

## COLD

add to any salad: pollo asado 6 | carne asada 14 | (3) shrimp 10

CAESAR SALAD

romaine lettuce   housemade jalapeño cornbread croutons   chipotle Caesar dressing   manchego cheese	
CHOPPED SALAD  romaine lettuce   black beans   tomatoes   corn   poblano peppers   red onions   jícama   papaya   cotija cheese   toasted cumin vinaigrette	15
TABLE SIDE GUACAMOLE	14
COCTEL DE CAMARONES rock shrimp   jumbo shrimp   spicy tomato broth   cucumbers   red onions   lime   avocado   cilantro   Tajín	23

Mexican crema | pico de gallo

TRADITONAL CHICKEN TORTILLA SOUP tortilla strips   avocado   corn or flour tortillas	9
AUTHENTIC POZOLE  pork   onions   cilantro   cabbage   chili flakes   oregano   corn or flour tortillas	9
MEJILONES CON CHORIZO Y VINO BLANCO PEI mussels   leeks   baby heirloom tomato   Mexican & Spanish chorizo   white wine   grilled ciabatta	26
QUESO FUNDIDO queso Chihuahua   chorizo   poblano rajas   corn or flour tortillas	16
CARNE ASADA NACHOS  corn tortilla chips   cheese blend   frijoles refritos   pico de gallo   pickled jalapeños   guacamole    Mexican crema	22
TAQUITOS  chicken   queso fresco   avocado salsa   sour cream   iceberg cabbage blend   pico de gallo	17
OXTAIL EMPANADAS white wine chorizo braised oxtail   guajillo veal demi-glace	18
LOBSTER & CRAB ESQUITES  butter grilled lobster   lump crab   corn   Mexican crema   1882 chili powder   lime   cotija cheese   epazote	22

HOT

#### **ENCHILADAS** -

#### **ENCHILADAS TRADICIONALES**

Mexican crema | cilantro | queso fresco | frijoles refritos | Mexican rice choice of: chicken | beef | cheese add \$2: shrimp | fish choice of sauce: authentic red | green suiza

23

## STREET TACO PLATOS

Two tacos served with frijoles refritos and Mexican rice.

CARNE ASADA avocado sauce   white onions   cilantro   queso fresco	19	POLLO ASADO chipotle aioli   queso fresco   salsa de la casa   white onions   cilantro	18
BEER BATTERED FISH TACOS	21		
Modelo beer battered mahi-mahi l iceberg cabbage blend l		PESCADO	18
Mexican crema   guacamole   pico de gallo		grilled mahi-mahi l iceberg cabbage blend l	
BEER BATTERED SHRIMP TACOS  Modelo beer battered shrimp   quacamole   cabbage	23	Mexican crema   guacamole   pico de gallo	

#### **ENTRADAS**

PRIME NEW YORK RANCHERO sautéed peppers and onions   ranchero sauce   chiles toreados   cebollitas   frijoles refritos   Mexican rice   corn or flour tortillas	48	SURF & TURF BURRITO shrimp   carne asada   pico de gallo   chipotle aioli   frijoles refritos   Mexican rice   avocado   crispy onions   queso fresco   cilantro   suiza sauce and Colorado sauce	28
CHILEAN SEA BASS VERACRUZ  achiote citrus sea bass   tomatoes   garlic   Spanish olives   capers   oregano   baby bok choy   fingerling potatoes	MP	14 oz. ribeye   8 oz. Maine lobster   4 colossal tiger shrimp   nopales rajas   panela cheese   salsa roja   borracho beans	130
CILANTRO CUMIN MARINATED SKIRT STEAK roasted tomato salsita   frijoles borrachos	36	cebolitas   chili torreados   sweet pepper   avocado   corn and flour tortillas	
cumin lime chimichurri   flour tortilla  FAJITAS  bell peppers   onions   garlic   cilantro   house secret sauce   guacamole sauce   crema	28	BLUE CORN CRUSTED MAHI-MAHI minted mango mojo de ajo   smoked chili hominy polenta cake   white wine braised leek endives   chorizo oil	34
frijoles refritos   Mexican rice   corn or flour tortillas choice of: carne asada   pollo asado		ROASTED CHICKEN CON MOLE POBLANO cilantro lime rice   black beans   avocado   pickled onions	29
GRILLED VEGETABLE QUESADILLA squash   zucchini   eggplant   peppers   caramelized onions   roasted habanero salsa   avocado salsa   Mexican crema   poblano rice   black beans	22	radishes   sautéed plantains  VEGGIE FAJITAS  yellow squash   zucchini   eggplant   cauliflower   red and green bell peppers   avocado   chili toreados	26
<b>BIRRIA</b> onions   cilantro   lime   queso fresco   frijoles refritos   Mexican rice   corn or flour tortilla	25	tortillas   cauliflower   Mexican rice   frijoles refritos  CHICKEN TINGA CAZUELA  tomato chipotle stewed   blistered onions   cilantro	26
CARNITAS chile toreado   cebollitas   frijoles refritos	24	cotija cheese   guacamole   Mexican rice   cabbage   oregano frijoles refritos   corn or flour tortilla	
Mexican rice   corn or flour tortillas  PRIME NEW YORK ALAMBRE bacon wrapped   peppers   onions   mushrooms   MAGGI lime chimichurri   arroz con crema   flour tortilla	48	PUERTO NUEVO MAR Y TIERRA 8 oz. butter grilled Maine lobster tail   8 oz. ancho crusted filet mignon   Guajillo veal demi-glace   roasted fingerling potatoes   mix baby salad with pomegranate vinaigrette   frijoles refrito Spanish rice   corn or flour tortillas   clarified butter	105 os

#### SIDES

## MEXICAN RICE 7

traditional style | pickled onion

FRIJOLES REFRITOS 7 refried pinto beans I queso fresco

**FRIJOLES BORRACHOS 8** 

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#### **TEQUILA LIME VEGETABLES 8**

citrus chili butter | fine herbs | seasonal vegetables

FLOUR TORTILLAS 2
BLACK BEANS 8
POBLANO RICE 8

# PLANTAINS 8

Mexican crema

**CORN TORTILLAS 2** 

PICKLED SPICY CARROTS 6

white onion | jalapeños

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#### THE HISTORY OF 1882

1882 was one of the most important years ever in the history of the Pechanga Band of 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.