



THE DRINKS

MARGARITAS

MISSION MARGARITA \$10

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

MTJ RESERVE MARGARITA \$13

The top shelf

100% blue agave reposado tequila, Pierre Ferrand Dry Curacao, lime, lemon, agave, Hawaiian black salt rim

FROZEN MARGARITA \$10

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 \$12

A smokey margarita for the adventurous soul

Mezcal, 100% blue agave reposado tequila, lime, agave, orange, tajin rim

SPICY MARGARITA \$10

*A **SPICY** version of our Mission margarita*

100% blue agave blanco tequila, lime juice, fresh jalapeños, orange and agave

SMUGGLER'S BLUES \$11

Our signature take on a tropical frozen margarita

House made frozen margarita, strawberry-pineapple agua fresca and coconut syrup

CLASSIC-ISH

PALOMA \$10

Mexico's favorite cocktail with an MTJ twist

MTJ Reposado tequila, UCBC Grapefruit Radler, lime, lemon, agave and a dash of grapefruit bitters

MEZCAL OLD FASHIONED \$12

Whiskey drinkers wont know the difference

Mezcal, MTJ reposado, vanilla agave, angostura bitters

MEXI-CALI BULLDOG \$8

This dog's got some bite

4 Hands Vigilante, tequila, lime, agave

MANGO CHELADA \$9

Get your vitamins

Mission Mango cider, bloody mix, serrano hot sauce, lime, agave

SANGRIA \$10

Red, sweet and totally crushable

Red wine, dark rum, orange, pineapple and lemon, cinnamon syrup

HOUSE WINES \$9

Ask your server for details

TIKI TIME

MAI TAI \$12

White rum, dark rum, Pierre Ferrand Dry Curacao, orgeat, lime, vanilla syrup

PINA COLADA \$11

Join Monchito on the beach with this classic

Dark rum, coconut syrup, lime and pineapple juice

TROPICAL STORM \$10

Take shelter from the storm

Dark rum, pineapple rum, ginger beer, lime, pineapple, and orange juice

ZOMBIE \$14

Classic tiki cocktail... beware of the Zombie

White rum, dark rum, overproof rum, citrus juice, Falernum, house made grenadine, cinnamon syrup and bitters

NON-ALCOHOLIC COCKTAILS

Check out our new non-alcoholic offerings

JANUBERRY PIE \$8

ZeroProof reposado tequila, lime, strawberry, vanilla, coconut, jalapeno

VIRGIN PINA COLADA \$7

Coconut syrup, lime & pineapple juice

NA MARGARITA \$7

Zeroproof reposado tequila, lime juice, orange juice, agave

NA PALOMA \$7

Zeroproof reposado tequila, grapefruit juice, soda, agave

CANNED & BOTTLED BEER

MICHELOB ULTRA \$5

BUSCH (16oz CAN) \$4

4 HANDS STATEWIDE HAZY PALE ALE \$7

LOGBOAT SHIPHEAD WHEAT \$5

BOULEVARD SOUTHWEST BLVD \$6

NON-ALCOHOLIC

AGUAS FRESCAS \$4

Ask your server about our daily selection of fresh juices

ICED TEA \$3

Fresh brewed iced tea

FOUNTAIN DRINKS \$3

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

MEXICAN COKE \$4

12oz glass bottle made with real cane sugar

JARRITOS \$4

17.5oz bottle - Pineapple • Lime • Mandarin

AUGA DE PIEDRA \$4

12oz glass bottle of sparkling mineral water

COCKTAILS TO-GO

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

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

ZOMBIE (32oz - SERVES 3) \$30

MARGARITA KIT \$80

100% blue agave blanco tequila and 64oz of mix

THE FOOD



FOR THE TABLE

CHIPS & SALSA \$5

Two house made salsas prepared daily (VE)

QUESO CON CHORIZO \$8

Cheese dip spiked with Mexican cerveza, chile serrano and house made chorizo sausage

GUACAMOLE \$8

Smashed avocado seasoned with lime and sea salt; topped with pico de gallo and queso fresco (V)

DIP TRIP \$14

Fire roasted poblano salsa, hand smashed guacamole, queso con cerveza and sea salted tortilla chips (V)

MEXICAN STREET CORN FRITTERS \$8

Topped with queso fresco and garlic lime aioli (V)

CHICKEN FLAUTAS \$11

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

CARNE ASADA FRIES \$14

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-anero aioli and guacamole

CHICKEN QUESADILLA \$12

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 \$12

Crisped wheat tortilla with melted Oaxaca and goat cheese, grilled portobello mushrooms, arugula, roasted poblano and pico de gallo with a side of cilantro lime crema (V)

TACOS * TACOS * TACOS

CARNE MOLIDA \$3.75

Smokey beef brisket and chuck grind mixed with pinto beans, topped with queso con cerveza, pico de gallo, Mexican crema, and crispy jalpenos

SPICY CHORIZO \$3.75

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

PORTOBELLO \$4

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

BAJA FISH \$4

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

MANGO HABANERO SHRIMP \$4.5

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

CARNE ASADA \$4.5

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

HOT FRIED CHICKEN \$4

Crispy habanero marinated chicken breast, cilantro-lime crema, shredded red cabbage and pickled tomatillo salsa on a flour tortilla

SOFT TACO \$4

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)

BBQ CHICKEN \$3.5

Wood-fire grilled chipotle chicken, Oaxaca cheese, ancho bbq sauce, shredded lettuce, pickled onions, on a corn tortilla

BLT TACO \$4

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 \$13

Shredded beef tinga, pork belly carnitas, chile crusted potato fries, smashed black beans and Chihuahua cheese; topped with guacamole and pico de gallo

CHORIHUEVO \$12

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

THREE LITTLE PIGGIES \$13

Slow roasted pork, pork belly carnitas, spicy pork chorizo, queso, smashed black beans, cilantro rice, pickled onion and ancho bbq sauce

CALI BURRITO \$11

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 \$12

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

TORTAS

EL CUBANO \$14

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

CHIPOTLE CHICKEN \$12

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

BEEF BIRRIA \$14

Slow-roasted beef, grilled Oaxaca cheese, black beans, garlic aioli, cilantro & onion on a bolillo roll; served with an aromatic jus

CHILE RELLENO \$11

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

SHAREABLE SIDES

RANCHERO SALAD \$8

Crisp lettuce, pico de gallo, grilled corn, Oaxaca Cheese, avocado, pork belly carnitas and tortilla strips; tossed in Chipotle Ranch dressing (V)

STREET CORN "OFF THE COB" \$5

Grilled and tossed with garlic-lime mayo and queso fresco (V,GF)

REFRIED BLACK BEANS \$4

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 \$5

Served with chipotle baja sauce (V)

DESSERT

HOUSE MADE CHURROS \$6

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