

MISSION

TAQUERIA

SALSAS

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

SALADS

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

\$10

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

¡TORTA!

CHICKEN MILANESA TORTA ... \$12

¡TORTA!

TACOS

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, ayacote beans, summer
squash ... 11

BURRITOS

CHICKEN IN MOLE NEGRO
PORK AL PASTOR
GAUJILLO BRAISED SHORT RIB

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

\$12

BURRITOS

SOFT SERVE
daily selections ... 6

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

CHURROS
mexican chocolate, peach-poblano ... 6

POSTRES



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