

SPECIALS

FALL SANGRIA



Pinot Grigio,
apple cider,
brandy, blood
orange, splash
of cinnamon

liquor

12

COMISARIO TEQUILA FLIGHT

Blanco
Reposado
Añejo
15

SMOKEY BLACK PALOMA

Artesanal Mestiza Mezcal, fresh
lime juice, agave nectar, grapefruit
bitters with a black salt rim

10



THE HISTORY

The restaurant site has been recognized as a California state Historical Landmark. The building was originally two separate structures. The northern section was originally the home of Miguel Yorba Adobe, built in 1797. The southern half housed the Juzgado y Carcel (court and jail) and was established in 1812.

The walls forming El Adobe's cocktail lounge were part of the original Miguel Yorba Adobe. The carcel is now a place for guests to enjoy their meals. The ground beneath the foyer served as a passageway for Seeley and Wright stagecoaches, until the advent of the Santa Fe railroad in 1888.

In 1910, Georgia Mott Vander-Leck bought and unified the properties for use as their residence and store. Thirty-six years later she sold it to a visionary farmer from the Rancho Mission Viejo, Mr. Clarence Brown. He built the El Adobe restaurant, which opened auspiciously on July 8, 1948 with the wedding and reception of the First Commandant of Camp Pendleton, General Fagan. Yearly, hundreds of couples continue the tradition as they marry in the garden-nestled Wedding Chapel. During his administration, former President Richard Nixon enjoyed the Mexican dishes prepared exclusively for him by El Adobe's Chef. These dishes inspired El Adobe's change from continental to Mexican Cuisine.

In 2003, Hatch Designs was contracted for the remodeling of El Adobe. The architectural elements of El Adobe de Capistrano artfully reflect the history of both building and location. Antiques, furnishing, and décor were all chosen to compliment the genuine Mexican-Californian ambiance. Included in the renovations, El Adobe's kitchen received a complete overhaul; and it incorporated a new mesquite-burning grill and hood system, so that fresh steaks and seafood could be added to the menu. El Adobe is now owned and operated by ranchers Tony Moiso, Gilbert Aguirre.

MARGARITAS

ADOBE MARGARITA

Luna Azul Reposado, triple sec and sweet
& sour, strawberry, peach or mango

Regular.....9 Pitcher.....36

CADILLAC MARGARITA

De Leon Reposado, fresh lime juice, agave
nectar, and a splash of Grand Marnier

Regular.....13 Pitcher.....52

PINEAPPLE CILANTRO

Desmadre Silver, muddled pineapple,
cilantro, agave nectar and fresh lime juice

Regular.....10 Pitcher.....40

COCONUT MARGARITA

1800 Coconut Tequila, pineapple juice,
squeeze of lime

Regular.....10 Pitcher.....40

RED PEPPER CUCUMBER

Libre Red Pepper Tequila, agave nectar,
fresh lime juice, muddled cucumber,
tajin rim

Regular.....11 Pitcher.....44

BLACK TEQUILA

Nosotros Resposado, muddled blackberries,
agave nectar, fresh lime juice, tajin rim

Regular.....11 Pitcher.....44

SKINNY

De leon Blanco Tequila, agave nectar,
fresh lime juice

Regular.....12 Pitcher.....48

BLOOD ORANGE

Don Julio Blanco Tequila, blood orange mix,
fresh lime juice, tajin rim

Regular.....12 Pitcher.....52



SIGNATURE COCKTAILS

ORGANICA

Organic Partida Reposado, fresh organic lime juice and organic agave nectar | 13

MEZCALITA

Union Mezcal, agave nectar with fresh lime juice, splash of soda, and a tajin rim

Regular.....12 Pitcher.....48

JAMAICA

Mi Campo Reposado, fresh lime juice, agave nectar and Búho Hibiscus Pomergranate Soda with a Hibiscus salt rim | 10



SANGRIA

House Cabernet, Peach Schnapps, brandy, orange juice and a splash of Grenadine | 10

ADOBE PEACH

Infuse Peach vodka, puréed peaches, raspberry swirl and mint | 11



CHOCOLATE DEL DIABLO

Desmadre Anejo, Infuse spicy mango vodka, chocolate milk with a shaved chocolate rim | 10

LA PERFECTA

Corralejo Reposado, Cointreau, agave nectar and hand squeezed lime juice | 10

CERVEZA

IMPORT & CRAFT BEER | 7

Heineken
Lagunitas IPA

MEXICAN BOTTLE BEER | 6

Sol
Indio
Tecate
Pacífico
Victoria
Bohemia
Tecate Light
Carta Blanca
Corona Light
Corona Extra
Corona Premier
Corona Familiar
Dos XX Lager
Dos XX Amber
Modelo Especial
Negra Modelo

DOMESTIC BOTTLE BEER | 5

Coors Light
Bud Light
Miller Lite
Michelob Ultra

..... **DRAFT** | 6

Seasonal
Modelo Negro
Modelo Especial
Stella Artois
Lagunitas

WINE

SPARKLING/CHAMPAGNE

glass bottle

Chandon Brut (split)	\$8	
El Adobe "Especial Cuvee"		\$26
Veuve Clicquot, Yellow Label		\$60

PINOT GRIGIO

Santa Margherita, Italy	\$13	\$46
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SAUVIGNON BLANC

Mohua, Marborough	\$8	\$26
Rombauer	\$12	\$42

CHARDONNAY

Hess	\$8	\$26
Kendall-Jackson	\$10	\$34
La Crema	\$11	\$38
Rombauer	\$14	\$50

ROSÉ

Cape Mentelle	\$8	\$26
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PINOT NIOR

Noble Vines Bin No. 667	\$8	\$26
Nielson by Byron	\$12	\$42

MERLOT

Rombauer		\$39
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CABERNET SAUVIGNON

Avalon	\$8	\$26
Joel Gott, Bin No. 815	\$10	\$34

RED BLENDS

Murphy-Goode	\$8	\$26
Duckhorn Paraduxx		\$42

HAPPY HOUR

Available in Cantina Only

All Day (Monday & Tuesday)

3pm - 6pm (Wednesday-Friday & Sunday)

HALF OFF CANTINA FOOD

HAPPY HOUR DRINKS

House Margarita | 6

.....Pineapple Cilantro Margarita | 7.....

With Desmadre Blanco Tequila

Well Drinks | 6

House Wine | 6

Domestic Bottle Beer | 3

Mexican Bottled Beer | 4

Import Draft Pints | 4

CANTINA MUNCHIES

QUESADILLA FELIX

chicken or carne asada | 14

NACHOS DE LA HORA

chicken or shredded beef | 14

SHRIMP COCKTAIL

with fresca salsa estilo Mexicano | 16

FRESH SHRIMP CEVICHE

served with corn tortilla chips | 16

CHICKEN FLAUTAS

served with guacamole & sour cream | 12

3 STREET TACOS

chicken, carnitas or carne asada | 12

.....**QUESO FUNDIDO**.....

mexican cheese blend, roasted pasilla
peppers, chorizo, mushrooms
and onions | 14

TEQUILAS

DELEON

platinum| 10 reposado| 11 añejo| 12 diamanté| 15

DeLeon Tequila is made from the finest 100% Highland Blue Weber agave sourced from the rich earth of the Los Altos region of Jalisco. Hand-selected at harvest for the high quality and peak ripeness, our plants yield the sweetest piñas, giving the tequila its abundance character and balance. Slow roasting agave in traditional brick and clay ovens, combined with slow fermentation, under the precise guidance of our master distiller contribute enriched depth and complexity to the agave's natural sweetness, creating remarkably nuanced character. DeLeon tequila achieves this astonishing depth of flavor in just two distillations - allowing the tequila to retain the unique character acquired during the fermentation process.

DON JULIO silver| 11 reposado| 12 añejo| 13

Their logic is simple. To create a sublime and subtle tequila you must perfect and cherish every aspect of each step along the way: from the cultivation of the agave plant to the barrels the tequila is aged in. It is not a process that can be performed by machines. Each step requires the skilled and practiced hands of people trained in the art and craft of tequila. This is what sets Tequila Don Julio apart.

DON JULIO 1942| 25 70th year| 15 Real| 50

Aged for a minimum of two and a half years in American white-oak barrels, Tequila Don Julio 1942 is a tequila that pays tribute to the year that Don Julio González began his tequila-making journey.

CLASE AZUL reposado| 20

Clase Azul tequila is created using only 100% organic Tequilana Weber Blue Agaves. Once harvested, the agaves are cooked in old-fashioned brick ovens for 72 hours. In Santa Maria Chichetlan, over 100 artisans dedicate their time to creating each bottle one at a time.

TRES GENERACIONES

silver| 10 reposado| 11 añejo| 12

Founded in 1873 by Don Cenobia Sauza, this tequila represents three generations of wisdom, passed down from one to the next and one of their proudest accomplishments. Master Blender hand select the 12 month aged tequila before it can be called Tres Generaciones.

LIQUOR LIST

RUM

Bicardi, Malibu, Captain Morgan, Myers,
Mount Gay, Ron Zacapa 23

VODKA

Absolut, Belvedere, Chopin,
Tito's Handmade,
Ketel One
Ketel one Citroen or Orange,
Grey Goose, Stoli, Ciroc Berry, Stoli Vanil

GIN

Tanqueray, Bombay Sapphire, Beefeaters,
Nolet's Silver

WHISKEY

Crown Royal, Jameson, Bulleit Rye

BOURBON

Gentleman Jack, Jack Daniels Single Barrel,
Maker's Mark, Jim Beam,
Woodford Reserve, Bulleit Bourbon

SCOTCH

Buchanan's (12, 18, Master or Red Seal),
Macallan 12,
Johnnie Walker (Red, Black or Blue),
Chivas, The Glenlivet, Glenfiddich

MEZCAL

Union, Xicaru

COGNAC

Hennessy V.S, Remy V.S.O.P, Martell V.S,
Martell V.S.O.P, Hennessy X.O.

LIQUEURS

Grand Marnier, Galliano, Campari, B&B,
Tuaca, Amaretto Disaronno, Jagermeister,
Gold Strike, Rumpleminze, Midori, Baily's,
Kahlua, Frangelico, Tia Maria

DESSERTS

CLASSIC MEXICAN FLAN|8

“Best in California”

FRIED VANILLA ICE CREAM|6

CARAMEL CHURROS|8

coated in cinnamon and sugar with
vanilla ice cream

MUD PIE|9

an ice cream pie with a thin crust
topped with chocolate syrup and
whipped cream

BOURBON PLANTAINS|7

served in a warm cast iron skillet,
topped with bourbon caramel sauce,
graham cracker crust and vanilla bean
ice cream

SUNORA BACANORA|7

alcoholic dessert beverage

mocha or piña colada