

SPECIALS

Done Monthly

DESMADRE FLIGHT

Silver
Reposado
Añejo

15

TORTA

Al pastor, grilled pineapple, coleslaw,
jack cheese and guacamole served
with fries

16

OAXACA MARTINI

Infuse lemon vodka, mezcal, lemon
juice, agave nectar with a tajin 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 wall 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 an 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

House Tequila, triple sec and sweet & sour, strawberry, peach or mango
Regular.....9 Pitcher.....36

CADILLAC MARGARITA

Deleon Reposado Tequila, 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, splash of soda
Regular.....10 Pitcher.....40

RED PEPPER CUCUMBER

Libre Red Pepper Tequila, agave nectar, lime juice, muddled cucumber, splash of soda, Tajin rim
Regular.....11 Pitcher.....44

SKINNY

Don Julio Blanco Tequila, agave nectar, lime juice, splash of soda
Regular.....12 Pitcher.....48

MEZCALITA

Union Mezcal, agave nectar with lime juice, splash of soda, and a Tajin rim
Regular.....12 Pitcher.....48

BLACK TEQUILA

Dulce Vida Reposado Tequila, muddled blackberries, agave nectar, lime juice, splash of soda, Tajin rim
Regular.....11 Pitcher.....44

BLOOD ORANGE

Hornitos Silver Tequila, blood orange, fresh lime juice, splash of soda, Tajin rim
Regular.....11 Pitcher.....44

CHIPOTLE

Tanteo Chipotle Tequila, agave nectar, lime juice, muddled strawberry, tajin rim
Regular.....10 Pitcher.....40

SIGNATURE COCKTAILS

ORGANICA

Organic Azuñ Reposado, lime juice and organic agave nectar | 13

SANGRIA

House Cabernet, peach schnapps, Brandy, orange juice and splash of grenadine | 10

GANSO

Nolet's Silver, ST Germain, muddled cucumber, lime juice and tonic water | 10

RASPBERRY LEMON DROP

Infused Lemon Vodka, Triple Sec, lime syrup and raspberry purée | 12

ADOBE MARTINI

Belvedere Vodka, Dry Vermouth, garnished with a lemon twist | 12

ADOBE PEACH

Ketel One Peach Orange Blossom Botanical, peach purée, peaches, raspberry swirl and mint | 11

REYES

Ancho Reyes Verde and secco lime juice, agave and a tajin rim | 10

CHILE ANCHO

Xicaru Mezcal, Ancho Reyes, lime juice, agave nectar and Chile Ancho strips on top as garnish | 12

CERVEZA

IMPORT & CRAFT BEER | 5-6

Heineken
Lagunitas IPA

MEXICAN BOTTLE BEER | 4.50

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 | 4

Coors Light
Bud Light
Miller Lite
Michelob Ultra

DRAFT | 5

Seasonal
Modelo Negro
Modelo Especial
Stella Artois
Lagunitas

WINE

SPARKLING/CHAMPAGNE

	glass	bottle
Chandon Brut (split)	\$8	
El Adobe "Especial Cuvee"		\$22
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	\$30
La Crema	\$11	\$34
Rombauer		\$40

ROSÉ

La Vieille Ferme, France	\$7	\$22
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PINOT NIOR

Noble Vines Bin No. 667	\$8	\$34
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
Terrazas Reserve Malbec, Argentina		\$34
Duckhorn Paraduxx		\$34

HAPPY HOUR

3pm - 6pm Sunday-Friday

Available in Cantina Only

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 | 3.50

Import Draft Pints | 3.50

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, al pastor or carne asada | 12

..... QUESO FUNDIDO

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

AL PASTOR FRIES

topped with refried beans, cheese, pico
de gallo, guacamole, sour cream and green
onions | 14

TEQUILAS

DELEON

platinum| 8 reposado| 10 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| 9 reposado| 10 añejo| 11

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| 20 70th year| 12 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| 18

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 Chancesda, over 100 artisans dedicate their time to creating each bottle one at a time.

TRES GENERACIONES

silver| 9 reposado| 10 añejo| 11

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.

LA FAMILIA platino| 15 reserva| 20

Experience passed from one generation to the next culminates in the ultra premium tequila like no other. Handcrafted from a unique process the family calls "Esencia de Agave."

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, Ketel One Orange, Kete One Botanicals, Grey Goose, Stoli, Ciroc Berry, Stoli Vanil

GIN

Tanqueray, Bombay Sapphire, Beefeaters, Nolet's Silver

WHISKEY

Crown Royal, Jameson, Bulleit Rye, Seagram's 7

BOURBON

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

SCOTCH

Buchanan's 12, 18, Master, 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, Rumpelminze, Midori, Bailys, Kahlua, Frangelico, Tia Maria

DESSERTS

CLASSIC MEXICAN FLAN | 7

“Best in California”

FRIED VANILLA ICE CREAM | 6

CHURROS | 8

coated in cinnamon and sugar with
vanilla ice cream

MUD PIE | 9

topped with chocolate syrup and
whipped cream

BREAD PUDDING | 7

with vanilla ice cream

PASTEL DE ELOTE | 7

mexican corn cake

DESSERT PLATTER | 14

SERVES 4-6

mexican roska, flan and seasonal fruit
tart