



MISSION

Taco Joint

LATE NIGHT HAPPY HOUR IS BACK!
 FRIDAY & SATURDAY NIGHTS FROM 10PM - MIDNIGHT
 \$2.50 TACOS
 \$2.50 TEGATE CANS
 \$5.00 TEGATE CAN AND A SHOT*
 *LUNAZUL REPOSADO OR 4 ROSES BOURBON

THE DRINKS

MARGARITAS

MISSION MARGARITA \$9

Our award winning take on the world's most popular cocktail
 100% blue agave 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
 100% blue agave 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, blanco tequila, lime juice, dry orange curacao and agave

TOUGH LOVE \$9

A SPICY version of our Mission margarita
 100% blue agave 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

MILK \$2.5

8oz Horizon organic milk box

CANNED & BOTTLED BEER

PACIFICO \$5

DOS EQUIS LAGER \$5

MODELO ESPECIAL \$5

NEGRA MODELO \$5

MICH ULTRA \$4.5

BUSCH (16oz CAN) \$4

TEGATE (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

SANGRIA \$10

Balanced, sweet and totally crushable
 Your choice of red or white wine, pineapple rum, peach liqueur, pineapple and grapefruit juice, splash of house grenadine

BETTY WHITE \$9

Classic, sweet, and everybody loves her
 Tres Agaves Añejo Tequila, 4 Roses Bourbon, grenadine, cherry/almond vermouth and Aztec chocolate bitters

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



TACO KITS & COCKTAILS 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
 *please find protein and side options on our online ordering menu

MISSION MARGARITA (32oz - SERVES 4) \$25

FLAVORED MARGARITA (32oz - SERVES 4) \$27

ZOMBIE (32oz - SERVES 3) \$30

SANGRIA (32oz MIX + TOPO CHCO - SERVES 6) \$50

PALOMA (32oz MIX + UCBC RADLER - SERVES 8) \$50

64oz NON-ALCOHOLIC MARGARITA MIX \$30

MARGARITA KIT \$80

Bottle of 100% blue agave blanco 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 tinga, 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, smashed avocado, pickled jalapeño and cilantro-lime crema on a corn tortilla (GF)

BEEF TINGA \$3.75

Smokey shredded beef in chile morita sauce, smashed avocado, grilled onion and radish salsita on a flour tortilla

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)

YUCATECAN 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, smashed 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)