla tostadas with choice of carne asada (add \$2) or pollo asado, refried beans, avocado, romaine lettuce, cheese, and pico de gallo, topped with sprinkled queso fresco and garnished with sour cream.
- Fajita Salad.....\$17.95
Sautéed steak or chicken breast, with onions, tomatoes and fresh garlic. Served on a bed of spinach and romaine lettuce and sprinkled with queso fresco. Add \$3.00 for steak

🔪 May be spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Beverages (20oz)

- Soft Drinks.....\$3.00
Coke, Diet coke, Dr. Pepper, Cherry coke, Sprite, Barq's Root Beer
- Iced Tea.....\$3.00
- Lemonade or Arnold Palmer.....\$3.00
- Sweetened Raspberry Iced Tea.....\$3.00
- Bottled Mexican Sodas
- Coke Medio Litro (1/2 liter).....\$3.50
- Topo Chico (12oz) Bottled Mineral Water.....\$3.00

Beer & Wine

Mexican Beers on Tap.....	\$4.75
XX's Amber, Negro Modelo, Pacifico	
Amelia's Michelada.....	\$5.75
Made with your choice of bottled Mexican beer or Mexican tap beers listed	
Micro on Tap.....	(Pint) \$5
Ask your server for seasonal selection of 5 micro beers from local Colorado breweries.	
Al's Choice.....	\$4
Coors Banquet	
Bottled Mexican Beers.....	\$4.25
Corona, Corona Premier, Dos Equis Lager, Modelo Especial, Bohemia	
Merlot Cabernet Sauvignon (Red), Chardonnay, Pinot Grigio (White).....	\$8

Tequila Bar

La Margarita de la casa.....	\$13
Cazadores blanco tequila, Cointreau, simple syrup, fresh lime juice. Salt/or no salt. Served up or on the rocks.	
Cadillac Margarita.....	\$16
Cazadores blanco tequila, Cointreau, simple syrup, fresh lime juice, topped with Grand Marnier floater. Salt/or no salt. Served up or on the rocks.	
Toronja (Grapefruit) Margarita.....	\$14
Espolon silver tequila, Cointreau, fresh grapefruit juice, fresh lime juice, simple syrup. Tajin salt/no Tajin salt. Served up or on the rocks.	
Fruit Margaritas.....	\$14
Choice of Mango or Guava. Cazadores blanco tequila, Cointreau, fresh lime juice. Tajin salt/no Tajin salt. Served blended or on the rocks.	
St. Germaine Margarita.....	\$14
Herradura silver tequila, St. Germaine elderflower liquor, simple syrup, fresh lime juice. Salt/or no salt. Served up or on the rocks.	
Patron Margarita.....	\$15
Patron tequila, patron orange citronage, fresh lime juice, simple syrup. Salt/no salt. Served up/or on rocks.	
Partida Agave Margarita	
Partida silver or Reposado tequila, fresh lime, agave nectar. Salt/no salt. Served up or on the rocks.	
Silver.....	\$14
Reposado.....	\$15
Call It Margarita	
Fresh lime juice, Cointreau, simple syrup. Salt/no salt, rocks or up. Upgrade to Cadillac Margarita (topped with a Grand Marnier floater) add \$4.00.	
Featured Silver Tequilas: Espolon, Hornitos.....	\$13
Reposado Tequilas: Espolon, Hornitos, Cazadores.....	\$14
Top Shelf Call It Margarita	
Choice between, Casamigos, Don Julio and Herradura tequilas. Fresh lime juice, Cointreau, agave nectar. Salt/no salt, rocks or up. Upgrade to Cadillac Margaritas (topped with a Grand Marnier floater) add \$4.00.	
Silver.....	\$15
Reposado.....	\$16
Jalapeño Margarita.....	\$14
Hornitos silver tequila, Cointreau, fresh diced jalapenos, agave nectar, fresh lime juice. Served strained, up or on the rocks. Salt/no salt.	
Mezcalrita.....	\$15
Madre mezcal, Cointreau, agave nectar, fresh lime juice. Salt/no salt. Served up or on the rocks.	
Amelia's Tequila Sunrise.....	\$13
Cazadores blanco tequila, mango juice, grenadine, maraschino cherries.	
Paloma.....	\$13
Espolon silver tequila, fresh grapefruit juice, fresh lime juice, Squirr citrus soda, Tajin salt/no Tajin salt.	
Agua de Rancho.....	\$13
Cazadores silver tequila, fresh lime juice, Topo Chico mineral water. Served over ice. Tajin Salt/no Tajin salt, lime wedge.	