

THE  
**MISSION**  
*Lunch*

*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

**Roasted Corn Gordita \$12.50**

roasted corn, squash, zucchini, mushroom, huitlacoche crema

**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

**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

**A La Plancha**

add fried egg \$2

**Kobe Dog \$18**

bacon, brioche, green chile pintos, cotija, red onion, ají rocoto

**Cubano Torta \$16.50**

pork belly, smoked ham, Swiss, pickle, dijonnaise

**Crispy Fried Chicken Torta \$16.50**

chorizo, corn, ají amarillo, queso Oaxaca

**Mission Double Smash Burger \$20**

griddled ham, chimayo, modelo beer cheese, turmeric house pickle, onion, MJ sesame seed bun

**Mission Tacos**

hand-pressed corn tortillas

**Crispy Rock Shrimp \$18**

Tecate battered, rocoto crema, cotija, shaved cabbage

**Roasted Pork Shoulder \$16**

pineapple glaze, cilantro, cotija

**Tecate Battered Mahi Mahi \$20**

citrus escabeche, green olive aioli, 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 \* \$20**

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

