

# THE MISSION

## Ensaladas y Sopas

**ADD TO ANY SALAD**  
chile roasted shaved chicken \$7  
two wild grilled shrimp\* \$12 pan seared salmon\* \$15

**Chipotle Caesar Salad \$14**  
lil gem lettuce, shaved radish,  
black beans, cilantro, cotija

**Shaved Kale Salad\* \$15**  
ají amarillo vinaigrette, baby heirloom tomatoes,  
blood orange, goat cheese, marcona almonds

**Almejas Al Vapor \$20**  
Peruvian clam stew, rock shrimp,  
chorizo, ají amarillo, roasted corn

## Starters y Botanas

**Pozole Roja \$18**  
red chile, smoked pork, hominy, avocado, lime,  
crispy corn tortilla

**Mission Guacamole \$16.50**  
chunky haas avocado, jalapeño, red onion,  
fresh garlic, sea salt, lime, tomatoes,  
chipotle puree, cilantro, cotija, toasted pepitas

**Tostadas \$14.50**  
chicken thigh, black beans, ham hock, cotija,  
ají rocoto, crispy handmade corn tortillas

**Arroz Chaufa, Peruvian Duck Fried Rice \$18**  
basmati, sesame guajillo chili crisp, cumin carrots  
fried egg, crispy shallots, scallion, haricot vert

**Grilled Street Corn \$10**  
skewered corn, butter, chile, ají rocoto, cilantro, cotija

**Wild Sea of Cortez Shrimp Anticuchos\* \$20**  
skewered shrimp, ají panca, oregano, soy, black pepper

**Creekstone Beef Anticuchos\* \$16.50**  
smoked Oaxacan pasilla glaze, sesame, soy, chimichurri

**Roasted Corn Gordita \$12.50**  
roasted corn, squash, zucchini, mushroom,  
gordita, huitlacoche crema

**Crispy Pork & Cola Lime Glaze\* \$16**  
peanut, chiltepin, pickled fresno, iceberg, cilantro

**Duck Carnitas Empanada \$23**  
duck confit, foie gras, orange habanero glaze, oregano,  
mushroom & queso Oaxaca

## A La Parrilla

cooked over pecan and mesquite

**Marinated Free-Range Chicken \$34**  
½ roasted free-range chicken, ají rocoto,  
Oaxacan cheesy rice

**18 oz. Linz Bone-in Ribeye\* (serves 2) \$95**  
cipollinis, trumpet mushrooms, chimichurri,  
sherry glaze, roast garlic crema,  
handmade corn tortillas

**Creekstone Filet\* \$54**  
roasted poblano grits, beer onions,  
Oaxacan pasilla glaze, haricot vert

**Chorizo Porchetta \$38**  
pork shoulder, house made chorizo, rosemary,  
cotija, white bean puree, sweet garlic crema

## A La Plancha

Spanish griddle

**Faroe Islands Salmon\* \$38**  
chimichurri, smoked Peruvian potatoes,  
charred onion, cauliflower, caper agrodolce,  
aji amarillo & pineapple brown butter

**Pacific Swordfish\* \$46**  
rock shrimp, chorizo & clam Bomba rice,  
smoked tomato, ají rocoto nage

**Cauliflower Veracruz \$24**  
charred pepper, tomato, citrus, olive,  
jalapeño, parsley, handmade corn tortillas

## Mission Tacos hand-pressed corn tortillas

**Pollo a la Brasa \$16.50**  
ají rocoto, white bean puree, oregano,  
lime, cabbage, avocado, cotija

**Tecate Battered Mahi Mahi \$20**  
citrus escabeche, green olive aioli, cilantro, cotija

**Roasted Pork Shoulder (serves 2) \$40**  
smoked & slow braised for 12 hours, with pineapple  
habanero glaze -10 hand made corn tortillas

**Tecate Creekstone Skirt Steak\* \$20**  
morita salsa, avocado, lime, cilantro, cotija

**Roasted Organic Butternut Squash \$14**  
black bean sofrito, cumin, lime, pepitas  
pickled jalapeño, cotija

**Brussels Sprouts\* \$14**  
sesame, chile de arbol, apple,  
ginger, toasted peanut, cotija

## Sides \$10

**Green Chile Pinto Beans** bacon lardons  
**White Bean Puree** garlic, arugula, roasted tomato, cotija

**Black Bean Puree** serrano, lime

**Oaxacan Cheesy Rice** jalapeño, corn, soy, lime

**Mission Fries\*** cumin, lime, chipotle ketchup

**Adobo Roasted Potatoes** grilled chorizo, cotija

**Roasted Poblano Grits** horseradish, cotija

**Chipotle Grits** smoked honey butter

**Haricot Vert** butter, smoked chilies, bacon, lime

**Brussels Sprouts** bacon, merquen, lime

**Corn Tortillas 6 for \$4 / Flour Tortillas 3 for \$4**

\*Regarding the safety of these items, written information is available upon request. 12.21.2022