



BRUNCH

<p>CARNE ASADA & EGGS 22 two eggs any style hash browns or papas de la casa chiles toreados English muffin or tortillas</p> <p>AMERICANO 16 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 14 blueberries or bananas powdered sugar fresh berries two eggs any style</p> <p>CHILAQUILES 19 corn tortilla chips queso Oaxaca queso fresco avocado cilantro two eggs any style choice of sauce: house chilaquile suiza</p> <p>NOPALITOS SKILLET 17 tender cactus leaves peppers onions charred corn cherry tomatoes panela cheese scrambled eggs papas de la casa English muffin or tortillas</p>	<p>HUEVOS RANCHEROS 15 two eggs any style corn tortillas salsa ranchero frijoles refritos Spanish rice</p> <p>EGGS BENEDICT 17 poached eggs hollandaise sauce avocado toasted English muffin hash browns or papas de la casa choice of: Canadian bacon chorizo</p> <p>BREAKFAST BURRITO 16 scrambled eggs Mexican crema papas salsa fresca queso Oaxaca choice of: bacon ham chorizo</p> <p>CANELA FRENCH TOAST 16 marble Texas toast cinnamon powdered sugar fried buñuelos dulce de leche two eggs any style</p>
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FRESCO

<p>MEXICAN FRUIT BOWL seasonal fruits berries Tajín chamoy</p> <p>8</p>	<p>PAN DULCE sweet Mexican pastries</p> <p>9</p>
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COLD

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

<p>CAESAR SALAD 14 romaine lettuce housemade jalapeño cornbread croutons chipotle Caesar dressing manchego cheese</p> <p>CHOPPED SALAD 15 romaine lettuce black beans tomatoes corn poblano peppers red onions jícama papaya cotija cheese toasted cumin vinaigrette</p> <p>GUACAMOLE FESTIVO 14 white corn pickled onions queso añejo red jalapeños green jalapeños</p> <p>COCTEL DE CAMARONES 22 rock shrimp jumbo shrimp spicy tomato broth cucumbers red onions lime avocado cilantro Tajín</p> <p>SHRIMP CEVICHE 21 tomato red onions cilantro jalapeño lime</p> <p>TUNA CEVICHE 26 big eye tuna mango red peppers red onions serrano pepper cilantro lime</p>

HOT

<p>TRADITIONAL CHICKEN TORTILLA SOUP 9 tortilla strips avocado corn or flour tortillas</p> <p>AUTHENTIC POZOLE 9 pork onions cilantro cabbage chili flakes oregano corn or flour tortillas</p> <p>TAQUITOS 16 chicken queso fresco avocado salsa sour cream iceberg cabbage blend pico de gallo</p> <p>OXTAIL EMPANADAS 18 white wine chorizo braised oxtail guajillo veal demi-glace</p> <p>ANCHO CHILE SEARED TUNA ROLL 22 jalapeño cabbage slaw avocado flour tortilla chipotle aioli micro cilantro</p>
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STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice.

CARNE ASADA avocado green sauce white onions cilantro queso fresco	18
PORK CARNITAS tomatillo sauce white onions cilantro	17
BEER BATTERED FISH TACOS Modelo beer battered mahi-mahi iceberg cabbage blend Mexican crema avocado pico de gallo	20

POLLO ASADO chipotle aioli queso fresco salsa de la casa white onions cilantro	17
PESCADO grilled mahi-mahi iceberg cabbage blend Mexican crema avocado pico de gallo	17

ENTRADAS

CARNE ASADA NACHOS corn tortilla chips cheese blend frijoles refritos pico de gallo pickled jalapeños guacamole Mexican crema	21
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	26
GRILLED VEGETABLE QUESADILLA squash zucchini eggplant peppers caramelized onions tomato salsa avocado salsa Mexican crema poblano rice black beans	22

ENCHILADAS TRADICIONALES Mexican crema cilantro queso fresco frijoles refritos Spanish rice choice of: chicken beef cheese add \$2: fish shrimp choice of sauce: authentic red green suiza	22
NEW YORK PRIME ALAMBRE bacon wrapped peppers onions mushrooms MAGGI lime chimichurri arroz con crema flour tortilla	38

SIDES

SPANISH RICE 6
traditional style | pickled onion

FRIJOLES REFritos 6
refried pinto beans | queso fresco

PICKLED SPICY CARROTS 5
white onion | jalapeños

BLACK BEANS 6

TEQUILA LIME VEGETABLES 7
citrus chili butter | fine herbs | seasonal vegetables

FLOUR TORTILLAS 2

CORN TORTILLAS 2

PLANTAINS 7
Mexican crema

POBLANO RICE 7

SIDE OF EGGS (2) 3

SIDE OF BACON 4

SIDE OF PANCAKES 5

SIDE OF FRENCH TOAST 5

SIDE OF FRUIT 4

BEBIDAS

AGUAS FRESCAS 4
jamaica | horchata

KERN'S FRUIT NECTARS 4
guava | mango | peach

CAPPUCCINO 4
espresso | steamed milk | stretched layer of thick foam

MEXICAN HOT CHOCOLATE 4
Ibarra chocolate | ancho chile | steamed milk

BOTTLED BEVERAGES

JARRITOS SODA 5
orange mandarin | tamarindo | strawberry | Sangria Señorial | pineapple | citrus lime

MEXICAN COCA-COLA 5

MEXICAN FANTA ORANGE 5

JARRITOS MINERAGUA 5
mineralized carbonated water

TOPO CHICO 5
natural sparkling mineral water

TOPO CHICO TWIST OF LIME 5
lime flavored natural sparkling mineral water

FROZEN DRINKS

MANGONADA MOCKTAIL 8
mango purée | mango nectar | house salt

MARGARITA MOCKTAIL 6
orange juice | agave nectar | house salt
choice of: mango | guava | 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.