



## PLATOS BOTANEROS

- MEXICAN STYLE CORN ON THE COB** roasted corn on the cob with mayo, chile powder, and cotija cheese | 6  
**RANCHO O'NEILL GUACAMOLE** made fresh tableside | 14  
**CEVICHE** shrimp, cucumber, onion, tomato, cilantro, jalapeño and fresh avocado | 16  
**SHRIMP COCKTAIL** shrimp, cucumber, onion, tomato, cilantro and jalapeño with fresco salsa estilo Mexicano | 16  
**QUESADILLA** cheese quesadilla served with pico de gallo, guacamole and sour cream | 10 *add: chicken* | 5 *steak* | 6  
**SHRIMP EMPANADAS** shrimp, oaxaca cheese, crema fresca, and cilantro aioli sauce | 16  
**SHORT RIB EMPANADAS** braised beef short rib, oaxaca cheese, and birria sauce | 16  
**FLAUTAS** crispy flour tortillas filled with shredded chicken and cheese served with guacamole, pico de gallo and sour cream | 14  
**SHORT RIB TAQUITOS** crispy corn tortillas filled with braised short rib, topped with guacamole, pico de gallo, sour cream and queso fresco | 16

## ENSALADAS

*add: chicken* | 5 *beef* | 6 *salmon* | 12 *shrimp* | 14

- CARNE ASADA SALAD** chopped organic mixed green, carne asada, corn, avocado, heirloom tomato, red onion, watermelon radish, with champagne vinaigrette | 19  
**CHEESE ENCHILADA SALAD** romaine hearts in cilantro-pepita dressing with two cheese enchiladas topped with sour cream, tomato pepitas and queso fresco | 17  
**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 | 18  
**CILANTRO - PEPITA SALAD** chopped romaine tossed with cilantro-pepita dressing topped with tomato, pepitas, and queso fresco | 13  
**SOUTHWEST CABO SALAD** organic greens tossed in bbq ranch dressing, topped with chicken, black beans, roasted corn, avocado, tomato, queso fresco, and green onion | 18

## ENCHILADAS

*served with spanish rice and refried beans, refried black beans or charro beans*

- ENCHILADAS DE CANGREJO** two enchiladas filled with crab, caramelized onion, with roasted habanero cream sauce and cheese | 24  
**ENCHILADAS DE CAMARON** two enchiladas filled with cheese, shrimp, and pico de gallo, with roasted tomatillo sauce, and guacamole | 22  
**ENCHILADAS DE LONGOSTA** two enchiladas filled with lobster, corn pure, onion, cheese, with achiote pibil sauce, served with cilantro-lime white rice and refried black beans | 28  
**ENCHILADAS SUIZAS** two enchiladas filled with shredded chicken, roasted tomatillo sauce, cheese, and sour cream | 19  
**ENCHILADAS POBLANAS** two enchiladas filled with shredded chicken, with mole sauce, cheese, and turmeric cream | 19  
**ENCHILADAS VEGETABLES** two enchiladas filled with zucchini, spinach, corn, tomato and mushroom, ranchera sauce and cheese | 17

## COMBINACION DE LA COCINA

*served with spanish rice and refried beans, refried black beans or charro beans*

- 1 ITEM COMBINATION** | 15  
**2 ITEM COMBINATION** | 17

- |  |   |
|--|---|
| <b>CHILE RELLENO ENCHILADA</b>             | <b>PORK TAMALE TACO</b>                                 |
| shredded chicken, cheese, or shredded beef | carne asada, shredded chicken, shredded beef, or potato |

### THE PRESIDENT'S CHOICE | 20

The President and Mrs. Nixon's favorite entrée served on countless occasions at El Adobe de Capistrano and The Western White House  
**CHILE RELLENO, CHICKEN ENCHILADA, BEEF TACO, RICE & BEANS**

## FAJITAS

*served on a sizzling skillet with spanish rice, refried beans, or refried black beans or charro beans, guacamole, with choice of corn or flour tortillas*

- COMBINACION FAJITAS** chicken, steak and mexican wild caught shrimp sautéed with caramelized bell peppers and onions | 32  
**STEAK FAJITAS** marinated steak with caramelized bell peppers and onions | 26  
**SHRIMP FAJITAS** mexican wild caught shrimp sautéed with caramelized bell peppers and onions | 28  
**CHICKEN FAJITAS** marinated chicken breast sautéed with caramelized bell peppers and onions | 23  
**VEGETABLE FAJITAS** seasonal vegetables topped with two cheese enchiladas | 20

### CHILES TOREADOS

traditional mexican blistered peppers | 4

## FAVORITOS DE LA COCINA

*served with rice and choice of refried beans, refried black beans or charro beans*

- LOBSTER TACOS** two lobster tacos topped with cilantro aioli, pico de gallo, cabbage and blended cheese | 26  
**BLACKENED FISH TACOS** two mahi mahi fish tacos topped with tres chiles aioli, pico de gallo, cabbage and blended cheese | 20  
**CHILE VERDE** tender pieces of pork in chile verde sauce, served with corn or flour tortillas | 19  
**PRIME RIB BURRITO** tender pieces of prime rib, mushroom, potato, and onion, served with habanero cream sauce and cheese | 20  
**CARNITAS MICHOACAN** slow-cooked shredded pork served with corn or flour tortillas, guacamole and roasted tomato salsa | 20  
**EL ADOBE MOLCAJETE** mexican wild caught shrimp, chicken breast, carne asada, chorizo, carnitas, zucchini, green onion, nopales and queso fresco served with guacamole, corn or flour tortillas | 40  
**EL ADOBE BURRITO** grilled chicken, spinach, mushroom, tomato, cheese topped with chipotle, tomatillo, and red sauce | 18

## ESPECIALIDADES DEL CHEF

- CARNE ASADA** marinated carne asada, cheese enchilada, corn tamale, spanish rice, refried beans and guacamole with corn or flour tortillas | 28  
**EL ADOBE BURGER** grilled half-pound burger with bacon, avocado, cheddar cheese, lettuce, tomato, pickle and onion on a brioche bun with french fries | 19  
**FIVE PEPPER NEW YORK STEAK** 12 oz. seared New York Steak, five pepper brown sauce, bacon, chives, served with chorizo mashed potatoes and grilled vegetables | 42  
**SALMON A LA BRASA** salmon topped with achiote pibil sauce and mango-papaya relish, served with cilantro-lime white rice and a roasted chile relleno | 28  
**SEAFOOD CHILE RELLENO** roasted chile relleno stuffed with scallops, crab, shrimp, mahi mahi, achiote pibil sauce and cheese, served with cilantro-lime white rice | 28  
**BLACKENED POLLO** grilled blackened chicken breast, topped with papaya-mango relish, served with cilantro-lime white rice and grilled vegetables | 25  
**CAMARONES AL AJO** six mexican wild caught shrimp with chipotle garlic cream sauce served with a roasted chile relleno, corn tamale and spanish rice | 32

### HUEVOS RANCHEROS

*served 11am - 2pm everyday*

three eggs on a crispy corn tortilla with red and green sauce, cheese, green onion served with spanish rice and refried beans | 16

### EL JEFE PRIME RIB *available Friday-Saturday only*

traditional prime rib, served with roasted red potatoes, sweet corn tamale, seasonal grilled vegetables, au jus and horseradish cream | 32