



COLD

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

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

HOT

TRADITIONAL CHICKEN TORTILLA SOUP	9
tortilla strips avocado corn or flour tortillas	
AUTHENTIC POZOLE	9
pork onions cilantro cabbage chili flakes oregano corn or flour tortillas	
ANCHO CHILE SEARED TUNA ROLL	22
jalapeño cabbage slaw avocado flour tortilla chipotle aioli micro cilantro	
QUESO FUNDIDO	16
queso Oaxaca chorizo poblano rajas corn or flour tortillas	
CARNE ASADA NACHOS	21
corn tortilla chips cheese blend frijoles refritos pico de gallo pickled jalapeños guacamole Mexican crema	
TAQUITOS	16
chicken queso fresco avocado salsa sour cream iceberg cabbage blend pico de gallo	
OXTAIL EMPANADAS	18
white wine chorizo braised oxtail guajillo veal demi-glace	

ENCHILADAS

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

STREET TACO PLATOS

Two tacos served with frijoles refritos and Spanish rice.

CARNE ASADA	18	POLLO ASADO	17
avocado green sauce white onions cilantro queso fresco		chipotle aioli queso fresco salsa de la casa white onions cilantro	
BEER BATTERED FISH TACOS	20	PESCADO	17
Modelo beer battered mahi-mahi iceberg cabbage blend Mexican crema avocado pico de gallo		grilled mahi-mahi iceberg cabbage blend Mexican crema avocado pico de gallo	

ENTRADAS

STEAK RANCHERO	40	BIRRIA	24
12 oz. New York strip sautéed peppers and onions ranchero sauce chiles toreados cebollitas frijoles refritos Spanish rice corn or flour tortillas		onions cilantro lime queso fresco frijoles refritos Spanish rice corn or flour tortilla	
CHILEAN SEA BASS VERACRUZ	MP	CARNITAS	22
achiote citrus sea bass tomatoes garlic Spanish olives capers oregano baby bok choy fingerling potatoes		chile toreado cebollitas frijoles refritos Spanish rice corn or flour tortillas	
CILANTRO CUMIN MARINATED SKIRT STEAK	34	SURF & TURF BURRITO	26
roasted tomato salsita frijoles borrachos cumin lime chimichurri flour tortilla		shrimp carne asada pico de gallo chipotle aioli frijoles refritos Spanish rice avocado crispy onions queso fresco cilantro suiza sauce and Colorado sauce	
FAJITAS	26	PRIME NEW YORK ALAMBRE	38
bell peppers onions garlic cilantro house secret sauce guacamole sauce crema frijoles refritos Spanish rice corn or flour tortillas choice of: carne asada pollo asado		bacon wrapped peppers onions mushrooms MAGGI lime chimichurri arroz con crema flour tortilla	
GRILLED VEGETABLE QUESADILLA	22	MAR Y TIERRA	58
squash zucchini eggplant peppers caramelized onions tomato salsa avocado salsa Mexican crema poblano rice black beans		Canadian lobster tail ancho chile lime sauce ribeye chimichurri butter roasted root vegetables	
		BLUE CORN CRUSTED MAHI-MAHI	32
		minted mango mojo de ajo chorizo oil smoked chili hominy polenta cake white wine braised leek endives	

SIDES

SPANISH RICE 6 traditional style pickled onion	TEQUILA LIME VEGETABLES 7 citrus chili butter fine herbs seasonal vegetables	PLANTAINS 7 Mexican crema
FRIJOLETS REFRITOS 6 refried pinto beans queso fresco	FLOUR TORTILLAS 2	CORN TORTILLAS 2
FRIJOLETS BORRACHOS 7 queso cotija micro cilantro	BLACK BEANS 6	PICKLED SPICY CARROTS 5 white onion jalapeños
	POBLANO RICE 7	

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.