



COLD

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

<b>CLASSIC CAESAR SALAD</b> romaine lettuce   queso fresco   parmesan cheese   sweety drop peppers   telera bread croutons	12
<b>MEXICAN QUINOA SALAD</b> arugula   roasted corn   black beans   heirloom tomatoes   avocado   pickled onions   toasted pepitas	14
<b>TRIO DE CEVICHE</b> Chilean sea bass   shrimp   bigeye tuna   mango pineapple relish   tostadas	38
<b>GUACAMOLE FESTIVO</b> white corn   pickled onions   queso añejo   red jalapeños   green jalapeños	14
<b>COCTEL DE CAMARONES</b> rock shrimp   jumbo shrimp   spicy tomato broth   cucumbers   red onions   lime   avocado   cilantro   Tajín	22

HOT

<b>TRADITONAL CHICKEN TORTILLA SOUP</b> tortilla strips   avocado   corn or flour tortillas	9
<b>AUTHENTIC POZOLE</b> pork   onions   cilantro   cabbage   chili flakes   oregano   corn or flour tortillas	9
<b>CAMARONES COSTA AZUL</b> bacon wrapped shrimp   jack cheese stuffing   avocado lime sauce	16
<b>QUESO FUNDIDO</b> queso Oaxaca   chorizo   poblano rajas   corn or flour tortillas	13
<b>CARNE ASADA NACHOS</b> corn tortilla chips   cheese blend   frijoles refritos   pico de gallo   pickled jalapeños   guacamole   Mexican crema	19
<b>TAQUITOS</b> chicken   queso fresco   avocado salsa   sour cream   iceberg cabbage blend	16
<b>BARBACOA SOPES</b> black beans   lettuce   crema   queso fresco   pickled onions   radishes   salsa campesina	22

ENCHILADAS

<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	22
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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	18	<b>POLLO ASADO</b> chipotle aioli   queso fresco   salsa de la casa   white onions   cilantro	15
<b>PORK CARNITAS</b> tomatillo sauce   white onions   cilantro	16	<b>PESCADO</b> cabbage   lime white sauce   pico de gallo   avocado spear	17

ENTRADAS

<b>STEAK RANCHERO</b> 12 oz. New York strip   sautéed peppers and onions   ranchero sauce   chiles toreados   cebollitas   frijoles refritos   Spanish rice	<b>40</b>	<b>CARNITAS</b> chile toreado   cebollitas   frijoles refritos   Spanish rice   corn or flour tortillas	<b>19</b>
<b>CHILEAN SEABASS</b> butternut squash purée   rainbow Swiss chard   chipotle butter sauce	<b>MP</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 sauce and Colorado sauce – served wet	<b>22</b>
<b>CLASSIC CARNE ASADA PLATTER</b> carne asada   pico de gallo   chiles toreados   frijoles refritos   Spanish rice   corn or flour tortillas	<b>28</b>	<b>EL BURRITO</b> pico de gallo   salsa de la casa   queso fresco   avocado   cilantro   frijoles refritos   Spanish rice   authentic red sauce—served wet <b>add:</b> pollo asado <b>5</b>   carnitas <b>6</b>   carne asada <b>12</b>	<b>14</b>
<b>FAJITAS</b> bell peppers   onions   garlic   cilantro   house secret sauce   guacamole sauce   crema <b>choice of:</b> carne asada   pollo asado	<b>26</b>	<b>MAR Y TIERRA</b> Canadian lobster tail   ancho chile lime sauce   ribeye   chimichurri butter   roasted root vegetables	<b>58</b>
<b>BIRRIA</b> onions   cilantro   lime   queso fresco   frijoles refritos   Spanish rice   corn or flour tortilla	<b>22</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>CORN TORTILLAS 2</b>
<b>FRIJOLES REFritos 6</b> refried pinto beans   queso fresco	<b>FLOUR TORTILLAS 2</b>	<b>PICKLED SPICY CARROTS 5</b> white onion   jalapeños

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>JARRITOS MINERAGUA</b> mineralized carbonated water	<b>5</b> <b>5</b>
<b>TOPO CHICO</b> natural sparkling mineral water	<b>5</b>
<b>TOPO CHICO</b> <b>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.