



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

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| CHILE RELLENO ENCHILADA | PORK TAMALE TACO |
| 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