



# MISSION

Taco Joint

## 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

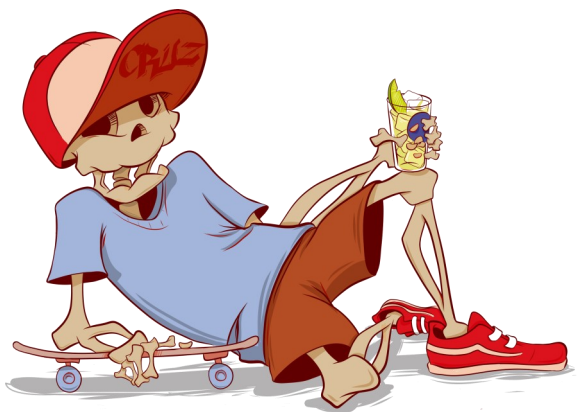
*Balanced, sweet and totally crushable*  
Your choice of red or white wine, pineapple rum, peach liqueur, pineapple and grapefruit juice, splash of house grenadine

#### 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\*



### COCKTAILS TO-GO

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)