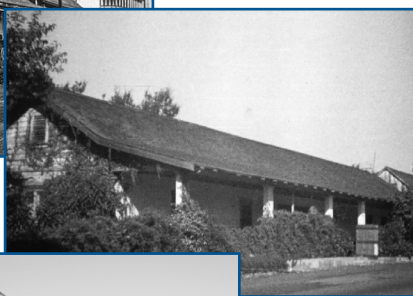




San Juan Capistrano's  
*"Authentic Historic Restaurant"*  
**MEXICAN STEAKHOUSE**

*Historic Site – Authentic Cuisine  
2 adobes with unique stories  
built in the 1800's, joined as one in 1910,  
serving authentic  
Mexican-California Dishes  
and Mesquite Grilled Specialties*



31891 Camino Capistrano,  
San Juan Capistrano, California 92675  
(949) 493-1163  
[www.eladobedecapistrano.com](http://www.eladobedecapistrano.com)

# TEQUILAS

SILVER

REPOSADO

ANEJO

## CAZADORES

\$8

\$9

\$10

This unique tequila was named “Cazadores” Spanish for “Hunters.” A name that symbolizes founder Señor Jose Maria’s constant pursuit to create the world’s finest premium tequila.

## CORRALEJO

\$7

\$8

\$9

Handcraft skills, time and hard work make up the Corralejo Family. The Blanco achieves its unique flavor by being bottled without aging directly from the distillery’s copper pots. Reposado is aged for four months in barrels of three different woods. American oak helps the Anejo achieve its smoky taste.

## DON JULIO

\$9

\$10

\$11

Their logic is simple. To create a sublime and subtle tequila, you must perfect and cherish every aspect of each step along the way: from the cultivation of the agave plant to the barrels the tequila is aged in. It is not a process that can be performed by machines. Each step requires the skilled and practiced hands of people trained in the art and craft of tequila. This is what sets Don Julio apart.

## DON JULIO 70TH YEAR

\$12

Don Julio 70° Añejo Claro Tequila is the culmination of 70 years of knowledge, expertise and innovation that brings the smoothness of a Blanco and the complexity of an Añejo together for a totally unique tequila experience. Don Julio 70° Añejo Claro Tequila is aged eighteen months in American white-oak barrels and then carefully filtered to bring out its crisp agave flavor.

## DON JULIO 1942

\$20

Aged for a minimum of two and a half years in American white-oak barrels, Tequila Don Julio 1942° is a tequila that pays tribute to the year that Don Julio González began his tequila-making journey.

## DULCE VIDA

\$8

\$9

\$10

Making great tequila means we start with the finest ingredients. The foundations of Dulce Vida tequila differentiates us from the many others: USDA Organic, 100% Blue Agave from the highlands of Los Altos, MX, handcrafted, double distilled, double fermented. All-in this makes our tequila one of the most approachable and gentle tequilas around. Live the Sweet Life with Dulce Vida.

## FRIDA KAHLO

\$9

\$10

\$11

Created in the Highlands of Jalisco, in the town of Arandas, at El Eden Distillery which sits at 6,200 feet. Made from 100% pure blue agave of the finest quality and hand cradted to the highest standards, our agave takes 8 to 10 years to mature to achieve the greatest sugar content possible.

## HORNITOS

\$8

\$9

\$10

Though all tequilas are made from the flesh of the Blue Agave, Hornitos is different – dare they say better – because Hornitos does not try to hide the true agave flavor, they preserve it.

## LA FAMILIA

PLATINO \$15 | RESERVA \$20

Experience passed from one generation to the next culminates in the ultra premium tequila like no other. Handcrafted from a unique process the family calls “Esencia de Agave.”

## TRES GENERACIONES

\$9

\$10

\$11

Founded in 1873 by Don Cenobia Sauza, this tequila represents three generations of wisdom, passed down from one to the next and is one of their proudest accomplishments. The Master Blender hand selects the 12 month aged tequila before it can be called Tres Generaciones.

# MARGARITAS

## ADOBE MARGARITA

Maestro Dobel Silver, triple sec, sweet & Sour.  
Regular, Strawberry, Peach or Mango.

**GLASS \$9.00 | PITCHER \$36.00**

## CADILLAC MARGARITA

Corralejo Reposado Tequila, triple sec, sweet & sour,  
and a splash of Grand Marnier

**GLASS \$12.00 | PITCHER \$48.00**

## COCONUT MARGARITA

1800 Coconut Tequila, pineapple juice,  
with a squeeze of lime juice

**GLASS \$10.00 | PITCHER \$40.00**

## RED PEPPER CUCUMBER

Libre Red Pepper Tequila, agave nectar,  
lime juice, and muddled cucumber

**GLASS \$11.00 | PITCHER \$44.00**

## SKINNY

Del Leon Silver, agave nectar,  
lime juice, soda water

**GLASS \$10.00 | PITCHER \$40.00**

## PINEAPPLE CILANTRO

Desmadre Silver Tequila, muddled pineapple  
and cilantro, agave nectar, and lime juice

**GLASS \$10.00 | PITCHER \$40.00**

## RASPBERRY MOJITO MARGARITA

1800 Reposado, muddled raspberries,  
agave nectar, and lime juice

**GLASS \$12.00 | PITCHER \$48.00**

## WATERMELON CUCUMBER MARGARITA

Peligroso Silver Tequila, watermelon,  
fresh lime juice, with a splash of soda water

**GLASS \$11.00 | PITCHER \$44.00**

## RED ORANGE

Frida Kahlo Silver Tequila, blood orange,  
fresh lime juice, and soda water

**GLASS \$10.00 | PITCHER \$40.00**

## TAMARINDO

Dulce Vida Silver Tequila, tamarindo fruit puree,  
agave nectar, soda water, and fresh lime juice

**GLASS \$11.00 | PITCHER \$44.00**

# WINE LIST

## SPARKLING/CHAMPAGNE

	<b>BOTTLE</b>
Korbel	<b>SPLIT</b> \$7.00
El Adobe "Especial Cuvee"	\$22.00
Piper Sonoma	\$40.00
Pomeroy, France	\$45.00
Veuve Cliquot, Yellow label	\$57.00

## PINOT GRIGIO

	<b>GLASS</b>	<b>BOTTLE</b>
Santa Margherita, Italy	\$9.00	\$34.00

## SAUVIGNON BLANC

	<b>GLASS</b>	<b>BOTTLE</b>
Duckhorn Decoy	\$8.00	\$30.00

## CHARDONNAY

House Chardonnay, Hess	\$7.00	\$24.00
Gregory Graham, Carneros	\$7.50	\$26.00
Kendall Jackson	\$8.50	\$32.00
La Crema	\$9.00	\$34.00
Sonoma Cutrer, Russian River	\$10.00	\$38.00
Rombauer, Carneros		\$39.00

## FRENCH WHITE

Louie Jadot, Pouilly Fuisse		\$39.00
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## PINOT NOIR

Carmel Road	\$8.00	\$30.00
Beringer, Sonoma		\$42.00
La Crema	\$12.00	\$46.00

## CABERNET

House Cabernet, Avalon	\$7.00	\$24.00
Joel Gott, Bin No 815	\$9.00	\$34.00
Beaulieu BV, Sonoma		\$42.00

## MERLOT

Clos du Bois	\$8.00	\$30.00
Rombauer, Carneros		\$39.00

## RED BLENDS

Duckhorn Paraduxx, Napa Valley		\$42.00
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## WHITE ZINFANDEL

Beringer, California	\$6.00	\$22.00
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**CORKAGE FEE: \$15.00**

# CERVEZAS

## IMPORT & CRAFT BOTTLE BEER

**\$4.75 - \$6.00**

HEINEKEN  
LAGUNITAS IPA  
ANGRY ORCHARD CIDER

## MEXICAN BOTTLE BEER

**\$4.50**

CORONA  
CORONA LIGHT  
PACIFICO  
BOHEMIA  
NEGRA MODELO  
MODELO ESPECIAL  
TECATE  
TECATE LIGHT  
DOS XX AMBER OR LAGER  
VICTORIA

## DOMESTIC BOTTLE BEER

**\$4.00**

COORS LIGHT  
BUDWEISER  
BUD LIGHT  
MILLER LITE  
MICHELOB ULTRA

## DRAFT BEER

**\$4.50**

DOS XX AMBER  
MODELO ESPECIAL  
LAGUNITAS IPA  
STELLA ARTOIS  
SEASONAL ROTATING HANDLE

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# HAPPY HOUR

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**3PM-6PM MONDAY - FRIDAY**  
**\*AVAILABLE IN CANTINA ONLY**  
**1/2 OFF CANTINA FOOD**

## HAPPY HOUR DRINKS

HOUSE MARGARITA... \$6.00  
PINEAPPLE CILANTRO MARGARITA... \$7.00  
WELL DRINKS... \$5.00  
HOUSE WINE... \$5.00  
DOMESTIC BOTTLED BEER... \$3.50  
IMPORT DRAFT PINTS... \$3.50

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# CANTINA MUNCHIES

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## QUESADILLA FELIX

Chicken or carne asada  
**\$12.00**

## NACHOS DE LA HORA

Chicken or shredded beef  
**\$12.00**

## AUTHENTIC MEXICAN COCKTAIL

With fresca salsa estilo mexicano and shrimp  
**\$14.00**

## FRESH PACIFIC CEVICHE

Served with corn tortilla chips  
**\$14.00**

## EL ADOBE SLIDERS

Three mini burgers with grilled onion,  
jalpeno and cheese  
**\$12.00**

## CHICKEN FLAUTAS

Served with guacamole & sour cream  
**\$12.00**

## 3 STREET TACOS

Chicken or carne asada  
**\$12.00**

# DESSERTS

## CLASSIC MEXICAN FLAN

"Best in California"

**\$7.00**

## FRIED VANILLA ICE CREAM

**\$6.00**

## CHURROS

Coated in cinnamon and sugar with  
vanilla ice cream and caramel sauce

**\$7.00**

## MUD PIE

Topped with chocolate syrup and whipped cream

**\$7.00**

## CHEESECAKE FLAUTAS

Served with fresh berries and whipped cream

**\$7.00**

## SWEET PLANTAINS

Served in a warm cast iron skillet, topped with  
bourbon caramel sauce, graham cracker crust  
and salted caramel ice cream

**\$9.00**

# COFFEE DRINKS

## EL ADOBE COFFEE

Butterscotch Schnapps & Frangelico

## PORTOLA COFFEE

Frangelico & Bailey's Irish Cream

## KEOKI COFFEE

Brandy & Kahlua

## MEXICAN COFFEE

Tequila & Bailey's Irish Cream

## GRAND COFFEE

Grand Marnier & Bailey's Irish Cream

## SAN JUAN COFFEE

Amaretto & Brandy

– ALL SERVED WITH WHIPPED CREAM –

**\$7.00**

REGULAR OR DECAFFEINATED COFFEE... \$3.00

HOT CHOCOLATE... \$3.00

HOT TEA... \$3.00

# THE HISTORY OF El Adobe de Capistrano



he restaurant site has been recognized as a California State Historical Landmark uniting the Miguel Yorba Adobe, built in 1797, with the Juzgado (court and jails), established in 1812.

The walls forming El Adobe's cocktail lounge were part of the original Miguel Yorba Adobe. The wine cellar is housed in the Juzgado's dungeon-like cell. The ground beneath the foyer served as a passageway for Seeley & Wright stagecoaches, until the advent to the Santa Fe Railroad in 1888.

In 1910, Georgia Mott Vander-Leck bought and unified the properties. Thirty-six years later she sold it to a visionary farmer from the Rancho Mission Viejo, Mr. Clarence Brown. Brown 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, El Adobe was remodeled by Hatch Designs. A mesquite grill was added to the kitchen, and fresh steaks and seafood were added to the menu.

*Thank you for joining the rich heritage.*

