



MISSION Taco LITE

WE WANT TO PARTY, YOU WANT TO PARTY...
 ALAS, WE CAN'T PARTY. NOT YET AT LEAST. WE PLAN TO
 GET OUR BUSTLING DINING ROOMS GOING WITH OUR FULL
 MENU AND LATE NIGHT HAPPY HOUR AS SOON AS IT'S
 SAFE TO DO SO, BUT IN THE MEANTIME YOU CAN STILL
 GET YOUR TACO AND MARGARITA FIX IN A MODEL WE
 CALL MISSION TACO LITE.

THE DRINK

NON-ALCOHOLIC

ICED TEA \$2.5
 Fresh brewed iced tea

FOUNTAIN DRINK \$2.5
 Coke, Diet Coke, Sprite, Lemonade, Dr. Pepper, Barq's Rootbeer

MEXICAN COKE \$3
 12oz glass bottle made with real cane sugar

JARRITOS \$3
 12.5oz bottle; Pineapple, Lime, Mandarin

TOPO CHICO \$3
 12oz glass bottle of sparkling mineral water

DRAFT BEER

4 HANDS VIGILANTE \$6
 Vienna style lager brewed with lime

2ND SHIFT SUB-MISSION IPA \$6
 West Coast style IPA

URBAN CHESTNUT GRAPEFRUIT RADLER \$6
 Lager with grapefruit soda

LOGBOAT BOBBER LAGER \$6
 Unfiltered pale German lager

CAN & BOTTLED BEER

TEGATE \$4

4 HANDS CITY WIDE \$6

PACIFICO \$5

URBAN CHESTNUT ZWICKEL \$6

DOS EQUIS LAGER \$5

ORIGINAL SIN CIDER \$7

BUD SELECT \$4.5

WELL BEING WHEAT N/A \$7

COCKTAILS & BEERTAILS

MISSION MARGARITA \$9
 House blend Una Vida Blanco tequila, fresh lime juice, dry orange curacao and agave

FROZEN MARGARITA \$9
 A refreshing slushy version of our Mission Margarita

PALOMA \$8
 Reposado tequila, lemon, grapefruit, vanilla agave and Urban Chestnut's Grapefruit Radler

OAXACAN MULE \$10
 Bahnez mezcal, peach liqueur, lemon, cinnamon, jamaica agua fresca, Angostura bitters and ginger beer

MEXICALI BULLDOG \$9
 4 Hands Vigilante, tequila, lime and agave

HONESTLY \$7
 Vodka, agave, lemon, Angostura bitters, Topo Chico (**LOW ABV**)

MICHELADA \$2 + BEER COST
 Choice of beer and our house michelada mix made with Stout Bloody Mary mix, lime juice, chipotle and agave

TACO KITS & MARGARITAS TO GO

FAMILY TACO KIT \$49.95
 Bring home a build-your-own taco kit that feeds four! Your choice of two proteins and two sides, with 16 corn or flour tortillas, pico de gallo, queso fresco, sour cream, salsa de arbol, shredded lettuce and pickled onions. Chips and salsa included.

32oz CONTAINER MARGARITA \$25

64oz NON-ALCOHOLIC MIX \$30

MARGARITA KIT \$80
 Bottle of House Blend Una Vida tequila and 64oz of mix

THE FOOD

FOR THE TABLE

CHIPS & SALSA \$4
 Two house made salsas prepared daily (VE)

QUESO CON CHORIZO \$7
 Cheese dip spiked with Mexican cerveza, chile serrano and house made chorizo sausage

GUACAMOLE \$7
 Smashed avocado seasoned with lime and sea salt, topped with pico de gallo and queso fresco (V)

CARNE ASADA FRIES \$10.5
 Wood-fire grilled flank steak, chile crusted fries and Chihuahua cheese, topped with guacamole, crema and pico de gallo

MEXICAN STREET CORN FRITTERS \$8
 Topped with queso fresco and garlic lime aioli (V)

CHICKEN FLAUTAS \$9
 Crisp flour tortilla filled with shredded chicken, grilled corn, and chihuahua cheese; served with ancho bbq sauce and Mexican crema

SHAREABLE SIDES

CHOPPED SALAD \$6
 Iceberg lettuce, tomato, grilled corn, avocado, roasted poblano, toasted pepitas, tortilla strips, and cilantro lime vinaigrette (VE)

STREET CORN "OFF THE COB" \$4.5
 Grilled and tossed with garlic-lime mayo and queso fresco (V,GF)

REFRIED BLACK BEANS \$3
 Smashed black beans with epazote, topped with queso fresco (V,GF)

CILANTRO RICE \$3
 Simmered in vegetable stock with cilantro and lime (VE,GF)

CHILE CRUSTED POTATO FRIES \$4
 Served with chipotle baja sauce (V)

MISSION STYLE BURRITOS

THE BRAH'RITO \$12
 Shredded beef birria, pork belly carnitas, chile crusted potato fries, smashed black beans, and Chihuahua cheese; topped with guacamole and pico de gallo

THREE LITTLE PIGGIES \$10
 Slow roasted pork, pork belly carnitas, spicy pork chorizo, queso, smashed black beans, cilantro rice, pickled onion and ancho bbq sauce

CALI BURRITO \$10
 Vegan Hungry Planet Beef™, smashed black beans, lettuce, vegan cheese, guacamole and chile de arbol salsa; wrapped in a wheat tortilla (VE)

SOUTH BEACH \$10
 Grilled chicken, cilantro rice, black beans, Chihuahua cheese and chipotle aioli; topped with guacamole

TACOS * * * TACOS * * * TACOS

BBQ DUCK \$3.75
 Slow roasted duck, ancho-agave glaze, pork belly carnitas, smashed avocado, pickled onions and crisp jalapeño strips on a corn tortilla

SPICY CHORIZO \$3.5
 House made chorizo sausage, avocado, grilled pineapple pico, pickled jalapeño and cilantro-lime crema on a corn tortilla (GF)

BEEF BIRRIA \$3.5
 Slow roasted beef birria, pork belly carnitas, avocado and fiery arbol sauce on a corn tortilla (GF)

PORTOBELLO \$3.25
 Wood-fire grilled portobello mushrooms, goat cheese, crispy onions, arugula, smashed black beans and huitlacoche aioli on a corn tortilla (V)

BAJA FISH \$3.25
 Wood-fire grilled or beer battered – chipotle baja sauce, shredded cabbage, pico de gallo and queso fresco on a corn tortilla

MANGO-HOP-ANERO SHRIMP \$3.75
 Beer battered shrimp, red cabbage slaw, fresh mango salsa, smashed avocado and mango-hop-anero aioli on a corn tortilla

CARNE ASADA \$3.75
 Wood-fire grilled flank steak, baby arugula, queso fresco, and avocado serrano sauce on a corn tortilla (GF)

HOT FRIED CHICKEN \$3.75
 Crispy habanero marinated chicken breast, cilantro-lime crema, shredded red cabbage and pickled tomatillo salsa on a flour tortilla

SOFT TACO \$3.5
 Vegan Hungry Planet Beef™, pico de gallo, lettuce, MTJ taco sauce and vegan cheese on a flour tortilla (VE)

YUCATECAN PORK \$3.75
 Achiote roasted pork, smashed black beans, lime pickled onions, and blood orange habanero sauce on a corn tortilla (GF)

GRILLED CHICKEN \$3.5
 Grilled chipotle chicken, chile de arbol salsa, grilled pineapple pico and crispy onions on a corn tortilla

KIDS MENU

Served with choice of French fries, cilantro rice, refried black beans or street corn "off the cob"

CHICKEN FINGERS \$5 * CHEESE QUESADILLA \$5

FRIED FISH STICKS \$5 * CHICKEN & BEAN BURRITO \$5

DESSERT

HOUSE MADE CHURROS \$4.5
 Mexican pastry, crispy on the outside and soft in the middle, coated with cinnamon-sugar, served with Mexican chocolate sauce