

Dinner

MISSION
TAQUERIA

CEVICHES & SALADS

PLATOS GRANDE

SALSAS

SNACKS

TACOS

POSTRES

Salsa Fresca
tomato, tomatillo, jalapeño, cilantro

Habanero
roasted habanero, tomato, lime

Pepita
toasted pumpkin seeds, tomatillo

Verde Crudo
raw tomatillo, jalapeño, cilantro, hoja santa

Coconut-Hazelnut
toasted hazelnut, habanero, coconut milk

Choose 3 for \$9 | 5 for \$14

Sea Scallops
papaya, jicama, aguachile rojo ... 15

North Atlantic Fluke
fennel, radish, avocado, jalapeño, tomatillo ... 13

Yellowfin Tuna
watermelon, sungold tomato, habanero vinegar, basil ... 16

Coctele de Mariscos
grilled shrimp, calamari, clams, citrus ... 12

Romaine and Ayacote Bean Salad
radish, jicama, avocado, sunflower-buttermilk dressing ... 10

Chicken in Mole Negro
oaxacan-style mole, toasted sesame ... 12

Chorizo Rojo
grilled mexican sausage, potato puree, pepper relish ... 12

Fried Mahi Mahi
jalapeño mayo, pickled cabbage ... 15

Grilled Skirt Steak
recado negro, avocado, queso fresco, jalapeño relish ... 15

Cabrero Suadero
braised goat, feta, black currants ... 13

Pork al Pastor
guajillo glaze, pineapple, cilantro ... 13

Grilled Wild Shrimp
mole verde, jalapeño & red onion criollo ... 14

Lengua
veal tongue, onion ash, braised cabbage, mustard seed mayo ... 11

Chile Relleno
grilled poblano, queso oaxaca, ayocote beans, summer squash ... 11

(SERVES 4)

LAMB BARBACOA
quinoa tabouleh, sesame tzatziki, pickled vegetables
- \$54 -

COCHINITA PIBIL
achiote marinated pork shoulder, pickled red onion, salsa verde
- \$48 -

MARISCOS VERACRUZANA
grilled swordfish, clams, shrimp, calamari, salsa veracruzana
- \$60 -

Toasted Coconut Tres Leches
tropical fruit, mango-lime puree ... 7

Churros
mexican chocolate, peach-poblano jam ... 6

Drinks

BEBIDAS

JUGOS

CÓCTELES

FROZEN

WINE DE LA CASA

BOTTLES/CANS

Guacamole
avocado, onion, jalapeño, cilantro ... 10

Nachos
goat chili, queso oaxaca, tomato, serrano, cotija, crema ... 14

Tlayuda
pasilla corn labneh, roasted tomato, watercress, cotija ... 12

Chicharrón
chile-lime salt ... 6

Esquites
lime mayo, queso fresco, chile piquin ... 5

Frutas con Tajín
fresh fruit, lime, chile ... 6

Empanadas
grilled plantain, poblano, queso oaxaca, crema ... 9

Chicken Wings
habanero-pineapple glaze ... 12

CORN STAR
leche de maiz, jamaican rum, spice ... \$10

EL DIABLO
reposado, cassis, ginger, lime, soda ... \$9

BEE STING
blanco, lemon, jalapeno infused honey ... \$10

PALOMA
mezcal, grapefruit soda, squeeze of lime ... \$8

EL PÁJARO SUCIO
vodka, black olive juice, bleu de basque ... \$10

VERANO
gin, grapefruit, celery, lemon, soda ... \$8

PINEAPPLE DAIQUIRI
light rum, fresh squeezed pineapple, lime ... \$10

LA ROSITA
reposado, campari, sweet vermouth ... \$12

HOUSE MARGIE ... \$8

GREEN JUICE MARGIE ... \$9

TAMARINDO ... \$9

GUAVA ... \$9

spicy!?- si or no?

!QUÉ LUJO!
\$16

BALLER MARGARITA
Oro de Lidia Blanco, Grand Marnier, agave, lime

OAXACAN OLD FASHIONED
Los Amantes Joven Mezcal, Don Julio Reposado, agave, bitters

RED • WHITE
ROSÉ • SPARKLING

CORONA ... \$5

OSKAR BLUES BEERITO ... \$6

IPA ... \$7

SEASONAL ... \$7

MICHELADA
house mix, chile-lime salt
tamarind straw ... \$8

GUATEMALAN DRIP: Hot or Iced

BLACK TEA: Hot or Iced

CHAMOMILE: Hot or Iced

COCKTAILS DE LA CASA
NOISSIN

COMIDA • MEZCAL
CERVEZA •

Lunch

MISSION
TAQUERIA

SALSAS

TACOS

SALADS

BURRITOS

POSTRES

EVENTS

Salsa Fresca
tomato, tomatillo, jalapeño, cilantro

Habanero
roasted habanero, tomato, lime

Pepita
toasted pumpkin seeds, tomatillo

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5 for \$14

Verde Crudo
raw tomatillo, jalapeño, cilantro, hoja santa

Coconut-Hazelnut
toasted hazelnut, habanero, coconut milk

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Romaine and Ayacote Bean Salad
Radish, Jicama, Avocado, Cotija, Sunflower-Buttermilk Dressing

Arugula and Quinoa
Cucumber, Jicama, Papaya, Cilantro, Pepitas, Honey-Lime Vinaigrette

Kale and Avocado
Corn, almonds, radish, tomato, cotija caesar dressing

ADD GRILLED CHICKEN BREAST \$5,
STEAK \$6 OR SHRIMP \$6

Guacamole
avocado, onion, jalapeño, cilantro ... 12

Nachos
goat chili, queso oaxaca, tomato, serrano, cotija, crema ... 14

Tlayuda
pasilla corn labneh, roasted tomato, watercress, cotija ... 12

Esquites
lime mayo, queso fresco, chile piquin ... 5

Frutas con Tajin
fresh fruit, lime, chile ... 6

Empanadas
grilled plantain, poblano, queso oaxaca, crema ... 9

CHICKEN IN MOLE NEGRO
oaxacan-style mole, toasted sesame ... 12

FRIED MAHI MAHI
jalapeno mayo, pickled cabbage ... 15

GRILLED SKIRT STEAK
recado negro, avocado, jalapeño relish ... 15

PORK AL PASTOR
guajillo glaze, pickled pineapple, cilantro ... 13

GRILLED WILD SHRIMP
mole verde, avocado, toasted pumpkin seeds ... 14

CHILE RELLENO
grilled poblano, queso oaxaca, ayocote beans, summer squash ... 11

CHICKEN IN MOLE NEGRO ... \$12

PORK AL PASTOR

GAUJILLO BRAISED SHORT RIB

All Served with white rice, beans, shredded romaine, salsa fresca and crema

SOFT SERVE
daily selections ... 6

TOASTED COCONUT

TRES LECHES
tropical fruit, mango-lime puree ... 7

CHURROS
mexican chocolate, peach-poblano ... 6

Brunch

MISSION
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SALSAS

TACOS

BRUNCH

HUEVOS

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Huevos Rancheros
Crispy Tortillas, Sunny Eggs, Queso Fresco, Ranchera Sauce ... \$10

Chilequiles
Fried Eggs, Tortilla Chips, Guajillo Salsa, Queso Fresco ... \$10

Desayuno Torta
Housemade Scrapple, Overeasy Eggs, Tomato, Watercress, Chipotle Mayo ... \$12

Breakfast Burrito
Scrambled Eggs, Potato, Onion, Queso Chihuahua, Avocado, Salsa Fresca ... \$10

Guacamole
avocado, onion, jalapeño, cilantro ... 12

Nachos
goat chili, queso oaxaca, tomato, serrano, cotija, crema ... 14

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Frutas con Tajin
fresh fruit, lime, chile ... 6

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oaxacan-style mole, toasted sesame ... 12

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PORK AL PASTOR
guajillo glaze, pickled pineapple, cilantro ... 13

GRILLED WILD SHRIMP
mole verde, avocado, toasted pumpkin seeds ... 14

CHILE RELLENO
grilled poblano, queso oaxaca, ayocote beans, summer squash ... 11

ISN'T OUR SPACE COOL?!

LET US KNOW IF YOU'D LIKE TO
HOST AN EVENT HERE,
OR MOVE IN.

EVENTS@MISSIONTAQUERIA.COM

TOASTED COCONUT
TRES LECHES
tropical fruit, mango-lime puree ... 7

CHURROS
mexican chocolate, almond, radish ... 6