

THE
MISSION
Brunch

Mission Guacamole

Mild or Medium, chunky haas avocado, jalapeño, red onion, fresh garlic, sea salt, lime, tomatoes, chipotle puree, cilantro, cotija, toasted pepitas
\$16.50

Starters y Botanas

Tostadas \$14.50

chicken thigh, black beans, ham hock, cotija, ají rocoto, crispy handmade corn tortillas

Grilled Street Corn \$10

skewered corn, butter, chile, ají rocoto, cilantro, cotija

Wild Sea of Cortez Shrimp Anticuchos \$20

skewered shrimp, ají panca, oregano, soy, black pepper

Creekstone Beef Anticuchos* \$16.50

smoked Oaxacan pasilla glaze, sesame, soy, chimichurri

Roasted Corn Gordita \$12.50

roasted corn, squash, zucchini, mushroom, gordita, huitlacoche crema

Ensaladas y Sopas

ADD TO ANY SALAD

chile roasted shaved chicken \$7
two wild grilled shrimp \$12
pan seared salmon* \$15

Chipotle Caesar Salad \$14

lil gem lettuce, shaved radish, black beans, cilantro, cotija

Shaved Kale Salad \$15

ají amarillo vinaigrette, baby heirloom tomatoes, blood orange, goat cheese, marcona almonds

Roasted Vegetable Salad \$15

whipped requesson, winter greens, chimayo vinaigrette

Pozole \$18

red chile, smoked pork, hominy, avocado, lime, corn tortilla strips

Almejas Al Vapor \$20

Peruvian clam stew, rock shrimp, chorizo, ají amarillo, roasted corn

Mission Tacos

hand-pressed corn tortillas

Crispy Rock Shrimp \$18

Tecate battered, rocoto crema, cotija, shaved cabbage

Tecate Battered Mahi Mahi \$20

citrus escabeche, green olive aioli, cilantro, cotija

Roasted Pork Shoulder \$16

pineapple glaze, cilantro, cotija

Roasted Organic Butternut Squash \$14

black bean sofrito, cumin, lime, pepitas, pickled jalapeño, cotija

Pollo a la Brasa \$16.50

ají rocoto, white bean puree, oregano, lime, cabbage, avocado, cotija

Short Rib \$19

barbacoa, aji panca, raisin, smoked cashew, b+b pickle, cotija

Tecate Creekstone Skirt Steak* \$18

morita salsa, avocado, lime, cilantro, cotija

Brussels Sprouts \$14

sesame, chile de arbol, apple, ginger, cotija

Sides \$10

White Bean Puree garlic, arugula, roasted tomato, cotija

Black Bean Puree serrano, lime

Haricot Vert butter, smoked chilies, bacon, lime

Adobo Roasted Potatoes grilled chorizo, cotija

Brussels Sprouts bacon, merquen, lime

Green Chile Pinto Beans bacon lardons

Chipotle Grits butter, honey, cotija

Roasted Poblano Grits horseradish, cotija

Corn Tortillas 6 for \$4 / Flour Tortillas 3 for \$4

*Consuming raw or undercooked food may be hazardous to your health. This item may be served raw or undercooked. 10.31.2023

Mission
Whole Roasted Pig Out
pineapple roasted shoulder,
pork belly carnitas, lime, oregano,
handmade tortillas, Mission salsa bar
All you can eat. \$18
Saturday & Sunday Brunch

