









1882 CANTINA

FRESCO

-  **MEXICAN FRUIT BOWL** \$8
Seasonal selection of fruits and berries with tajín, chamoy, and lime
-  **PAN DULCE** \$6
A variety of locally sourced Mexican sweet pastries

BRUNCH

-  **CARNE ASADA & EGGS** \$18
Two eggs any style, hash browns or papas de la casa, chile toreados, and corn tortillas
-  **AMERICANO** \$15
Two eggs any style, hash browns or papas de la casa, sausage link, artisan ham or bacon, and chile toreados
-  **LOS PANCAKES** \$14
Blueberry or banana, powdered sugar, fresh berries, and two eggs any style
-  **CHILAQUILES** \$19
Corn tortilla chips, house chilaquile sauce, cheese blend, avocado, served with two eggs any style
-   **NOPALE SKILLET** \$14
Tender cactus leaves, peppers, onions, charred corn, cherry tomato, panela cheese, scrambled eggs, and papas de la casa
- HUEVOS RANCHEROS** \$14
Two eggs any style, corn tortillas, salsa ranchero, frijoles refritos, and Baja white rice
- CHORIZO BENEDICT** \$17
Poached eggs, hollandaise sauce, avocado, and hash browns or papas de la casa
- BURRITO DE CHORIZO** \$14
Ground pork chorizo, scrambled eggs, Mexican crema, papa de la casa, and salsa fresca
-  **CANELA FRENCH TOAST** \$15
Marble Texas toast, cinnamon, powdered sugar, fried buñuelos, dulce de leche sauce, and two eggs any style

SIDES

- SPANISH RICE** \$6
Traditional style with pickled onion
-  **FRIJOLES REFRITOS** \$6
Refried pinto beans, chorizo, and queso fresco
-   **TEQUILA LIME VEGETALES** \$6
Citrus chili butter, fine herbs, and seasonal vegetables
- FLOUR TORTILLAS** \$2
Locally sourced
- CORN TORTILLAS** \$2
Locally sourced
-   **PICKLED SPICY CARROTS** \$3
White onion, jalapeños and garlic
- SIDE OF EGGS (Two)** \$2
- SIDE OF BACON** \$3
- SIDE OF PANCAKES** \$5
- SIDE OF FRENCH TOAST** \$5
- SIDE OF FRUIT** \$4

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.

 - Vegan  - Gluten Free  - Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.

BOTANAS

CEVICHE \$14

Chef's selection of seafood, lime, red onion, cucumber, tomato, and cilantro, served with tostadas

GF GUACAMOLE \$11

Queso fresco, sweet drop pepper, and toasted pepitas

TAQUITOS \$13

Choice of pork or chicken served over black bean puree, topped with queso fresco, jalapeño chimichurri, and cilantro

GF MEXICAN ELOTE \$9

Yellow corn lathered in a white sauce, topped with tajín, cotija, and queso fresco

GF COCTEL DE CAMARONES \$17

Rock shrimp and jumbo shrimp served in a spicy tomato broth with cucumber, red onion, lime, and cilantro

SOPAS Y ENSALADAS

CHICKEN TORTILLA \$9

House made soup with shredded chicken and crispy tortilla strips

GF AUTHENTIC POZOLE \$9

Served with onion, cilantro, chili flake, oregano, and warm corn tortillas

CLASSIC CAESAR \$12

Romaine, queso fresco, parmesan, white anchovy, and telera bread crouton

Add: pollo asado \$3

ENSALADA DE TOSTADA \$14

Pollo asado, mixed greens, charred corn, radish, cherry tomatoes, black beans, cucumbers, and red onion

Choice of dressing: Poblano ranch, chipotle vinaigrette, or Caesar

BEBIDAS

NON-ALCOHOLIC BEVERAGES

AGUAS FRESCAS \$4

Jamaica, horchata, tamarindo

KERN'S FRUIT NECTARS \$4

Guava, mango, banana pineapple, peach, strawberry banana

CAPPUCCINO \$4

Espresso, steamed milk, stretched layer of thick foam

LATTE \$4

Espresso, steamed milk, stretched layer of thin foam

MEXICAN HOT CHOCOLATE \$4

Ibarra chocolate, Ancho chile, steamed milk

BOTTLED BEVERAGES - \$4.25

JARRITOS SODA

Orange mandarin, tamarindo, strawberry, Sangria Señorial, apple Sidral Mundet, pineapple, citrus lime, grapefruit, jamaica

MEXICAN COCA COLA

FANTA ORANGE

JARRITOS MINERAGUA

Mineralized carbonated water

TOPO CHICO

Natural sparkling mineral water

TOPO CHICO TWIST OF LIME

Lime flavored natural sparkling mineral water

FROZEN DRINKS

MANGONADA \$8

Mango purée, mango nectar, lime juice, fresh mango, chamoy, tajín, tamarind stick

MARGARITA MOCKTAIL \$6

Orange juice, agave nectar, house salt

Choice of flavor: mango, guava or peach

LIMONES \$6

Fresh lemon or lime juice, agave nectar, chamoy, tajín, tamarind stick

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice

CARNE ASADA \$17

Avocado green sauce, white onion, cilantro, and queso fresco

PORK CARNITAS \$15

Tomatillo salsa, white onion, and cilantro

POLLO ASADO \$14

Chipotle aioli, queso fresco, salsa de la casa, white onion, and cilantro

PESCADO \$16

Cabbage, lime white sauce, pico de gallo, and avocado spear

ENTRADA

CHICKEN "TINGA" TOSTADA \$13

Chipotle braised chicken tinga, frijoles refritos, queso fresco, Mexican crema, pico de gallo, and cilantro

CARNE ASADA FRIES \$16

Carne asada, crispy French fries, cheese blend, pico de gallo, guacamole, and jalapeño chimichurri

SURF & TURF BURRITO \$18

Shrimp, carne asada, pico de gallo, chipotle aioli, avocado, Spanish rice, frijoles refritos, crispy onions, and queso fresco served wet

CALIFORNIA BURRITO \$14

Carne asada, pico de gallo, Mexican crema, crispy French fries, avocado, and queso fresco served wet

ENCHILADAS TRADICIONALES \$14

Choice of shredded chicken "tinga" or tender beef, topped with lime crema, queso fresco, and cilantro served with frijoles refritos and Spanish rice

Choice of sauce: Mole rojo, enchilada sauce, or suiza

EL BURRITO \$12

Pico de gallo, salsa de la casa, queso fresco, frijoles refritos, and Spanish rice wrapped in a flour tortilla and topped with enchilada sauce, avocado, and cilantro

Add: pollo asado \$2, carnitas \$3, carne asada \$4

DRAFT BEER 20oz - \$9

MAKE IT A MICHELADA, CERVESARITA,

OR A CHELADA \$3

DOS EQUIS **DOS EQUIS AMBER**

MODELO ESPECIAL **NEGRA MODELO**

CORONA PREMIER **PACÍFICO**

BOTTLED BEER AND SELTZER

BUDWEISER \$7

BUD LIGHT \$7

COORS LIGHT \$7

MILLER LITE \$7

MICHELOB ULTRA \$7

O'DOUL'S AMBER Non-Alcoholic \$7

NEWCASTLE \$8

STELLA ARTOIS \$8

BALLAST POINT SCULPIN IPA \$8

WHITE CLAW MANGO \$8

WHITE CLAW BLACK CHERRY \$8

WINE BY THE GLASS - \$10

DOMAINE STE. MICHELLE BRUT

NV Sparkling Blend - Washington, Columbia Valley

SEAGLASS WINE COMPANY

Cabernet Sauvignon - California, Paso Robles

WENTE VINEYARDS

"Sandstone" Merlot - California, San Francisco Bay

LA CREMA WINERY

"Monterey" Pinot Noir - California, Monterey County

WIENS FAMILY CELLARS

"Crowded" Red Blend - California, Temecula Valley

RAYMOND VINEYARDS

"R. Collection Lot No. 3" Chardonnay -

California, Napa Valley

BENVOLIO ITALIA

Pinot Grigio - Italy, Friuli Grave

ANGELINE VINEYARDS

"Reserve" Sauvignon Blanc - California, Sonoma County