

WE WANT TO PARTY, YOU WANT TO PARTY...
 ALAS, WE CAN'T PARTY. NOT YET AT LEAST.
 WE PLAN TO GET BACK TO OUR NORMAL HOURS 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 DRINKS

MARGARITAS

MISSION MARGARITA \$9

Our award winning take on the world's most popular cocktail
 House blend Una Vida Blanco tequila, lime juice, dry orange curacao and agave
 * flavor with one of our daily selections of aguas frescas + \$1

FROZEN MARGARITA \$9

Refreshing, slushy version of our Mission margarita
 House blend Una Vida Blanco tequila, lime juice, orange juice and agave
 * flavor with one of our daily selections of aguas frescas + \$1

MEZCAL MARGARITA \$9

A smokey margarita for the adventurous soul
 Banhez mezcal, Una Vida Blanco tequila, lime juice, dry orange curacao and agave

TOUGH LOVE \$9

A SPICY version of our Mission margarita
 House blend Una Vida Blanco tequila, lime juice, fresh jalapeños, dry orange curacao and agave

SMUGGLER'S BLUES \$9

Our signature take on a tropical frozen margarita
 House made frozen margarita, strawberry-pineapple agua fresca and coconut syrup

NON-ALCOHOLIC

AGUAS FRESCAS \$3

Ask your server about our daily selection of fresh juices

ICED TEA \$2.5

Fresh brewed iced tea

FOUNTAIN DRINKS \$2.5

Coke • Diet Coke • Sprite • Minute Maid Lemonade • Dr. Pepper • Barq's Root Beer

MEXICAN COKE \$3

12oz glass bottle made with real cane sugar

JARRITOS \$3

12oz glass bottle - Pineapple • Lime • Mandarin

TOPO CHICO \$3

12oz glass bottle of sparkling mineral water

CANNED & BOTTLED BEER

PACIFICO \$5

DOS EQUIS LAGER \$5

MODELO ESPECIAL \$5

NEGRA MODELO \$5

MICH ULTRA \$4.5

BUSCH (16oz CAN) \$4

TECATE (12oz CAN) \$4

CITY WIDE (16oz CAN) \$6

COCKTAILS

PALOMA \$8

Mexico's favorite cocktail with an MTJ twist
 Reposado tequila, UCBC Grapefruit Radler, lime, lemon, agave and a dash of grapefruit bitters

EL DIABLO \$9

Traditional take on this iconic cocktail from the 1940's
 Blanco tequila, ginger beer, cassis liqueur and lime

RED SANGRIA \$10

Super boozy, super delicious, semi-dry
 Rioja red wine, fresh juices, pineapple rum, Falernum, allspice dram and club soda

HIBISCUS PUNCH \$9

Easy like Sunday morning
 4 Roses whiskey, Santa Ana rum, house made grenadine and pineapple-hibiscus agua fresca

ZOMBIE \$12

Classic tiki cocktail... beware of the Zombie
 White rum, dark rum, overproof rum, citrus juice, Falernum, house made grenadine, cinnamon syrup and bitters
 limit 2 per person



FOOD KITS & MARGARITAS TO-GO

FAMILY TACO KIT \$50

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

SHEET PAN NACHOS \$22

Everything you need for the perfect nachos; our own tortilla chips, seasoned ground beef, Chihuahua/Cheddar cheese blend, pico de gallo, pickled jalapeños and cilantro lime crema

32oz MARGARITA \$25

64oz NON-ALCOHOLIC MARGARITA 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)

MEXICAN STREET CORN FRITTERS \$8

Topped with queso fresco and garlic lime aioli (V)

CHICKEN FLAUTAS \$9

Two crisp flour tortillas filled with shredded chicken, grilled corn, and chihuahua cheese; served with ancho bbq sauce and Mexican crema

CARNE ASADA FRIES \$12

Chile crusted french fries smothered in melted Chihuahua cheese and carne asada; topped with guacamole, crema and pico de gallo

BEEF EMPANADAS \$9

Three flaky empanadas filled with shredded beef, Chihuahua cheese and pico de gallo; served with mango-hop-anero aioli and guacamole

CHICKEN QUESADILLA \$10

Crisped flour tortilla with melted Chihuahua cheese, chipotle grilled chicken, roasted corn and pico de gallo; drizzled with mango agave glaze and cilantro crema

MUSHROOM QUESADILLA \$11

Crisped wheat tortilla with melted Chihuahua and goat cheese, grilled portobello mushrooms, arugula, roasted poblano and pico de gallo; drizzled with cilantro crema (V)

MISSION STYLE BURRITOS

* Get your burrito smothered *

Roasted Tomato Ancho Sauce \$1 • Queso \$2 • Both \$2.5

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

CHORIHUEVO \$11

Scrambled eggs, chorizo sausage, chile crusted potatoes, queso, pico de gallo and avocado serrano sauce; served with roasted poblano salsa

THREE LITTLE PIGGIES \$11

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 \$11

Grilled chicken, cilantro rice, black beans, Chihuahua cheese and chipotle aioli; topped with guacamole

DESSERT

HOUSE MADE CHURROS \$5

Mexican pastry, crispy on the outside and soft in the middle, coated with cinnamon-sugar; served with Mexican chocolate sauce

TACOS * TACOS * TACOS

BBQ DUCK \$3.95

Slow roasted duck, ancho-agave glaze, pork belly carnitas, avocado, pickled onions and crispy jalapeños on a corn tortilla

SPICY CHORIZO \$3.5

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

BEEF BIRRIA \$3.75

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

PORTOBELLO \$3.5

Wood-fire grilled portobellos, goat cheese, crispy onions, arugula, smashed black beans and chipotle aioli on a corn tortilla (V)

BAJA FISH \$3.75

Wood-fire grilled or beer battered – chipotle baja sauce, cabbage, pico de gallo and queso fresco on a corn tortilla

MANGO-HOP-ANERO SHRIMP \$3.95

Beer battered shrimp, red cabbage slaw, fresh mango salsa, smashed avocado and mango-hop-anero aioli on a corn tortilla

CARNE ASADA \$3.95

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)

YUGATEGAN PORK \$3.75

Achiote roasted pork shoulder, pineapple pico, avocado serrano sauce and habanero pickled onions 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

BLT TACO \$3.75

Beer battered bacon, chipotle aioli, avocado, shredded lettuce and pickled tomatillos on a flour tortilla

CHICKEN GUISADO \$3.5

Chile braised chicken, mango-agave sauce, arugula, pork belly carnitas, goat cheese and habanero pickled onions on a flour tortilla

SHAREABLE SIDES

CHOPPED SALAD \$6

Iceberg lettuce, tomato, grilled corn, avocado, roasted poblano, toasted pepitas and tortilla strips; tossed in 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)