

# HAPPY HOUR

3PM-6PM Monday-Friday

\*Available In Cantina Only

½ **OFF CANTINA FOOD**

## • HAPPY HOUR DRINKS •

**House Margarita...** \$6

**Pineapple Cilantro Margarita...** \$7

With Peligroso Silver Tequila

**Well Drinks...** \$5

**House Wine...** \$5

**Domestic Bottled Beer...** \$3

**Mexican Bottled Beer...** \$3.50

**Import Draft Pints...** \$3.50

## • CANTINA MUNCHIES •

**Quesadilla Felix**

chicken or carne asada

**\$12**

**Nachos de la Hora**

chicken or shredded beef

**\$12**

**Authentic Mexican**

**Shrimp Cocktail**

with fresca salsa estilo Mexicano

**\$14**

**Fresh Pacific Ceviche**

served with corn tortilla chips

**\$12**

**Crispy Chicharron**

served with refried beans

and queso fresco

**\$8**

**Shrimp and Chips**

Redhook beer battered

shrimp and French fries

**\$12.00**

**El Adobe Sliders**

three mini burgers with grilled

onion, jalapeno and cheese

**\$12**

**Chicken Flautas**

served with guacamole & sour cream

**\$12**

**3 Street Tacos**

chicken or carne asada

**\$10**

please drink responsibly 1695549

# TEQUILAS

## Silver Resposado Anejo

**Cazadores** \$8 \$9 \$10

This unique tequila was named “Cazadores” Spanish for “Hunters”. A name that symbolizes founder Senor 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, Resposado is aged for four months in barrels of three different woods, American oak help the Anejo achieves its smokey 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 Tequila Don Julio apart.

**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 and hide the true agave flavors, they preserve it.

**Azunia** \$8 \$9 \$10

Sergio Zuñiga Family, One of the oldest agave growing families in the Tequila, Jalisco Region of Mexico. The Zuñiga family has generations of expertise in producing tequila made from 100% Weber Blue Agave.

**Patrón** \$9 \$10 \$11

Grown high in the perfect soil and climate of the mountains of Jalisco, with special attention to the balance of agave sugar acid at harvest, Patrón tequilas are produced in the traditional handmade fashion.

**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 one of their proudest accomplishments. Master Blender hand select the 12 month aged tequila before it can be called Tres Generaciones

**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”.

**Don Julio** | **1942** \$20 **70th Year** \$12

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.

## MARGARITAS

### Adobe Margarita

Maestro Dobel Silver, triple sec and sweet & sour regular, strawberry, peach or mango

**Regular.....9.00 Pitcher.....36.00**

### Watermelon Margarita

Maestro Dobel Reposado, fresh lime juice and watermelon, with a splash of Soda water. (*Regular or Spicy*)

**Regular.....12.00 Pitcher.....52.00**

### Cadillac Margarita

Don Julio Reposado, sweet & sour and a splash of Grand Marnier

**Regular.....12.00 Pitcher.....52.00**

### Mission Margarita

Abreojos Silver, orange juice, triple sec, sweet & sour

**Regular.....9.00 Pitcher.....36.00**

### Pineapple Cilantro

Peligroso Silver, muddled pineapple, cilantro, agave nectar and fresh lime juice

**Regular.....10.00 Pitcher.....36.00**

### Patrón Pomegranate

Patrón Silver, Pama Liqueur, lime juice & agave nectar

**Regular.....12.00 Pitcher.....48.00**

## THE HISTORY OF EL ADOBE DE CAPISTRANO

The restaurant site has been recognized as a California State Historical Landmark. The building was originally two separate structures. The northern section was originally the home of Miguel Yorba Adobe, built in 1797. The southern half housed the Juzgado y Cárcel (court and jail) and was established in 1812.



The walls forming El Adobe's cocktail lounge were part of the original Miguel Yorba Adobe. The wine cellar is now housed in the Cárcel'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 for use as their residence and store. 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, Hatch Designs was contracted for the remodeling of El Adobe. The architectural elements of El Adobe de Capistrano artfully reflect the history of both building and location. Antiques, furnishing, and décor were all chosen to compliment the



genuine Mexican-Californian ambiance. Included in the renovations, El Adobe's kitchen received a complete overhaul; and it incorporated a new mesquite-burning grill and hood system, so that fresh steaks and seafood could be added to the menu. El Adobe is now own and operated by ranchers Tony Moiso, Gilbert Aguirre, and managing partner Steve Norde

(949) 493-1163 • [www.ElAdobeDeCapistrano.com](http://www.ElAdobeDeCapistrano.com)  
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# MARGARITAS

## Skinny Margarita

Correljo Silver Tequila, fresh lime juice & agave nectar

**Regular**.....10.00    **Pitcher**.....40.00

## Pepino Red Pepper Margarita

Libre Red Pepper Tequila, muddled cucumber, fresh lime juice & agave néctar

**Regular**.....11.00    **Pitcher**.....44.00

## Coconut Margarita

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

**Regular**.....10.00    **Pitcher**.....40.00

## Yorba Margarita

Azunia Blanco Tequila, muddled mandarin orange, fresh mint, lime juice, agave nectar & splash of soda

**Regular**.....11.00    **Pitcher**.....44.00

## Paloma Margarita

Patrón Silver, St. Germaine liqueur, grapefruit juice, fresh lemon & limes juice

**Regular**.....12.00    **Pitcher**.....48.00

## Blood Orange Margarita

Deleon Platinum , blood orange, fresh lime juice, splash of soda (*Regular or Spicy*)

**Regular**.....11.00    **Pitcher**.....44.00

# CERVEZAS

## **Import & Craft Beer** 4.75-6.00

Heineken  
Lagunitas IPA  
Peroni  
Ace Pear Cider  
Angry Orchard Cider

## **Mexican Bottle Beer** 4.50

Indio  
Corona  
Corona Light  
Carta Blanca  
Pacifico  
Bohemia  
Negra Modelo  
Modelo Especial  
Tecate  
Tecate Light  
Dos XX Amber or Lager  
Victoria

## **Domestic Bottle Beer** 4.00

Coors Light  
Bud Light  
Miller Lite  
Michelob Ultra

## **Draft** 4.50

Shock Top  
Dos XX Amber  
Modelo Especial  
Bud Light  
Stella Artois

# WINE LIST

## Sparkling / Champagne

Korbel	split 7.00
El Adobe 'Especial Cuvee'	22.00
Piper Sonoma	32.00
Veuve Cliquot, Yellow Label	57.00

## Pinot Grigio

Santa Margherita, Italy	9.00 34.00
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## Sauvignon Blanc

Duckhorn Decoy	8.00 30.00
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## Chardonnay

House Chardonnay	7.00 26.00
Josh, North Coast	8.00 30.00
Kendall Jackson	8.50 32.00
La Crema	9.00 34.00
Sonoma Cutrer, Russian River	38.00
Rombauer, Carneros	40.00

## French White

Louie Jadot, Pouilly Fuisse	39.00
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## Pinot Noir

Carmel Road	8.00 30.00
La Crema	12.00 46.00

## Cabernet

House Cabernet	7.00 26.00
337 Noble, Napa	8.00 30.00
Joel Gott, Bin No 815	9.00 33.00
Josh, North Coast	8.00 30.00

## Merlot

Clos du Bois	8.00 30.00
Ferrari Carrano, Sonoma County	29.00
Rombauer, Carneros	39.00

## Red Blends

Zack Brown, Uncaged	8.00 30.00
Duckhorn Paraduxx, Napa Valley	42.00
Terrazas Altos Malbec	8.00 30.00

## Zinfandel

Beringer, White Zinfandel	6.00 22.00
Gnarly Head, California	27.00