

# SPECIALS

## SANGRIA



House Cabernet,  
Peach Schnapps,  
brandy, orange  
juice, and aromatic  
bitters | 10

## VOLCAN TEQUILA FLIGHT

Blanco  
Reposado  
Cristalino  
15

## TANGERINE MARGARITA

Tres Agaves Tequila,  
tangerine puree, lime juice  
and house-made simple syrup



# 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 to 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

Tosco Reposado, triple sec and sweet & sour with  
strawberry, peach or mango

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

## CADILLAC MARGARITA

Califino Reposado, fresh lime juice, house-made  
simple syrup, splash of Grand Marnier

Regular.....14 Pitcher.....56

## PINEAPPLE CILANTRO

Deleon Blanco, muddled pineapple, cilantro, house-  
made simple syrup, fresh lime juice

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

## COCONUT MARGARITA

Los Sunday's Coconut Tequila, pineapple juice,  
squeeze of lime

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

## RED PEPPER CUCUMBER

Libre Red Pepper Tequila, house-made simple syrup,  
fresh lime juice, muddled cucumber,  
tajin rim

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

## BLACK TEQUILA

Nosotros Reposado, muddled blackberries, house-  
made simple syrup, fresh lime juice, tajin rim

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

## SKINNY

Organic Blanco, House-made simple syrup, fresh lime  
juice

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

## BLOOD ORANGE

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

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



# SIGNATURE COCKTAILS

## **ORGANICA**

Organic Blanco Tequila, fresh organic lime juice, house-made simple syrup | 13

## **MEZCALITA**

Union Mezcal, house-made simple syrup, fresh lime juice, splash of soda, tajin rim

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

## **JAMAICA**

Hornitos Cristalino, fresh lime juice, house-made simple syrup, house-made hibiscus infused soda, Hibiscus salt rim | 10



Pictured is the Jamaica cocktail.

## **SANGRIA**

House Cabernet, Peach Schnapps, brandy, orange juice, aromatic bitters | 10

## **ADOBE PEACH**

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

## **JALAPEÑO CRUSH**

Raincane Vodka, fresh lime juice, house-made simple syrup, muddled Jalapeño | 10

## **SMOKEY BLACK PALOMA**

El Silencio Mezcal, fresh lime juice, house-made simple syrup, grapefruit bitters, black salt rim | 11

## **MANGO PASSION**

Libre Mango Tequila, mango puree, fresh lime juice, house-made simple syrup, tajin rim | 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 .....

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

House Pinot Grigo	\$8	\$26
Santa Margherita, Italy	\$13	\$46

## SAUVIGNON BLANC

House Sauvignon Blanc	\$8	\$26
Rombauer	\$12	\$42

## CHARDONNAY

House Chardonnay	\$8	\$26
Kendall-Jackson	\$10	\$34
La Crema	\$11	\$38

## PINOT NIOR

House Pinot Noir	\$8	\$26
Neomi	\$13	\$48

## CABERNET SAUVIGNON

House Cabernet Sauvignon	\$8	\$26
Joel Gott, Bin No. 815	\$10	\$34

## RED BLENDS

Murphy-Goode	\$8	\$26
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# HAPPY HOUR

Available in Cantina Only

All Day (Monday & Tuesday)

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

## HAPPY HOUR DRINKS

House Margarita | 6

Coconut Margarita | 7

Los Sunday's Coconut Tequila

Well Drinks | 6

House Wine | 6

Domestic Bottle Beer | 3

Mexican Bottled Beer | 4

Import Draft Pints | 4

## CANTINA MUNCHIES

half off cantina food during happy hour

### QUESADILLA FELIX

chicken or carne asada | 14

### NACHOS DE LA HORA

chicken or shredded beef | 14

### 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

### SHRIMP COCKTAIL

with fresca salsa estilo Mexicano | 16

### QUESO FUNDIDO

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

# TEQUILAS

## CALIFINO

Reposado | \$12 : fresh citrus flavor with a hint of vanilla

Añejo | \$13 : deep hints of baked agave and sweet fruits

Extra Añejo | \$16 : slow cooked agave, sweet caramel and a hint of chocolate

## CAZCANES

Silver | \$13 : a clean, dry taste with sweet floral aromas and a hint of peppercorn

## CINCORO

Silver | \$13 : smooth, fresh agave with a hint of citrus

Reposado | \$14 : cooked agave with hints of vanilla and white chocolate

## CLASE AZUL

Plata | \$15 : herbal and citric notes often with a sweet after taste

Reposado | \$20 : very smooth with notes of fruit and vanilla

Mezcal | \$29 : sweet notes of brown sugar and chocolate

## DOS ARTES

Blanco | \$15 : slightly sweeter than most blancos with a hint of spice

Extra Añejo | \$20 : smooth and rich with hints of vanilla

## DON JULIO

1942 | \$25 : warm oak, vanilla and roasted agave

70th Year | \$15 : smooth with notes of vanilla and honey

Real | \$50 : layers of caramel, chocolate and almond undertones

## LA FAMILIA

Platino | \$15 : notes of white pepper and semi-sweet vanilla

Reserva | \$24 : notes of rich oak, vanilla and cinnamon

## NOSOTROS

Blanco | \$10 : complex with sweet and citrus introduction

Reposado | \$12 : smooth with vanilla aroma and a honey-cinnamon twist

## SIETE LEGUAS

Blanco | \$11 : citrus notes with hints of tropical fruits

Reposado | \$12 : aromas of bourbon, hazelnut and almond

Añejo | \$13 : clean with aromas of chocolate and spice at the tongue

## VOLCAN DE MI TIERRA

Reposado | \$12 : herbal, citrus and spice notes

Cristalino | \$13 : notes of vanilla, caramel and chocolate



# LIQUOR LIST

## RUM

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

## VODKA

Absolut, Belvedere, Chopin,  
Tito's Handmade, Raincane,  
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, Clase Azul, Casamigos,  
Siete Misterios, Reyes y Cobardes, Corte  
Vetusto

## 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|9

“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

### TRES LECHES|7

traditional mexican sponge cake, made  
with tres leches, or “three milks,”  
topped with whipped cream



Pictured is the Classic Mexican Flan & Caramel Churros.