



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, 100% blue agave 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

CLASSIC-ISH

PALOMA \$8

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

OAXACAN FIRING SQUAD \$9

Line up for this signature twist on a classic
Banhez mezcal, MTJ reposado tequila, pomegranate grenadine, lime, angostura bitters

SANGRIA \$9

Red, sweet and totally crushable
Red wine, dark rum, orange, pineapple and lemon, cinnamon syrup

MEZCAL OLD FASHIONED \$10

Whiskey drinkers wont know the difference
Banhez mezcal, MTJ reposado, vanilla agave, angostura bitters

BEERTAILS

MEXI-CALI BULLDOG \$6

This dog's got some bite
4 Hands Vigilante, tequila, lime, agave

PANDORA'S LUNCH BOX \$6

What's in the box?!
Logboat Bobber lager, peach liqueur, lemon & pineapple juice

BEER'S KNEES \$6

A beer nerd's take on a classic bee's knees
Logboat Bobber lager, gin, lemon, agave

TIKI TIME

PINA COLADA \$9

Join Monchito on the beach with this classic
Plantation original dark rum, coconut syrup, lime and pineapple juice

PINEAPPLE DTO \$9

Take a daiquiri time out
Plantation Pineapple rum, citrus juice, vanilla agave

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

CANNED & BOTTLED BEER

MICHELOB ULTRA \$4.5

BUSCH (16OZ CAN) \$4

4 HANDS STATEWIDE HAZY PALE ALE \$7

LOGBOAT SHIPHEAD WHEAT \$5

STONE BUENAVEZA \$5

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

COCKTAILS TO-GO

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

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

ZOMBIE (32OZ - SERVES 3) \$30

SANGRIA (32OZ MIX - SERVES 4) \$50

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

MARGARITA KIT \$80

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 cheese; served with ancho bbq sauce and Mexican crema

CARNE ASADA FRIES \$12

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

BEEF EMPANADAS \$9

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

CHICKEN QUESADILLA \$10

Crisped flour tortilla with melted Oaxaca cheese, chipotle grilled chicken, roasted corn and pico de gallo, ancho bbq sauce, with a side of cilantro lime crema

MUSHROOM QUESADILLA \$11

Crisped wheat tortilla with melted Oaxaca and goat cheese, grilled portobello mushrooms, arugula, roasted poblano and

TACOS * TACOS * TACOS

BBQ DUCK \$3.95

Slow roasted duck, ancho bbq sauce, pork belly carnitas, smashed avocado and pickled onions 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

Smoked shredded beef in chile morita sauce, smashed avocado, grilled onion and radish salsa 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-anoero 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

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 and chile de arbol salsa, wrapped in a wheat tortilla topped with guacamole (VE)

SOUTH BEACH \$11

Grilled chicken, cilantro rice, black beans, Chihuahua cheese

TORTAS

EL CUBANO \$10

Roasted pork, fried smoked bacon, pickled tomatillos, habanero mustard and griddled Swiss cheese on a bolillo roll

CHIPOTLE CHICKEN \$10

Crispy chipotle chicken, Swiss cheese, habanero mustard, mango-hop-anoero aioli, shredded lettuce, tomato and smashed avocado on a bolillo roll

CARNE ASADA \$11

Wood fired flank steak, roasted poblano chilies, smoked jalapeno aioli, queso con cerveza and crispy fried onions on a bolillo roll

CHILE RELLENO \$10

Cheese stuffed fried poblano, smashed black beans, cilantro lime crema, shredded lettuce and habanero pickled onions on a bolillo roll

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

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