



ANTOJITOS

- (V) Homemade Chips + Salsa \$4**
- Ceviche de Pescado y Aguacate \$12**
Tilapia ceviche with avocado
- (V) Guacamole de Molcajete \$8**
Made fresh in-house and served with chips
- Calabazas Rellenas de Tuna \$8**
Squash filled with seared tuna served over jalapeño tomato sauce
- (V) Queso Fundido \$7**
Melted Oaxaca cheese with tortillas
- Queso Fundido con Chorizo \$9**
Melted Oaxaca string cheese with sausage and tortillas
- Crema Fria de Aguacate y Camarones \$9**
Cold avocado cream soup with shrimp
- Alitas con Salsa Chipotle \$9**
Grilled wings tossed in Mexican chipotle BBQ Sauce. Also available with Buffalo Sauce
- Cocktel de Camaron \$9**
Fresh shrimp cocktail
- (V) Queso Amarillo \$6**
Served with chips
- (V) Queso Panela Asado con Jitomates Cerezos \$9**
Sautéed Mexican panela cheese and cherry tomatoes
- Sopes Campechanos \$10**
Handmade tortilla topped with refried beans, tilapia habanero, shrimp and grated cheese



ENSALADAS Y SOPAS

- Sopa de Almejas \$7**
Traditional way to start a Mexican meal – whole clam soup
- Sopa de Tortilla \$6**
Spicy soup with crisp tortilla strips and grated cheese
- Sopa de Frijol Chorizo y Chipotle \$6**
Chipotle black bean and lime soup
- (V) Ensalada de Chayotes \$7**
Veggies with red onion and vinaigrette dressing
- Ensalada de Nopales \$7**
Mexican cactus, onions, tomatoes, jalapenos and cheese
- California Chicken Ensalada \$8**
Greens with California chicken and chipotle sauce
- Pozole \$9**
Traditional Mexican soup with white hominy and pork served with lettuce, radish and tostadas

TACOS Y FAJITAS

All served with rice, beans, and soft tortillas. Add side of sour cream (\$1), cheese (\$1), salsa (\$2) or guacamole (\$3).

- Tacos de Pollo, Asada y Carnitas \$12**
One of each: Chicken, steak and pork tacos
- Tacos de Pescado \$12**
Lightly breaded mahi-mahi tacos with mango and pineapple
- Tacos de Camarones al Chipotle \$12**
Chipotle shrimp tacos
- (V) Tacos de Quesillo \$11**
Mexican melted cheese tacos
- Tacos de Chorizo con Frijoles \$12**
Fresh Mexican sausage tacos
- Tacos de Picadillo \$11**
Mexican specialty – savory sweet ground beef mixed with veggies
- (V) Tacos de Chile Poblano con Papa \$11**
Poblano peppers with potatoes – a traditional Mexican staple
- Taco de Buche \$12**
Pork belly tacos
- Fajitas**
Chicken \$14 - Steak \$15 - Shrimp \$15 - Trio \$15
Served with guacamole and salsa



MISSION
BIENVENIDOS
EXECUTIVE CHEF: RODRIGO ALBARRAN

PLATO FUERTE

All served with rice and beans

Mojarra en Hoja de Platano \$14
Tilapia baked in a banana leaf

Sopes de Nopal \$14
Cactus sopes with nopales, refried black beans, chicken, lettuce, cheese, radish and salsa

Enchiladas en Chile Pasilla de Pollo \$13
3 chicken enchiladas with pasilla pepper sauce

Enchiladas Rojas con Rojas Poblanas de Pollo \$14
Red enchiladas and poblano pepper slices

Chile Relleno de Frijol con Queso \$13
Poblano peppers filled with beans and cheese • Add picadillo +\$1

Pollo con Mole \$15
Mole sauce with ¼ chicken

Volcanos de Carne o Pollo \$14
Tortilla topped with steak or chicken with Mexican melted cheese

Carne Asada con Papas con Chorizo \$15
Steak with Mexican chorizo and potatoes

Mission Steak \$18
Our most flavorful steak cut cooked to perfection with chorizo, potatoes and black beans with queso fresco

HAMBURGUESAS, COSTILLAS Y CARNES

All served with crispy, crunchy waffle fries

Costillas con Salsa Chipotle BBQ \$17
Full Rack or ribs with Spicy Adobe BBQ sauce • Half Rack - \$12

Pecho de Res \$13
Slow Roasted Beef Brisket served with black beans

Chorizo Burger \$11
Ground beef with Mexican chorizo on a fresh brioche roll with pepper and sausage

Chef Rod's Caliente Burger \$13
On a spicy pepper flake and sesame seed bun with melted ghost and pepperjack cheese

Cubana Burger \$14
The BIG one – ham, egg, beef frank and grilled pineapples with cheeses served on a toasted potato bun



SIDES



Grilled Jalepenos and Nopales \$4 • Black beans \$3
Refried Pinto Beans \$3 • Sweet Plantains \$4 • Waffle Fries \$4
Grilled Jalepeños \$3 • Grilled Nopales \$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Mission is available for private events, birthday parties, and happy hours seven days a week. 18% gratuity charged for groups of six or more.