

THE MISSION

CHEF'S FAMILY-STYLE

- FIRST COURSE -

Chips, Roasted Tomato Salsa, & Guacamole

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

Crispy Pork & Cola Lime Glaze

peanut, chiltepin, pickled fresno, iceberg, cilantro

- SECOND COURSE -

Chipotle Caesar Salad

lil gem lettuce, shaved radish, black beans, cilantro, toasted pepitas

Or

Shaved Kale Salad

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

- THIRD COURSE -

Marinated Free-Range Chicken

½ roasted free-range chicken, aji rocoto, Oaxacan cheesy rice

Tecate Battered Mahi Mahi

citrus escabeche, green olive aioli, cilantro, cotija

18 oz. Linz Bone-in Ribeye*

cipollinis, trumpet mushrooms, chimichurri, sherry glaze, roast garlic crema, handmade corn tortillas

- SIDES -

White Bean Puree

garlic, arugula, roasted
tomato, cotija

Haricot Vert

butter, smoke chilies,
bacon, lime

Grilled Street Corn

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

- DESSERT -

Individual Espresso Churros

cinnamon, brown sugar, Ibarra chocolate
milkshake

Pumpkin Bread Pudding

scotch, pepitas, pomegranate and Sweet
Republic vanilla ice cream

No substitutions. Ask your server about allergy accommodations.