



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 | braise 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 avocado salsa, sour cream and queso fresco | 16

ENSALADAS

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

- 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, green onion and tortilla strips | 17
CHEESE ENCHILADA SALAD | romaine hearts in cilantro-pepita dressing with two cheese enchiladas topped with sour cream, tomato, pepitas and queso fresco | 16
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
CARNE ASADA SALAD | chopped organic mixed green, carne asada, corn, avocado, heirloom tomato, red onion, watermelon radish, with champagne vinaigrette | 19

BRUNCH

- CRISPY BRIOCHE FRENCH TOAST** | with a medley of fresh berries | 12
AVOCADO BLT | brioche bread served with crispy seasoned fries | 14
THE EARLY BURGER | angus burger, chorizo, bacon, avocado, aged cheddar topped with a fried egg, lettuce and seasoned fries | 18
TEXAS STYLE BREAKFAST ENCHILADAS | roasted pepper sauce, crispy tortillas, carnitas and cheese topped with a fried egg and sour cream served with refried black beans | 16
MEXICAN CHORIZO CON HUEVO | pork chorizo and eggs served with breakfast potatoes and refried black beans | 16
MACHACA CON HUEVO | scrambled eggs, sautéed onions, chilies and shredded beef served with rice and refried beans | 16
HUEVOS RANCHEROS | three eggs on a crispy tortilla with red and green sauce, cheese and green onions served with spanish rice and refried beans | 16
CARNE ASADA CHILAQUILES | eggs any style, mesquite grilled carne asada, refried black beans and El Adobe's chilaquiles: a traditional Mexican tortilla dish | 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 | 32
EL PATRON BREAKFAST BURRITO | prime rib, chorizo, bacon, bell pepper, onions, eggs, cheese with black beans served wet with red and green sauce | 18
EL JEFE SKILLET | tender pieces of carnitas served with two sunny side up eggs, grilled nopales, breakfast potatoes, pico de gallo and guajillo red sauce served with refried black beans and tortillas | 19
EGGS BENEDICT "EL ADOBE STYLE" | two crispy sope shells with black beans, corn and roasted poblanos topped with two poached eggs and a chorizo hollandaise sauce | 18
BLACKENED FISH TACOS | two mahi-mahi fish tacos topped with chipotle aioli, pico de gallo, cabbage and queso fresco served with charro beans and spanish rice | 20

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

- VEGETABLE FAJITAS** | seasonal vegetables topped with two cheese enchiladas | 20
CHICKEN FAJITAS | marinated chicken breast sautéed with caramelized bell peppers and onions | 23
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
COMBINATION FAJITAS | chicken, steak and Mexican wild caught shrimp sautéed with caramelized bell peppers and onions | 32

CHILES TOREADOS
 traditional mexican blistered
 peppers | 4.00

COMBINATION 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 | PORK TAMALE |
| ENCHILADA | 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**

DRINK SPECIAL

3 GLASSES CHAMPAGNE/MIMOSA OR
 NON ALCOHOLIC SPARKLING CIDER | 7
 with purchase of any entree