



COLD

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

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
red & green grape Asian pear pomegranate	
COCTEL DE CAMARONES	23
rock shrimp jumbo shrimp spicy tomato broth cucumbers red onions lime avocado cilantro Tajín	
SHRIMP CEVICHE	22
tomato red onions cilantro jalapeño lime	
TUNA CEVICHE	27
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	
MEJILONES CON CHORIZO Y VINO BLANCO	26
PEI mussels leeks baby heirloom tomato Mexican & Spanish chorizo white wine grilled ciabatta	
QUESO FUNDIDO	16
queso Chihuahua chorizo poblano rajas corn or flour tortillas	
CARNE ASADA NACHOS	22
corn tortilla chips cheese blend frijoles refritos pico de gallo pickled jalapeños guacamole Mexican crema	
TAQUITOS	17
chicken queso fresco avocado salsa sour cream iceberg cabbage blend pico de gallo	
OXTAIL EMPANADAS	18
white wine chorizo braised oxtail guajillo veal demi-glaze	

ENCHILADAS

ENCHILADAS TRADICIONALES

Mexican crema | cilantro | queso fresco | frijoles refritos | Mexican rice

choice of: chicken | beef | cheese

add \$2: shrimp | fish

choice of sauce: authentic red | green suiza

23

STREET TACO PLATOS

Two tacos served with frijoles refritos and Mexican rice.

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

ENTRADAS

PRIME RANCHERO	48	SURF & TURF BURRITO	28
12 oz. New York strip sautéed peppers and onions ranchero sauce chiles toreados cebollitas frijoles refritos Mexican rice corn or flour tortillas		shrimp carne asada pico de gallo chipotle aioli frijoles refritos Mexican rice avocado crispy onions queso fresco cilantro suiza sauce and Colorado sauce	
CHILEAN SEA BASS VERACRUZ	MP	MAR Y TIERRA EN MOCAJETE PARA DOS	130
achiote citrus sea bass tomatoes garlic Spanish olives capers oregano baby bok choy fingerling potatoes		14 oz. ribeye 8 oz. Maine lobster 6 jumbo gulf shrimp nopales rajas panela cheese salsa roja borracho beans cebollitas chili toreados sweet pepper avocado corn and flour tortillas	
CILANTRO CUMIN MARINATED SKIRT STEAK	36	BLUE CORN CRUSTED MAHI-MAHI	34
roasted tomato salsita frijoles borrachos cumin lime chimichurri flour tortilla		minted mango mojo de ajo smoked chili hominy polenta cake white wine braised leek endives chorizo oil	
FAJITAS	28	ARROZ CON POLLO	29
bell peppers onions garlic cilantro house secret sauce guacamole sauce crema frijoles refritos Mexican rice corn or flour tortillas		8 oz. Jidori airline chicken breast wild mushroom saffron rice onions cilantro mixed baby salad pomegranate vinaigrette	
choice of: carne asada pollo asado		VEGGIE FAJITAS	26
GRILLED VEGETABLE QUESADILLA	22	yellow squash zucchini eggplant red and green bell peppers avocado chili toreados tortillas cauliflower Mexican rice frijoles refritos	
squash zucchini eggplant peppers caramelized onions tomato salsa avocado salsa Mexican crema poblano rice black beans		CHICKEN TINGA CAZUELA	26
BIRRIA	25	tomato chipotle stewed blistered onions cilantro cotija cheese guacamole Mexican rice cabbage oregano frijoles refritos corn or flour tortilla	
onions cilantro lime queso fresco frijoles refritos Mexican rice corn or flour tortilla			
CARNITAS	24		
chile toreado cebollitas frijoles refritos Mexican rice corn or flour tortillas			
PRIME NEW YORK ALAMBRE	48		
peppers onions mushrooms MAGGI lime chimichurri arroz con crema flour tortilla			

SIDES

MEXICAN RICE 7 traditional style pickled onion	TEQUILA LIME VEGETABLES 8 citrus chili butter fine herbs seasonal vegetables	PLANTAINS 8 Mexican crema
FRIJOLES REFritos 7 refried pinto beans queso fresco	FLOUR TORTILLAS 2	CORN TORTILLAS 2
FRIJOLES BORRACHOS 8	BLACK BEANS 8	PICKLED SPICY CARROTS 6 white onion jalapeños
	POBLANO RICE 8	

BEBIDAS

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

BOTTLED BEVERAGES

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

FROZEN DRINKS

MANGONADA MOCKTAIL	9
mango purée mango nectar house salt	
MARGARITA MOCKTAIL	7
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.