



BRUNCH

<p>CARNE ASADA & EGGS two eggs any style hash browns or papas de la casa chiles toreados English muffin or tortillas</p> <p>AMERICANO two eggs any style hash browns or papas de las casa chiles toreados English muffin or tortillas choice of: sausage link artisan ham bacon</p> <p>LOS PANCAKES blueberries or bananas powdered sugar fresh berries two eggs any style</p> <p>CHILAQUILES corn tortilla chips queso Oaxaca queso fresco avocado cilantro two eggs any style choice of sauce: house chilaquile suiza</p> <p>NOPALITOS SKILLET tender cactus leaves peppers onions charred corn cherry tomatoes panela cheese scrambled eggs papas de la casa English muffin or tortillas</p>	<p>23</p> <p>17</p> <p>15</p> <p>16</p> <p>18</p>	<p>HUEVOS RANCHEROS three eggs sunny side up tostadas black beans queso Chihuahua ranchero sauce Mexican crema queso fresco pico de gallo avocado Spanish rice</p> <p>EGGS BENEDICT poached eggs hollandaise sauce avocado toasted English muffin protein: Canadian bacon chorizo choice of: hash browns papas de la casa</p> <p>CHIPOTLE EGGS BENEDICT English muffin poached eggs spinach avocado bacon chipotle hollandaise sauce choice of: hash browns papas de la casa</p> <p>BREAKFAST BURRITO scrambled eggs Mexican crema papas salsa fresca queso Oaxaca choice of: bacon ham chorizo</p> <p>CANELA FRENCH TOAST marble Texas toast cinnamon powdered sugar fried buñuelos dulce de leche two eggs any style</p> <p>MONTE CRISTO brioche French toast Gruyère cheese ham bacon scrambled eggs poblano peppers blueberry poblano jam</p>	<p>20</p> <p>17</p> <p>20</p> <p>17</p> <p>23</p>
--	---	---	---

FRESCO

<p>MEXICAN FRUIT BOWL seasonal fruits berries Tajín chamoy</p> <p>8</p>	<p>PAN DULCE sweet Mexican pastries</p> <p>10</p>
---	---

COLD

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

<p>CAESAR SALAD romaine lettuce housemade jalapeño cornbread croutons chipotle Caesar dressing manchego cheese</p> <p>CHOPPED SALAD romaine lettuce black beans tomatoes corn poblano peppers red onions jícama papaya cotija cheese toasted cumin vinaigrette</p> <p>GUACAMOLE FESTIVO grape pear pomegranate</p> <p>COCTEL DE CAMARONES rock shrimp jumbo shrimp spicy tomato broth cucumbers red onions lime avocado cilantro Tajín</p> <p>SHRIMP CEVICHE tomato red onions cilantro jalapeño lime</p> <p>TUNA CEVICHE big eye tuna mango red peppers red onions serrano pepper cilantro lime</p>	<p>14</p> <p>15</p> <p>14</p> <p>23</p> <p>22</p> <p>27</p>
--	---

HOT

<p>TRADITIONAL CHICKEN TORTILLA SOUP tortilla strips avocado corn or flour tortillas</p> <p>AUTHENTIC POZOLE pork onions cilantro cabbage chili flakes oregano corn or flour tortillas</p> <p>TAQUITOS chicken queso fresco avocado salsa sour cream iceberg cabbage blend pico de gallo</p> <p>OXTAIL EMPANADAS white wine chorizo braised oxtail guajillo veal demi-glace</p>	<p>9</p> <p>9</p> <p>17</p> <p>18</p>
---	---------------------------------------

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice.

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

ENTRADAS

CARNE ASADA NACHOS corn tortilla chips cheese blend frijoles refritos pico de gallo pickled jalapeños guacamole Mexican crema	22	ENCHILADAS TRADICIONALES Mexican crema cilantro queso fresco frijoles refritos Spanish rice choice of: chicken beef fish shrimp cheese add \$2: shrimp fish choice of sauce: authentic red green suiza	23
SURF & TURF BURRITO shrimp carne asada pico de gallo chipotle aioli frijoles refritos Spanish rice avocado crispy onions queso fresco cilantro suiza and Colorado sauce topped	28	NEW YORK PRIME ALAMBRE bacon wrapped peppers onions mushrooms MAGGI lime chimichurri arroz con crema flour tortilla	48
GRILLED VEGETABLE QUESADILLA squash zucchini eggplant peppers caramelized onions tomato salsa avocado salsa Mexican crema poblano rice black beans	22		

SIDES

SPANISH RICE 7 traditional style pickled onion	TEQUILA LIME VEGETABLES 8 citrus chili butter fine herbs seasonal vegetables	POBLANO RICE 8
FRIJOLES REFritos 7 refried pinto beans queso fresco	FLOUR TORTILLAS 2	SIDE OF EGGS (2) 4
PICKLED SPICY CARROTS 6 white onion jalapeños	CORN TORTILLAS 2	SIDE OF BACON 5
BLACK BEANS 8	PLANTAINS 8 sweet crema	SIDE OF PANCAKES 6
		SIDE OF FRENCH TOAST 6
		SIDE OF FRUIT 6

BEBIDAS

AGUAS FRESCAS jamaica horchata	5
KERN'S FRUIT NECTARS guava mango peach	5
CAPPUCCINO espresso steamed milk stretched layer of thick foam	5
MEXICAN HOT CHOCOLATE Ibarra chocolate ancho chile steamed milk	5

BOTTLED BEVERAGES

JARRITOS SODA orange mandarin tamarindo strawberry Sangria Señorial pineapple citrus lime	6
MEXICAN COCA-COLA	6
MEXICAN FANTA ORANGE	6
JARRITOS MINERAGUA mineralized carbonated water	6
TOPO CHICO natural sparkling mineral water	6
TOPO CHICO TWIST OF LIME lime flavored natural sparkling mineral water	6

FROZEN DRINKS

MANGONADA MOCKTAIL mango purée mango nectar house salt	9
MARGARITA MOCKTAIL orange juice agave nectar house salt choice of: mango guava peach	7

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.