



## SMALL PLATES

### CHICKEN LOLLIPOPS

HABANERO HONEY GLAZE, HAZELNUT DUST \$13

### 🍷 MEXICAN STREET CORN

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

## TABLE SHARES

### GUACAMOLE

FRESH SMASHED AVOCADO \$12

### MISSION NACHOS

QUESO, BLACK BEANS, JALAPENO, CORN, SCALLIONS, CILANTRO, PICO, CREMA, GUACAMOLE. \$14  
ground beef or chicken tinga \$3

### 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 \$14  
ground beef, chicken, tinga. \$3

### HUEVOS RANCHEROS

SUNNY UP EGG, BLACK BEAN PUREE, WARMED PICO, COTIJA, CORN TORTILLA, YUCCA HASH. \$11

### STEAK AND EGGS

C.A.B FLAT IRON, SUNNY UP EGGS, YUCCA HASH. \$14

### LOBSTER BENEDICT TOSTADO

CHIPOTLE POACHED CLAW AND KNUCKLE. AVOCADO. HABANERO HOLLANDAISE. AVOCADO, POACHED EGG. FLOUR TORTILLA \$18

### CHICKEN AND WAFFLES

MEXICAN FRIED CHICKEN, WAFFLES, HABANERO MAPLE \$16

### BREAKFAST BURRITO

SCRAMBLED CHEESY EGGS, PICO. YUCCA HASH 9  
carnitas, tinga, barbacoa, bacon \$3

### CHORIZO HASH & EGGS

GROUND CHORIZO, PURPLE PERUVIAN POTATOES, RED PEPPERS AND ONIONS. POACHED OR SUNNY EGG \$13

### AVOCADO TOSTADA

SLICED AVOCADO, FRIED EGG OR POACHED EGG, PICO, YUCA HASH \$12

## TACOS

### CARNITAS

PULLED PORK, PINEAPPLE SALSA, PICKLED CABBAGE, PRICKLY PEAR SAUCE \$5.50

### \* CARNE ASADA

(FLOUR TORTILLA)  
GRASS FED SLICED ANGUS STEAK, GUACAMOLE, CILANTRO, WHITE ONION, SALSA MACHA \$7

### BARBACOA

BRISKET, ROASTED TOMATILLO SALSA, CARROT JICAMA SLAW \$6

### THE GRINGO

(CRISPY CORN TORTILLA)  
GROUND BEEF, CHEDDAR CHEESE, SOUR CREAM, PICO, ICEBERG \$5.50

### CHICKEN TINGA

BRAISED CHIPOTLE CHICKEN, BLACK BEAN PUREE, COTIJA CHEESE, AVOCADO 5.50

## BOWLS

### THE WORKS

RICE, BLACK BEANS, CORN, PICO, QUESO, LETTUCE, AVOCADO, CREMA. \$14  
pick a protein  
chicken tinga  
pork carnitas  
beef barbacoa  
add a poached or sunny egg \$3

### POWER BOWL

QUINOA, BLACK BEANS, PICO, BRUSSEL SPROUTS, CAULIFLOWER, MUSHROOMS, AVOCADO. \$13

## 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

### 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 25

CHOICE OF:

BLOODY MARIA

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

CLASSIC MARGARITA

#### CLASSIC MARGARITA 14

WATERMELON

PINEAPPLE

SPICY

#### SANGRAI

RED

WHITE

ROSE

## WINE

### Sparkling

Cava Brut	Glass	Bottle
Reserva	10	38

Campo Viejo, Spain

#### Cava Brut

Reserva ROSE	10	38
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Campo Viejo, Spain

### White & Rose

#### Notorious

Pink Rose	12	42
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France

#### Sauvignon Blanc,

Las Mulas	10	38
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Central Valley, Chile

#### Albarino, Pazo

de Bruxas	12	46
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Rias Baixas, Spain

#### Chardonnay,

Saint Michelle	11	40
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Columbia Valley, Washington

Riesling St. M	11	40
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Pflaz, Germany

### Red

#### Tempernillo Cabernet,

Gran Coronas	12	46
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Penedes, Spain

#### Rioja Reserva,

Campo Viejo	13	48
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Spain

#### Zinfandel, Zen

of Zin	11	40
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California

#### Malbec,

Broquel	11	40
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Mendoza, Argentina

#### Cabernet

#### Sauvignon,

Merf	11	40
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Columbia Valley, Washington

#### Pinot Noir,

Erath	12	46
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Oregon