

MISSION

TAQUERIA

TACOS

2 per order

- Carnitas ... 12
pork, salsa roja, raw onion
- Fried Mahi Mahi ... 16
chipotle mayo, cabbage slaw, lime
- Eggplant Barbacoa* ... 13
wood-grilled eggplant, tamari tomatillo salsa, enoki mushrooms
- Beef Barbacoa ... 14
Norteño style, chopped beef, salsa verde, cilantro, onion
- Wild Shrimp ... 14
cabbage slaw, chipotle mayo, serrano chiles
- Nuevo Chicken ... 12
grilled cheese tortilla, salsa roja, spring onion, radish
- Cauliflower al Pastor ... 12
adobado rub, avocado puree, pineapple, onion
- Carne Asada ... 16
fajita seasoning, salsa taquera, avocado, queso fresco
- Cochinita Pibil ... 12
braised pork, black beans, queso fresco, pickled carrot

sides

- RICE & BEANS ... \$6
w/ avocado & sea salt
- ESQUITES ... \$8
corn OFF the cob, cotija, lime mayo, scallions, chile morita
- FRIED SWEET PLANTAINS ... \$6

SNACKS

- CHICHARRÓN ... \$8
fresh popped chi chis with chipotle mayo
- FRIED CALAMARI ... \$15
crispy squid rings, tamari lime shishitos, sesame arbol salsa
- TOSTADA EMBARAZADA ... \$16
pulpo, shrimp, mahi mahi, cucumber, avocado, tomato, sriracha mayo
- PLANTAIN EMPANADAS ... \$13
sweet plantains, poblano peppers, queso Oaxaca
- CHORIQUESO EMPANADAS ... \$15
the good chorizo, roasted poblanos, queso mixto, habanero salsa
- QUESABIRRIA QUESADILLAS ... \$18
house-made masa tortilla, braised beef birria, dippin' broth

POSTRES

- BEE STING SHOT ... \$6
tequila, lemon, jalapeño honey *CHILLED*
- CHURROS ... \$10
Mexican chocolate & dulce de leche
- MISSION IMPOSIBLE ... \$8
vanilla flan, meets chocolate cake
- TRES LECHEs CAKE ... \$8
toasted coconut, mango puree, pineapple, lime zest

GUACAMOLE

\$13

FRESCA | CASHEW LIME*
VERDE | ROJA | HABANERO

Choose 3 for \$14 | 5 for \$23

SALSAS

TORTILLA SOUP

deep dark broth, pulled chicken, queso fresco, tortilla strips, grilled nopales, crema, lime
cup \$8 / bowl \$12

SOPA

ENSALADA

THE MISSION SALAD*

arugula, smoked grapes, grilled corn,
queso fresco, grilled golden beets, pepitas,
hibiscus vinaigrette
\$12

ICYMI: All our tortillas are handmade from fresh masa, ground from heirloom corn imported from Mexico. This means that our entire menu is GLUTEN FREE. Even the churros. :)

Some things have nuts or seeds in them. This lil * will tell you which ones.

We are required to inform you that consuming raw or undercooked meats, poultry, seafood, or shellfish may increase risk of foodborne illness.

A 20% gratuity will automatically be added to your bill for parties of 5 or more.

BEBIDAS

JUGOS

GREEN: KALE, GINGER, CUCUMBER, PINEAPPLE \$8
 YELLOW: PINEAPPLE, JICAMA, MANGO \$8

BOOZELESS

MARGA-FREE-TA \$7
 GINGER LEMON SODA \$6
 MICHE-NADA \$7

AGUAS FRESCAS

HORCHATA \$4
 HIBISCUS \$4
 HORCHATA ICED COFFEE \$5



VINOS

\$8

RED | WHITE | ROSÉ | BUBBLES

CERVEZAS

TECATE \$5
 LIME CITY LAGER \$6
 LOVE CITY UNITY IPA \$7
 ATHLETIC BREWING CERVEZA (NA) \$6

CLARIFIED MICHELADA

LIME CITY LAGER, TOMATO WATER
 LEMON-LIME SALT ... \$7

MARGARITAS

glass / pitcher

TEQUILA	Hornitos	\$11 / \$55
	La Gritona	\$13 / \$65
	Cascahuín	\$16 / \$80
	Don Julio Blanco	\$18 / \$90
MEZCAL	Banhez	\$13 / \$65
	Verde Amarás	\$14 / \$70
	Derrumbes	\$15 / \$75
GUAVA		\$13 / \$65
MANGO-PINEAPPLE		\$13 / \$65
GREEN JUICE		\$13 / \$65

¿lo quieres spicy!? - ¿si o no?

COCTELES

DARK & SUNNY	Cascahuín Blanco, Mexican Coke ... \$12
PASSIONFRUIT DAIQUIRI	rums, passionfruit, lime, pink peppercorn ... \$12
HIBISCUS SANGRIA ... \$10 / \$48	wine, rum, hibiscus, peychaud's, lemon
OAXACAN OLD FASHIONED ... \$14	reposado, mezcal, agave, mole bitters
HOUSE PALOMA ... \$12	fresh grapefruit juice, blanco, lime, salt
RANCH WOODER	topo chico, blanco, lime ... \$12
MISSION WIDE	ice cold Tecate + a shot of Banhez mezcal ... \$12

¡FROZEN!

\$12 MARGARITA
 RHUBARB LEMON
 HALF & HALF

Sipping Mezcals

CRUZ DE FUEGO	\$22 / \$42
Region: Santiago Matatlán, OAX Agave: Tepextate	
VAGO ELOTE	\$10 / \$18
Region: Oaxaca Agave: Espadín + Corn	
MACURICHOS PECHUGA (conejo)	\$17 / \$32
Region: Santiago Matatlán, OAX Agave: Espadín	

¡TEQUILA!

BLANCO	1 oz / 2 oz	
Oro de Lidia	\$8	\$14
Cascahuín	\$8	\$14
El Tesoro	\$10	\$18
Tequila Ocho	\$10	\$18
Casamigos	\$12	\$22
Siembra Valles Blanco	\$12	\$22
Siembra Valles Ancestral	\$20	\$38
REPOSADO	1 oz / 2 oz	
La Gritona	\$9	\$16
Volans Reposado	\$13	\$24
Clase Azul	\$28	\$54
AÑEJO	1 oz / 2 oz	
Milagro	\$11	\$20
Herradura	\$12	\$22
Don Julio 1942	\$28	\$54