

# 1882 CANTINA

## BOTANAS

<b>TRIO DE CEVICHE</b> .....	<b>\$38</b>
Chilean seabass and shrimp with pico de gallo, bigeye tuna, lime, mango, pineapple, red onion, cilantro, served with tostadas	
<b>GF GUACAMOLE TRIO</b> .....	<b>\$16</b>
Queso fresco, sweet drop peppers, spicy apple, roasted pepitas, burnt onion, pomegranate, ancho chili oil	
<b>GF MEXICAN ELOTE</b> .....	<b>\$9</b>
Yellow corn on the cob lathered in a white sauce, tajín, and queso fresco	
<b>GF CAMARONES COSTA AZUL</b> .....	<b>\$16</b>
Bacon wrapped shrimp, chipotle aioli, and pineapple salsa	
<b>GF COCTEL DE CAMARONES</b> .....	<b>\$20</b>
Rock shrimp, jumbo shrimp, in a spicy tomato broth with cucumber, red onion, lime, cilantro, served with tajín rim	
<b>QUESO FUNDIDO</b> .....	<b>\$12</b>
Cheese blend with chorizo, rajas poblano, chili oil, choice of corn or flour tortillas	
<b>CARNE ASADA FRIES</b> .....	<b>\$16</b>
Carne asada, crispy French fries, cheese blend, pico de gallo, guacamole, and chipotle aioli	
<b>TAQUITOS</b> .....	<b>\$16</b>
Shredded chicken, queso fresco, avocado salsa, sour cream, shredded lettuce	

## SOPAS Y ENSALADAS

Add pollo asada \$5, carne asada \$8, or (3) shrimp \$7 to any salad

<b>CHICKEN TORTILLA</b> .....	<b>\$9</b>
House made soup, tortilla strips, avocado, corn or flour tortillas	
<b>GF AUTHENTIC POZOLE</b> .....	<b>\$9</b>
Onions, cilantro, chili flakes, oregano, choice of corn or flour tortillas	
<b>CLASSIC CAESAR</b> .....	<b>\$12</b>
Romaine, queso fresco, Parmesan cheese, sweet drops, and telera bread croutons	
<b>VG ENSALADA DE TOSTADA</b> .....	<b>\$14</b>
Mixed greens, charred corn, radish, cherry tomatoes, black beans, cucumbers, red onion, two flour tortilla chips Choice of dressing: poblano ranch, chipotle vinaigrette, or Caesar	

## STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice

<b>CARNE ASADA</b> .....	<b>\$18</b>
Avocado green sauce, white onion, cilantro, queso fresco	
<b>PORK CARNITAS</b> .....	<b>\$15</b>
Tomatillo salsa, white onion, cilantro	
<b>POLLO ASADO</b> .....	<b>\$14</b>
Chipotle aioli, queso fresco, salsa de la casa, white onion, cilantro	
<b>PESCADO</b> .....	<b>\$16</b>
Cabbage, lime white sauce, pico de gallo, avocado spear	

## ENTRÉE PARA DOS

<b>CARNE Y MARISCOS</b> .....	<b>\$76</b>
Carne asada, chicken fajita, chili-rubbed juzambo shrimp, langostina al mojo de ajo, grilled panela cheese with frijoles refritos, Spanish rice, pico de gallo, guacamole, Mexican crema, chiles toreados, choice of corn or flour tortillas	

## ENTRADA

<b>EL BURRITO</b> .....	<b>\$14</b>
Pico de gallo, frijoles refritos, Spanish rice, queso fresco, salsa de la casa, avocado, cilantro, served wet with authentic style red sauce Add: pollo asado \$5, carnitas \$6, carne asada \$8	
<b>BIRRIA</b> .....	<b>\$20</b>
Slow braised beef stew, onions, cilantro, lime, queso fresco, and choice of corn or flour tortillas, served with Spanish rice and frijoles refritos	
<b>STEAK RANCHERO</b> .....	<b>\$38</b>
12 oz. New York strip, sautéed peppers onions, ranchero sauce, served with frijoles refritos, chiles toreados, cebollitas, and Spanish rice	
<b>CARNITAS</b> .....	<b>\$18</b>
Slow cooked pork shoulder frijoles refritos, Spanish rice, pico de gallo, lime, choice of corn or flour tortillas	
<b>SEAFOOD ENCHILADAS SUIZAS</b> .....	<b>\$21</b>
Shrimp, fish, and cheese rolled in a corn tortilla, topped with suiza sauce, Mexican crema, cilantro, queso fresco, served with Spanish rice and frijoles refritos	
<b>ENCHILADAS TRADICIONALES</b> .....	<b>\$18</b>
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	
<b>SURF &amp; TURF BURRITO</b> .....	<b>\$22</b>
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	
<b>CLASSIC CARNE ASADA PLATTER</b> .....	<b>\$28</b>
Carne asada, pico de gallo, chiles toreados, served with Spanish rice and frijoles refritos, choice of corn or flour tortillas	
<b>CHILEAN SEABASS</b> .....	<b>\$32</b>
Roasted butternut squash, sautéed baby kale, fennel. Served with tequila butter sauce	

## SIDES

<b>SPANISH RICE</b> .....	<b>\$6</b>
Traditional style with pickled onion	
<b>GF FRIJOLETS REFritos</b> .....	<b>\$6</b>
Refried pinto beans, queso fresco	
<b>GF TEQUILA LIME VEGETABLES</b> .....	<b>\$6</b>
Citrus chili butter, fine herbs, seasonal vegetables	
<b>FLOUR TORTILLAS</b> .....	<b>\$2</b>
<b>CORN TORTILLAS</b> .....	<b>\$2</b>
<b>VG GF PICKLED SPICY CARROTS</b> .....	<b>\$4</b>
With white onions, jalapeños, garlic	

## DRAFT BEER 20oz - \$9.50

DOS EQUIS	DOS EQUIS AMBER
MODELO ESPECIAL	NEGRA MODELO
CORONA PREMIER	PACÍFICO

## BOTTLED BEER AND SELTZER

BUDWEISER	\$8
BUD LIGHT	\$8
COORS LIGHT	\$8
MILLER LITE	\$8
MICHELOB ULTRA	\$8
O'DOUL'S AMBER NON-ALCOHOLIC	\$8
STELLA ARTOIS	\$9
BALLAST POINT SCULPIN IPA	\$9
WHITE CLAW MANGO	\$9
WHITE CLAW BLACK CHERRY	\$9

## WINE BY THE GLASS

IMAGERY CABERNET	\$12   \$46
Sauvignon – California	
DECOY MERLOT	\$12   \$46
Merlot – Sonoma County, California	
LAYER CAKE	\$10   \$40
Pinot Noir – Central Coast, California	
BEZINGER	\$10   \$40
Chardonnay – Sonoma County, California	
OYSTER BAY	\$12   \$46
Sauvignon Blanc Malborough – New Zealand	
LEONESS CELLARS	\$12   \$46
White Merlot – Temecula Valley, California	
CAPOSALDO	\$10   \$36
Moscato – Veneto, Italy	
COPPOLA "DIAMOND COLLECTION"	\$12   \$46
Prosecco – Italy	

## WINE BY THE BOTTLE

DECOY "LIMITED"	\$58
Cabernet Sauvignon – Napa Valley, California	
INGLENOOK 1882	\$100
Cabernet Sauvignon – Rutherford, California	
ERATH	\$58
Pinot Noir – Oregon	
RODNEY STRONG UPSHOT	\$54
Red Blend – Sonoma County, California	
THE PRISONER	\$84
Red Blend – Napa Valley, California	
HESS COLLECTION	\$56
Chardonnay – Los Carneros, California	
SANTA MARGHERITA	\$40
Pinot Grigio – Valdadio, Italy	
JUSTIN	\$58
Rose – Paso Robles, California	

## 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

JARRITOS SODA	\$4.25
Orange mandarin, tamarindo, strawberry, Sangria Señorial, pineapple, citrus lime, grapefruit, Jamaica	
MEXICAN COCA COLA	\$4.25
JARRITOS MINERAGUA	\$4.25
Mineralized carbonated water	
TOPO CHICO	\$4.25
Natural sparkling mineral water	
TOPO CHICO TWIST OF LIME	\$4.25
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	
<b>Choice of Flavor:</b> mango, guava or peach	

## 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.