



BRUNCH

CARNE ASADA & EGGS two eggs any style hash browns or papas de la casa chiles toreados English muffin or tortillas	20	HUEVOS RANCHEROS two eggs any style corn tortillas salsa ranchero frijoles refritos Spanish rice	15
AMERICANO two eggs any style hash browns or papas de las casa chiles toreados English muffin or tortillas choice of: sausage link artisan ham bacon	16	EGGS BENEDICT poached eggs hollandaise sauce avocado toasted English muffin hash browns or papas de la casa choice of: Canadian bacon chorizo	17
LOS PANCAKES blueberries or bananas powdered sugar fresh berries two eggs any style	14	BREAKFAST BURRITO scrambled eggs Mexican crema papas salsa fresca queso Oaxaca choice of: bacon ham chorizo	16
CHILAQUILES corn tortilla chips queso Oaxaca queso fresco avocado cilantro two eggs any style choice of sauce: house chilaquile suiza	19	CANELA FRENCH TOAST marble Texas toast cinnamon powdered sugar fried buñuelos dulce de leche two eggs any style	16
NOPALE SKILLET tender cactus leaves peppers onions charred corn cherry tomatoes panela cheese scrambled eggs papas de la casa English muffin or tortillas	16		

FRESCO

MEXICAN FRUIT BOWL seasonal fruits berries Tajín chamoy	PAN DULCE sweet Mexican pastries
8	9

COLD

add to any salad: pollo asada 5 carne asada 12 (3) shrimp 7	
CLASSIC CAESAR SALAD romaine lettuce queso fresco parmesan cheese sweety drop peppers telera bread croutons	12
MEXICAN CHOPPED SALAD iceberg lettuce bell peppers black beans roasted butternut squash red onions charred corn cherry tomatoes corn tortilla chips choice of dressing: honey chipotle creamy cilantro ranch	15
CEVICHE chef's selection of seafood lime tomatoes jalapeños avocado red onions cucumbers corn tostadas	18
FALL FIESTA GUACAMOLE avocado roasted butternut squash pomegranate seeds onions chili oil pepitas lime	17
COCTEL DE CAMARONES rock shrimp jumbo shrimp spicy tomato broth cucumbers red onions lime avocado cilantro Tajín	22

HOT

TRADITIONAL CHICKEN TORTILLA tortilla strips avocado corn or flour tortillas	9
AUTHENTIC POZOLE pork onions cilantro cabbage chili flakes oregano corn or flour tortillas	9
ESQUITES corn kernels shallots Mexican crema cilantro queso fresco Tajín lime	11
TAQUITOS chicken queso fresco avocado salsa sour cream shredded lettuce	16

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice.

CARNE ASADA

avocado green sauce | white onions | cilantro | queso fresco

18

POLLO ASADO

chiptole aioli | queso fresco | salsa de la casa | white onions | cilantro

15

PORK CARNITAS

tomatillo sauce | white onions | cilantro

16

PESCADO

cabbage | lime white sauce | pico de gallo | avocado spear

17

ENTRADAS

CARNE ASADA NACHOS

corn tortilla chips | cheese blend | frijoles refritos | pico de gallo | pickled jalapeños | guacamole | Mexican crema

19

ENCHILADAS TRADICIONALES

Mexican crema | cilantro | queso fresco | frijoles refritos | Spanish rice
choice of: chicken | beef | fish | shrimp | cheese
choice of sauce: authentic red | green suiza

22

SURF & TURF BURRITO

shrimp | carne asada | pico de gallo | chipotle aioli | frijoles refritos | Spanish rice | avocado | crispy onions | queso fresco | cilantro | suiza sauce and Colorado sauce—served wet

22

EL BURRITO

pico de gallo | salsa de la casa | queso fresco | avocado | cilantro | frijoles refritos | Spanish rice | authentic red sauce—served wet
add: pollo asado **5** | carnitas **6** | carne asada **12**

14

SIDES

SPANISH RICE 6

traditional style | pickled onion

FRIJOLES REFritos 6

refried pinto beans | queso fresco

PICKLED SPICY CARROTS 5

white onion | jalapeños

TEQUILA LIME VEGETABLES 7

citrus chili butter | fine herbs | seasonal vegetables

FLOUR TORTILLAS 2

CORN TORTILLAS 2

SIDE OF EGGS (2) 3

SIDE OF BACON 4

SIDE OF PANCAKES 5

SIDE OF FRENCH TOAST 5

SIDE OF FRUIT 4

BEBIDAS

AGUAS FRESCAS

jamaica | horchata

4

KERN'S FRUIT NECTARS

guava | mango | banana pineapple | peach | strawberry banana

4

CAPPUCCINO

espresso | steamed milk | stretched layer of thick foam

4

MEXICAN HOT CHOCOLATE

Ibarra chocolate | ancho chile | steamed milk

4

BOTTLED BEVERAGES

JARRITOS SODA

orange mandarin | tamarindo | strawberry | Sangria Señorial | pineapple | citrus lime

4.25

MEXICAN COCA-COLA JARRITOS MINERAGUA

mineralized carbonated water

4.25

4.25

TOPO CHICO

natural sparkling mineral water

4.25

TOPO CHICO TWIST OF LIME

lime flavored natural sparkling mineral water

4.25

FROZEN DRINKS

MANGONADA MOCKTAIL

mango purée | mango nectar | house salt

8

MARGARITA MOCKTAIL

orange juice | agave nectar | house salt
choice of: mango | guava | peach

6

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.