

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

THE MISSION

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

Arroz Chaufa, Peruvian Duck Fried Rice \$18

basmati, sesame guajillo chili crisp, cumin carrots, fried egg, crispy shallots, scallion, haricot vert

Roasted Corn Gordita \$12.50

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

Creekstone Beef Anticuchos * \$16.50

smoked Oaxacan pasilla glaze, sesame, soy, chimichurri

Crispy Pork & Cola Lime Glaze \$16

pork belly, cola, lime, chiltepin, peanut, pickled red onion, iceberg lettuce

Duck Carnitas Empanada \$23

duck confit, foie gras, orange habanero glaze, oregano, mushroom & queso Oaxaco

Wild Sea of Cortez Shrimp Anticuchos \$20

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

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 requeson, 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

Pollo a la Brasa \$16.50

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

Tecate Battered Mahi Mahi \$20

citrus escabeche, green olive aioli, cilantro, cotija

Roasted Pork Shoulder (serves 2) \$40

smoked & slow braised for 12 hours, with pineapple habanero glaze -10 hand made corn tortillas

Tecate Creekstone Skirt Steak * \$20

morita salsa, avocado, lime, cilantro, cotija

Short Rib \$19

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

Roasted Organic Butternut Squash \$14

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

Brussels Sprouts \$14

sesame, chile de arbol, apple, ginger, cotija

Entrees

Marinated Free-Range Chicken \$34

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

18 oz. Linz Bone-in Ribeye * (serves 2) \$95

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

28 oz. Flannery Jorge * \$198

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

Creekstone Filet * \$54

roasted poblano grits, beer onions, Oaxacan pasilla glaze, haricot vert

Chorizo Porchetta \$38

pork shoulder, house made chorizo, rosemary, cotija, white bean puree, sweet garlic crema

Iberico Pork Ribeye * \$65

roast pepper, fennel, radish, quince, ginger mostarda

Dry Pack Scallops * \$55

ayocote bean, merquen shellfish reduction, serrano ham sofrito, mussel escabeche, sunflower

Faroe Islands Salmon* \$38

chimichurri, smoked Peruvian potatoes, charred onion, cauliflower, caper agrodolce, ají amarillo & pineapple brown butter

Alaskan Halibut* \$46

rock shrimp, chorizo & clam Bomba rice, smoked tomato, ají rocoto nage

Cauliflower Veracruz \$24

charred pepper, tomato, citrus, olive, jalapeño, parsley, handmade corn tortillas

Sides \$10

Green Chile Pinto Beans bacon lardons

White Bean Puree garlic, arugula, roasted tomato, cotija

Black Bean Puree serrano, lime

Oaxacan Cheesy Rice jalapeño, corn, soy, lime

Adobo Roasted Potatoes grilled chorizo, cotija

Roasted Poblano Grits horseradish, cotija

Haricot Vert butter, smoked chilies, bacon, lime

Brussels Sprouts bacon, merquen, lime

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

