



PLATOS BOTANEROS

MEXICAN STYLE ESQUITE

roasted corn served off the cob with mayonnaise, chili powder and cotija cheese | 12

RANCHO O'NEILL GUACAMOLE

made fresh tableside | 14

QUESO FUNDIDO

melted mexican cheese blend, roasted pasilla peppers, chorizo, mushrooms and onions served in a hot skillet | 15

CEVICHE

bay shrimp, cucumber, onion, tomato, cilantro and jalapeño topped with fresh avocado | 16

QUESADILLA CAPISTRANO

jack and cheddar cheese quesadilla served with pico de gallo, guacamole and sour cream | 10

steak | 14
chicken | 12

EMPANADAS

MAINE LOBSTER EMPANADAS

lobster, chihuahua cheese, garlic with cilantro aioli sauce | 16

BEEF & CHORIZO EMPANADAS

ground beef, chorizo, chihuahua cheese, potatoes with spicy roasted tomatillo sauce | 12

NACHO SUPREME

refried beans, red sauce, choice of shredded chicken or shredded beef, melted cheese, olives, green onion, guacamole, pico de gallo and sour cream | 15

FLAUTAS

crispy flour tortilla filled with shredded chicken served with guacamole, pico de gallo and sour cream | 13

SOPES

three sopes topped with refried beans, carnitas, green tomatillo salsa, shredded lettuce, cotija cheese and sour cream | 12

ENSALADAS

add: chicken | +5 beef | +6 shrimp | +10 salmon | +12

CILANTRO-PEPITA SALAD

chopped romaine tossed with cilantro-pepita dressing topped with tomato, pepitas and queso fresco | 12

SOUTHWEST CABO SALAD

organic mixed greens tossed in bbq ranch dressing with chicken, black beans, roasted corn, avocado, tomato and queso fresco, green onion and tortilla strips | 16

CHEESE ENCHILADA SALAD

chopped romaine tossed in cilantro-pepita dressing with two warm cheese enchiladas, tomatoes, pepitas and queso fresco | 15

HERB + FIG SALAD

organic mixed greens tossed in herb vinaigrette with dried figs, goat cheese, watermelon radish and pecans | 12

TOSTADA NUEVA

crispy flour shell layered with refried beans, iceberg lettuce, tomato, guacamole, cheese, sour cream, black olives, green onion and choice of carne asada, grilled chicken, or carnitas | 17

SOPAS

cup 4.00 | bowl 7.00

ALBONDIGAS

mexican meatball soup

SOUP OF THE DAY

chef's daily soup

served 11am - 2pm everyday

HUEVOS RANCHEROS

three cage free eggs topped with ranchera sauce, cheese and green onions served with rice and refried beans | 15

ESPECIALIDADES DEL CHEF

all items grilled on mesquite barbecue

chef recommended sides are specified but other options are available upon request

CARNE ASADA

marinated carne asada served with a cheese enchilada, sweet corn tamale, spanish rice, refried beans and guacamole with corn or flour tortillas | 24

MEDALLONES DE FILETE

filet mignon medallions topped with mushrooms and gorgonzola cheese demi glace served with garlic roasted potatoes, a sweet corn tamale and seasonal grilled vegetables | 26

CHULETON A LA BRASA

16oz. USDA aged choice ribeye served with chimichurri, a sweet corn tamale, a mesquite grilled chile relleno, a shredded chicken enchilada with mole sauce and refried black beans | 36

SALMON A LA BRASA

salmon filet with honey chipotle glaze served with roasted red potatoes, sweet corn tamale and seasonal grilled vegetables | 26

CAMARONES AL AJO

six mexican wild caught shrimp topped with fresh garlic cream sauce served with a mesquite grilled chile relleno, a corn tamale and spanish rice | 30

MAR Y TIERRA

filet mignon medallions and three mexican wild caught shrimp served with roasted red potatoes, a sweet corn tamale and seasonal grilled vegetables | 36

POLLO ASADO

roasted boneless half chicken served with a mesquite grilled chile relleno, corn on the cob and refried black beans | 21

POLLO CON MOLE POBLANO

roasted boneless half chicken topped with our house recipe mole sauce served with corn tamale, spanish rice and refried beans | 23

EL ADOBE BURGER

mesquite grilled half-pound burger topped with bacon, avocado, cheddar cheese, lettuce, tomato, pickle and onion on a brioche bun served with french fries or fruit | 18

EL JEFE PRIME RIB available Friday - Saturday only

traditional prime rib, served with roasted potatoes, a corn tamale, seasonal grilled vegetables, au jus and horseradish cream | 27



We proudly serve All Natural and No Antibiotics Ever chicken

*Vegetarian, Vegan, Gluten Free and Low-Carb options available



FAJITAS

served on sizzling skillet with spanish rice, refried beans or charro beans, corn or flour tortillas and guacamole

VEGETABLE FAJITAS

medley of seasonal vegetables topped with two cheese enchiladas | 17

CHICKEN FAJITAS

marinated chicken breast sautéed with assorted bell peppers and onions | 20

STEAK FAJITAS

marinated steak sautéed with assorted bell peppers and onions | 24

SHRIMP FAJITAS

marinated mexican wild caught shrimp sautéed with assorted bell peppers and onions | 26

COMBINATION FAJITAS

chicken, steak and mexican wild caught shrimp sautéed with assorted bell peppers and onions | 27

MAINE LOBSTER FAJITAS

lobster sautéed with assorted bell peppers, mushrooms, onions and tomatos topped with chipotle cream sauce | 34

FAVORITOS DE LA COCINA

served with rice and choice of refried beans or charro beans

BLACKENED FISH TACOS

two mahi mahi fish tacos topped with chipotle aioli, pico de gallo, cabbage and queso fresco | 20

MAINE LOBSTER TACOS

two lobster tacos topped with cilantro aioli, pico de gallo, cabbage and queso fresco | 23

PRIME RIB BURRITO

tender pieces of prime rib, mushrooms, potatoes, onions and cheese, served wet with herb cream sauce and queso fresco | 18

CHILE VERDE

tender pieces of pork in chile verde sauce, served with corn or flour tortillas | 18

CARNITAS MICHOACAN

traditional slow-cooked pork served with corn or flour tortillas, guacamole and roasted tomato salsa | 18

EL ADOBE MOLCAJETE

mexican wild caught shrimp, chicken breast, carne asada, chorizo, carnitas, zucchini, green onions, and queso fresco served with spanish rice, refried beans, guacamole with corn or flour tortillas | 38

EL ADOBE BURRITO

mesquite grilled chicken, spinach, mushrooms, tomato, cheddar and jack cheese topped with chipotle, tomatillo, and enchilada sauce | 17

CHILES TOREADOS

traditional mexican side | 3.50

ENCHILADAS

served with spanish rice and refried beans or charro beans

ENCHILADAS DE CANGREJO

two enchiladas filled with fresh blue crab and cheese topped with roasted habanero sauce and a mexican cheese blend | 24

ENCHILADAS DE CAMARON

two enchiladas filled with shrimp, cheese and pico de gallo topped with tomatillo sauce, a mexican cheese blend and guacamole | 22

ENCHILADAS SUIZAS

two enchiladas filled with shredded chicken topped with tomatillo sauce, a mexican cheese blend, shredded lettuce and sour cream | 19

ENCHILADAS POBLANAS

two enchiladas filled with shredded chicken topped with mole sauce, a mexican cheese blend, shredded lettuce and sour cream | 19

ENCHILADAS VEGETALES

two enchiladas filled with sautéed spinach, corn, tomatoes, mushrooms and cheese topped with chipotle cream sauce and a mexican cheese blend | 16

THE PRESIDENT'S CHOICE

The President and Mrs. Nixon's favorite entrée served on countless occasions at El Adobe de Capistrano and The Western White House

CHILE RELLENO SHREDDED BEEF TACO
CHICKEN ENCHILADA RICE & BEANS

COMBINACIONES DE LA COCINA

served with rice and charro, refried pinto or refried black beans

→ 1 ITEM COMBINATION | 14

→ 2 ITEM COMBINATION | 16

→ 3 ITEM COMBINATION | 19

• CHILE RELLENO

• TACO
shredded chicken
carne asada
shredded beef
potato taco

• TAMALES

pork

• ENCHILADA

cheese
shredded chicken
shredded beef