

1882 CANTINA

BOTANAS

TRIO DE CEVICHE	\$38
Chilean seabass and shrimp with pico de gallo, bigeye tuna with lime, mango, pineapple, red onion, and cilantro, served with tostadas	
GF GUACAMOLE	\$12
Queso fresco, sweet drop pepper, served with toasted pepitas	
GF MEXICAN ELOTE	\$9
Yellow corn on the cob lathered in a white sauce, lime, tajín, and queso fresco	
GF CAMARONES COSTA AZUL	\$16
Bacon wrapped shrimp, chipotle aioli, and pineapple salsa	
GF CHICKEN DRUMSTICKS	\$13
Three drumsticks with pickled red onion, and habanero mango sauce	
GF COCTEL DE CAMARONES	\$20
Rock shrimp, jumbo shrimp, served in a spicy tomato broth with cucumber, red onion, lime, and cilantro, served with tajín rim	
QUESO FUNDIDO	\$12
Cheese blend with chorizo, rajas poblano, chili oil, and choice of corn or flour tortillas	
CARNE ASADA FRIES	\$16
Carne asada, crispy French fries, cheese blend, pico de gallo, guacamole, and chipotle aioli	

SOPAS Y ENSALADAS

CHICKEN TORTILLA	\$9
House made soup, tortilla strips, avocado, and corn or flour tortillas	
GF AUTHENTIC POZOLE	\$9
Served with onions, cilantro, chili flakes, oregano, and warm corn tortillas	
CLASSIC CAESAR	\$12
Romaine, queso fresco, Parmesan cheese, sweet drops, and telera bread croutons	
Add: pollo asado \$3, carne asada \$5, (3) grilled shrimp \$6	
VG ENSALADA DE TOSTADA	\$14
Mixed greens, charred corn, radish, cherry tomatoes, black beans, cucumbers, red onion, and two flour tortilla chips	
Choice of dressing: poblano ranch, chipotle vinaigrette, or caesar	
Add: pollo asado \$3, carne asada \$5, (3) grilled shrimp \$6	

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice

CARNE ASADA	\$18
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	

ENTRÉE PARA DOS

CARNE Y MARISCOS	\$74
Carne asada, chicken fajita, chili-rubbed jumbo shrimp, and langostina al mojo de ajo, grilled panela cheese with frijoles refritos, Spanish rice, pico de gallo, guacamole, Mexican crema, chiles toreados, with a choice of corn or flour tortillas	

ENTRADA

EL BURRITO	\$12
Pico de gallo, frijoles refritos, Spanish rice, queso fresco, salsa de la casa, avocado, and cilantro, served wet with authentic style red sauce	
Add: pollo asado \$3, carnitas \$3, carne asada \$5	
BIRRIA	\$19
Slow braised beef stew served with onions, cilantro, lime, queso fresco, and choice of corn or flour tortillas, served with Spanish rice and frijoles refritos	
STEAK RANCHERO	\$35
12 oz. New York strip picado, sautéed peppers and onions, ranchero sauce, served with frijoles refritos, chiles toreados, cebollitas, and Spanish rice	
CARNITAS	\$19
Slow cooked pork shoulder served with frijoles refritos, Spanish rice, pico de gallo, and lime, with a choice of corn or flour tortillas	
TAQUITOS	\$18
Shredded chicken, queso fresco, avocado salsa, sour cream, shredded lettuce, black bean purée and Spanish rice	
SEAFOOD ENCHILADAS SUIZAS	\$21
Shrimp, fish, and cheese rolled in a corn tortilla, topped with suiza sauce, Mexican crema, cilantro, and queso fresco, served with Spanish rice and frijoles refritos	
ENCHILADAS TRADICIONALES	\$18
Choice of shredded chicken, tender beef, or cheese with Mexican crema, cilantro, and queso fresco. Served with frijoles refritos and Spanish rice	
Choice of sauce: authentic red sauce or green suiza	
SURF & TURF BURRITO	\$18
Shrimp, carne asada, pico de gallo, chipotle aioli, avocado, Spanish rice, frijoles refritos, crispy onions, queso fresco, served wet with authentic red sauce and suiza sauce	
CLASSIC CARNE ASADA PLATTER	\$23
Carne asada, pico de gallo, chiles toreados, served with Spanish rice and frijoles refritos, choice of corn or flour tortillas	
SIDES	
SPANISH RICE	\$6
Traditional style with pickled onion	
GF FRIJOLES REFITOS	\$6
Refried pinto beans and queso fresco	
GF TEQUILA LIME VEGETABLES	\$6
Citrus chili butter, fine herbs, and seasonal vegetables	
FLOUR TORTILLAS	\$2
CORN TORTILLAS	\$2
VG GF PICKLED SPICY CARROTS	\$4
With white onions, jalapeños, and garlic	

BEER AND WINE

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

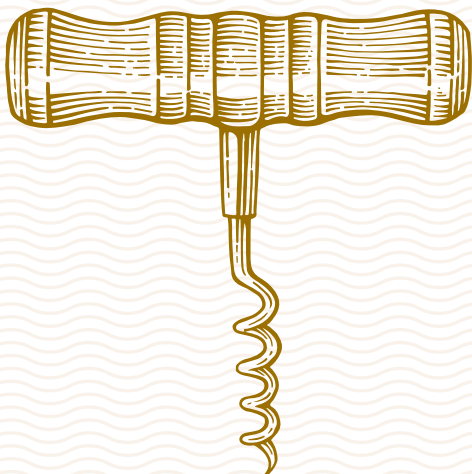
LA CREMA WINERY
"Monterey" Pinot Noir - California, Monterey County

WIENS FAMILY CELLARS
"Crowded" Red Blend - California, Temecula Valley

RAYMOND VINEYARDS
"R. Collection Lot No. 3" Chardonnay - California, Napa Valley

BENVOLIO ITALIAT
Pinot Grigio - Italy, Friuli Grave

ANGELINE VINEYARDS
"Reserve" Sauvignon Blanc - California, Sonoma County



NON-ALCOHOLIC BEVERAGES

AGUAS FRESCAS	\$4
Jamaica, horchata, tamarindo	
KERN'S FRUIT NECTARS	\$4
Guava, mango, banana pineapple, peach, strawberry banana	
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
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 MOCKTAIL.....

\$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

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.

VG – Vegan GF – Gluten Free V – 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.