



SMALL PLATES

CHICKEN LOLLIPOPS

HABANERO HONEY GLAZE, HAZELNUT DUST \$14.5

ⓧ MEXICAN STREET CORN

OFF THE COB, CHILI RUB, LIME, COTIJA, GARLIC CREMA \$9

TABLE SHARES

GUACAMOLE

FRESH SMASHED AVOCADO \$14

MISSION NACHOS

QUESO, BLACK BEANS, JALAPENO, CORN, SCALLIONS, CILANTRO, PICO, CREMA, GUACAMOLE. \$15
ground beef or chicken
tinga \$4

BACON

MISSION SLAB BACON

GRILLED SLAB BACON, MAPLE HABANERO BATH, PINEAPPLE SALSA \$15

APPLEWOOD SMOKED BACON

\$6

SALADS

ⓧ TOMATO & CORN

LOCAL CORN, AVOCADO, RED ONION, BASIL, LIME VINAIGRETTE \$9

SIDES

YUCCA HASH \$6

CHORIZO & PURPLE

POTATO HASH \$7

RICE & BEANS \$6

AVOCADO MP

BRUNCH

CHILAQUILES

QUESO, BLACK BEANS, JALAPENO, CORN, SCALLION, CILANTRO, PICO, CREMA, GUACAMOLE, FRIED EGG \$15

ground beef, chicken, tinga. \$4

HUEVOS RANCHEROS

SUNNY UP EGG, BLACK BEAN PUREE, WARMED PICO, COTIJA, CORN TORTILLA, YUCCA HASH. \$12

STEAK AND EGGS

C.A.B FLAT IRON, SUNNY UP EGGS, YUCCA HASH. \$16

LOBSTER BENEDICT TOSTADO

CHIPOTLE POACHED CLAW AND KNUCKLE. AVOCADO. HABANERO HOLLANDAISE. AVOCADO, POACHED EGG. FLOUR TORTILLA \$19

BREAKFAST BURRITO

SCRAMBLED CHEESY EGGS, PICO. YUCCA HASH 10 carnitas, tinga, barbacoa, bacon \$4

CHORIZO HASH & EGGS

GROUND CHORIZO, PURPLE PERUVIAN POTATOES, RED PEPPERS AND ONIONS. POACHED OR SUNNY EGG \$14

AVOCADO TOSTADA

SLICED AVOCADO, FRIED EGG OR POACHED EGG, PICO, YUCA HASH \$13

TACOS

CARNITAS

PULLED PORK, PINEAPPLE SALSA, PICKLED CABBAGE, PRICKLY PEAR SAUCE \$6

★ CARNE ASADA

(FLOUR TORTILLA)
GRASS FED SLICED ANGUS STEAK, GUACAMOLE, CILANTRO, WHITE ONION, SALSA MACHA \$7.5

BARBACOA

BRISKET, ROASTED TOMATILLO SALSA, CARROT JICAMA SLAW \$6.5

THE GRINGO

(CRISPY CORN TORTILLA)
GROUND BEEF, CHEDDAR CHEESE, SOUR CREAM, PICO, ICEBERG \$6

CHICKEN TINGA

BRAISED CHIPOTLE CHICKEN, BLACK BEAN PUREE, COTIJA CHEESE, AVOCADO \$6

BOWLS

THE WORKS

RICE, BLACK BEANS, CORN, PICO, QUESO, LETTUCE, AVOCADO, CREMA. \$15
pick a protein
chicken tinga
pork carnitas
beef barbacoa
add a poached or sunny egg \$4

POWER BOWL

QUINOA, BLACK BEANS, PICO, BRUSSEL SPROUTS, CAULIFLOWER, MUSHROOMS, AVOCADO. \$15

DESSERT

HOUSEMADE CHURRO BITES

DIPPINGS:
DOLCE DE LECHE, CHOCOLATE \$9

TRES LECHES

THREE MILK SOAKED SPONGE CAKE \$9



COCKTAILS

HAND CRAFTED BY OUR MIXOLOGIST USING LOCAL FRESH INGREDIENTS AND CAREFULLY SELECTED SPIRITS.

DUE TO OCCUPANCY RESTRICTIONS 2 HOUR MAXIMUM TABLE TIMES
MENU PRICES REFLECT A 2.95% CASH DISCOUNT

OFF THE WAGON

PUNCH BOWL MARGARITA 40

PATRON TEQUILA, CAVA, BERRY, LEMON

MISSION MARGARITA 14

ESPOLON TEQUILA, CITRUS CORDIAL, SEA SALT FOAM

BLOODY MARIA 14

DOS HOMBRES MEZCAL, ANCHO REYES, TOMATO, CHIPOTLE, CHILI SALT RIM.

MARIPOSA 14

TITOS, HONEY, LAVENDER, LEMON.

DAY DREAM MARGARITA 14

CASAMIGOS TEQUILA, ORANGE, APEROL, LEMON

BOTTOMLESS BAR SELECTION 35

CHOICE OF:

BLOODY MARIA

MIMOSA BAR - CAVA OR CAVA ROSE - POMEGRANATE JUICE, ORANGE JUICE, PINEAPPLE JUICE.

CLASSIC MARGARITA

CLASSIC MARGARITA 14

WATERMELON

PINEAPPLE

SPICY

SANGRIA

RED

WHITE

ROSE

WINE

Sparkling

Glass Bottle

Cava Brut

Reserva

10 38

Campo Viejo, Spain

Cava Brut

Reserva ROSE

10 38

Campo Viejo, Spain

White & Rose

Notorious Pink

Rose

12 42

France

Sauvignon

Blanc, Las

Mulas

10 38

Central Valley, Chile

Albarino, Pazo

de Bruxas

12 46

Rias Baixas, Spain

Chardonnay,

Saint Michelle

11 40

Columbia Valley, Washington

Riesling St. M

Pflaz, Germany

Red

Tempernillo

Cabernet,

Gran Coronas

12 46

Penedes, Spain

Rioja Reserva,

Campo Viejo

13 48

Spain

Zinfandel, Zen

of Zin

11 40

California

Malbec,

Broquel

11 40

Mendoza, Argentina

Cabernet

Sauvignon,

Merf

11 40

Columbia Valley, Washington

Pinot Noir,

Erath

12 46

Oregon