



## BRUNCH

<p><b>CARNE ASADA &amp; EGGS</b> 22 two eggs any style   hash browns or papas de la casa   chiles toreados   English muffin or tortillas</p> <p><b>AMERICANO</b> 16 two eggs any style   hash browns or papas de las casa   chiles toreados   English muffin or tortillas <b>choice of:</b> sausage link   artisan ham   bacon</p> <p><b>LOS PANCAKES</b> 14 blueberries or bananas   powdered sugar   fresh berries   two eggs any style</p> <p><b>CHILAQUILES</b> 19 corn tortilla chips   queso Oaxaca   queso fresco   avocado   cilantro   two eggs any style <b>choice of sauce:</b> house chilaquile   suiza</p> <p><b>NOPALITOS SKILLET</b> 17 tender cactus leaves   peppers   onions   charred corn   cherry tomatoes   panela cheese   scrambled eggs   papas de la casa   English muffin or tortillas</p>	<p><b>HUEVOS RANCHEROS</b> 15 two eggs any style   corn tortillas   salsa ranchero   frijoles refritos   Spanish rice</p> <p><b>EGGS BENEDICT</b> 17 poached eggs   hollandaise sauce   avocado   toasted English muffin   hash browns or papas de la casa <b>choice of:</b> Canadian bacon   chorizo</p> <p><b>BREAKFAST BURRITO</b> 16 scrambled eggs   Mexican crema   papas   salsa fresca   queso Oaxaca <b>choice of:</b> bacon   ham   chorizo</p> <p><b>CANELA FRENCH TOAST</b> 16 marble Texas toast   cinnamon   powdered sugar   fried buñuelos   dulce de leche   two eggs any style</p>
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## FRESCO

<p><b>MEXICAN FRUIT BOWL</b> seasonal fruits   berries   Tajín   chamoy</p> <p><b>8</b></p>	<p><b>PAN DULCE</b> sweet Mexican pastries</p> <p><b>9</b></p>
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## COLD

**add to any salad:** pollo asado 5 | carne asada 12 | (3) shrimp 7

<p><b>CAESAR SALAD</b> 14 romain lettuce   housemade jalapeño cornbread croutons   chipotle Caesar dressing   manchego cheese</p> <p><b>MEXICAN QUINOA SALAD</b> 14 arugula   roasted corn   black beans   heirloom tomatoes   avocado   pickled onions   toasted pepitas</p> <p><b>CHOPPED SALAD</b> 15 romain lettuce   black beans   tomatoes   corn   poblano peppers   red onions   jícama   papaya   cotija cheese   toasted cumin vinaigrette</p> <p><b>CEVICHE</b> 18 chef's selection of seafood   lime   tomatoes   jalapeños   avocado   red onions   cucumbers   corn tostadas</p> <p><b>GUACAMOLE FESTIVO</b> 14 white corn   pickled onions   queso añejo   red jalapeños   green jalapeños</p> <p><b>COCTEL DE CAMARONES</b> 22 rock shrimp   jumbo shrimp   spicy tomato broth   cucumbers   red onions   lime   avocado   cilantro   Tajín</p>
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## HOT

<p><b>TRADITIONAL CHICKEN TORTILLA SOUP</b> 9 tortilla strips   avocado   corn or flour tortillas</p> <p><b>AUTHENTIC POZOLE</b> 9 pork   onions   cilantro   cabbage   chili flakes   oregano   corn or flour tortillas</p> <p><b>TAQUITOS</b> 16 chicken   queso fresco   avocado salsa   sour cream   iceberg cabbage blend</p> <p><b>OXTAIL EMPANADAS</b> 18 white wine chorizo braised oxtail   guajillo veal demi-glace</p>
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## STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice.

<b>CARNE ASADA</b> avocado green sauce   white onions   cilantro   queso fresco	<b>18</b>	<b>POLLO ASADO</b> chipotle aioli   queso fresco   salsa de la casa   white onions   cilantro	<b>15</b>
<b>PORK CARNITAS</b> tomatillo sauce   white onions   cilantro	<b>16</b>	<b>PESCADO</b> grilled mahi-mahi   iceberg cabbage blend   Mexican crema   avocado   pico de gallo	<b>17</b>
<b>BEER BATTERED FISH TACOS</b> Modleo beer battered mahi-mahi   iceberg cabbage blend   Mexican crema   avocado   pico de gallo	<b>20</b>		

## ENTRADAS

<b>CARNE ASADA NACHOS</b> corn tortilla chips   cheese blend   frijoles refritos   pico de gallo   pickled jalapeños   guacamole   Mexican crema	<b>19</b>	<b>ENCHILADAS TRADICIONALES</b> Mexican crema   cilantro   queso fresco   frijoles refritos   Spanish rice <b>choice of:</b> chicken   beef   fish   shrimp   cheese <b>choice of sauce:</b> authentic red   green suiza	<b>22</b>
<b>SURF &amp; TURF BURRITO</b> shrimp   carne asada   pico de gallo   chipotle aioli   frijoles refritos   Spanish rice   avocado   crispy onions   queso fresco   cilantro   suiza and Colorado sauce topped	<b>26</b>	<b>EL BURRITO</b> pico de gallo   salsa de la casa   queso fresco   avocado   cilantro   frijoles refritos   Spanish rice   authentic red sauce topped <b>add:</b> pollo asado <b>5</b>   carnitas <b>6</b>   carne asada <b>12</b>	<b>17</b>

## SIDES

<b>SPANISH RICE 6</b> traditional style   pickled onion	<b>TEQUILA LIME VEGETABLES 7</b> citrus chili butter   fine herbs   seasonal vegetables	<b>POBLANO RICE 7</b>
<b>FRIJOLETS REFRITOS 6</b> refried pinto beans   queso fresco	<b>FLOUR TORTILLAS 2</b>	<b>SIDE OF EGGS (2) 3</b>
<b>PICKLED SPICY CARROTS 5</b> white onion   jalapeños	<b>CORN TORTILLAS 2</b>	<b>SIDE OF BACON 4</b>
<b>BLACK BEANS 6</b>	<b>PLANTAINS 7</b> sweet crema	<b>SIDE OF PANCAKES 5</b>
		<b>SIDE OF FRENCH TOAST 5</b>
		<b>SIDE OF FRUIT 4</b>

## BEBIDAS

<b>AGUAS FRESCAS</b> jamaica   horchata	<b>4</b>
<b>KERN'S FRUIT NECTARS</b> guava   mango   banana pineapple   peach   strawberry banana	<b>4</b>
<b>CAPPUCCINO</b> espresso   steamed milk   stretched layer of thick foam	<b>4</b>
<b>MEXICAN HOT CHOCOLATE</b> Ibarra chocolate   ancho chile   steamed milk	<b>4</b>

## BOTTLED BEVERAGES

<b>JARRITOS SODA</b> orange mandarin   tamarindo   strawberry   Sangria Señorial   pineapple   citrus lime	<b>5</b>
<b>MEXICAN COCA-COLA</b>	<b>5</b>
<b>JARRITOS MINERAGUA</b> mineralized carbonated water	<b>5</b>
<b>TOPO CHICO</b> natural sparkling mineral water	<b>5</b>
<b>TOPO CHICO TWIST OF LIME</b> lime flavored natural sparkling mineral water	<b>5</b>

## FROZEN DRINKS

<b>MANGONADA MOCKTAIL</b> mango purée   mango nectar   house salt	<b>8</b>
<b>MARGARITA MOCKTAIL</b> orange juice   agave nectar   house salt <b>choice of:</b> mango   guava   peach	<b>6</b>

## THE HISTORY OF 1882

1882 was one of the most important years ever in the history of the Pechanga Band of Luiseño Indians. On June 27, 1882, President Chester A. Arthur issued an Executive Order re-establishing the government-to-government relationship between Pechanga and the United States and setting aside a mere 4,000 acres for the Pechanga Indian Reservation.

The Pechanga People have lived in the Temecula Valley since time immemorial. Finally, 30 years after the conclusion of the Treaty at the Village of Temecula, the promise of permanent lands for the Pechanga People was fulfilled. The Treaty of Temecula would have given tribes about 12,000 square miles of Southern California. But as gold was discovered in California,

the U.S. Senate did not ratify the Treaty of Temecula – along with 17 others. State actions led to California Native Americans being legally exterminated, enslaved, and oppressed. Millions of acres of land were forcibly taken by the State of California for the benefit of individuals and corporations. Our ancestors endured floods, fires, droughts, economic scarcity, disease, and invasions, struggling to survive to ensure a better life for future generations. Thanks to them, a new day has dawned in which our Tribe is realizing self-reliance and employing thousands of Californians. With confidence that our children and grandchildren will preserve our tribal sovereignty, our culture and traditions, we look forward to a bright future.