



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 cumin vinaigrette	
TABLESIDE GUACAMOLE	14
CÓCTEL 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	
BLUEFIN TORO TOSTADA	16
citrus soy ceviche avocado chipotle aioli leeks micro cilantro corn tortilla	

HOT

TRADITONAL 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	
MEJILLONES CON CHORIZO Y VINO BLANCO	26
PEI mussels leeks baby heirloom tomatoes 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 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-glace	
LOBSTER & CRAB ESQUITES	22
butter grilled lobster lump crab corn crema 1882 chili powder lime cotija cheese epazote	

ENCHILADAS

ENCHILADAS TRADICIONALES
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 onions cilantro queso fresco		chipotle aioli queso fresco salsa de la casa onions cilantro	
BEER BATTERED FISH TACOS	21	PESCADO	18
mahi-mahi iceberg cabbage blend crema guacamole pico de gallo		grilled mahi-mahi iceberg cabbage blend crema guacamole pico de gallo	
BEER BATTERED SHRIMP TACOS	23		
guacamole cabbage crema pico de gallo			

ENTRADAS

PRIME NEW YORK RANCHERO	48
peppers onions ranchero sauce chiles toreados cebollitas frijoles refritos Mexican rice corn or flour tortillas	
CHILEAN SEA BASS VERACRUZ	MP
achiote citrus marinade tomatoes garlic Spanish olives capers oregano baby bok choy fingerling potatoes	
CILANTRO & CUMIN-MARINATED SKIRT STEAK	36
roasted tomato salsita frijoles borrachos chimichurri flour tortillas	
FAJITAS	28
bell peppers onions garlic cilantro house sauce guacamole sauce crema frijoles refritos Mexican rice corn or flour tortillas	
choice of: carne asada pollo asado	
GRILLED VEGETABLE QUESADILLA	22
squash zucchini eggplant peppers caramelized onions roasted habanero salsa avocado salsa crema poblano rice black beans	
BIRRIA	25
onions cilantro lime queso fresco frijoles refritos Mexican rice tortillas	
CARNITAS	24
chiles toreados cebollitas frijoles refritos Mexican rice corn or flour tortillas	
PRIME NEW YORK ALAMBRE	48
bacon wrapped peppers onions mushrooms MAGGI lime chimichurri arroz con crema flour tortilla	

SURF & TURF BURRITO	28
shrimp carne asada pico de gallo chipotle aioli frijoles refritos Mexican rice avocado crispy onions queso fresco cilantro suiza and Colorado sauce	
MAR Y TIERRA EN MOCAJETE PARA DOS	130
14 oz. ribeye 8 oz. Maine lobster 4 colossal tiger shrimp nopales rajas panela cheese salsa roja borracho beans cebolitas chiles toreados sweet pepper avocado corn and flour tortillas	
BLUE CORN CRUSTED MAHI-MAHI	34
minted mango mojo de ajo smoked chili hominy polenta cake white wine-braised leek endives chorizo oil	
ROASTED CHICKEN CON MOLE POBLANO	29
cilantro lime rice black beans avocado pickled onions radishes sautéed plantains	
VEGGIE FAJITAS	26
yellow squash zucchini eggplant cauliflower bell peppers avocado chiles toreados tortillas cauliflower Mexican rice frijoles refritos	
CHICKEN TINGA CAZUELA	26
tomato chipotle stewed blistered onions cilantro cotija cheese guacamole Mexican rice cabbage oregano frijoles refritos corn or flour tortillas	
PUERTO NUEVO MAR Y TIERRA	105
8 oz. butter grilled Maine lobster tail clarified butter 8 oz. ancho-crusted filet mignon Guajillo veal demi-glace roasted fingerling potatoes mixed salad pomegranate vinaigrette frijoles refritos Mexican rice corn or flour tortillas	

SIDES

MEXICAN RICE 7 traditional style pickled onion	TEQUILA LIME VEGETABLES 8 citrus chili butter fine herbs seasonal vegetables	PLANTAINS 8 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	

THE HISTORY OF 1882

1882 was one of the most important years ever in the history of the Pechanga Band of 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 set 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.