

Mission can host events of all sizes and budgets with no room rental fee.



Now open with three bars, daily happy hour and great event spaces

DINNER

Served until 11 pm every night.
Happy hour food menu served until 1 am Thursday-Saturday

STARTERS

GUACAMOLE *small 11 | large 15*
mild or hot | (v/n/g/e/d/s/vg)

CRAZY CAULI 8
crispy cauliflower florets | chipotle aioli | fresh jalapeños | cotija cheese | charred lime | (g/v/n/s)

QUESO FUNDIDO SKILLET 10
chihuahua fondue | fire roasted chiles | oaxaca and cotija cheese | cilantro | hatch chile dust | (g/e/n/s/v)
add any protein +4

NACHOS VOLCÁN 12
white corn tortilla chips | queso fundido | pinto beans | fresh jalapeños | guacamole | pico de gallo | mexican crema | queso fresco | (g/e/n/s/v)
add any protein +4

MISSION QUESADILLA 11
chihuahua cheese | cilantro | pickled jalapeños | onions | ancho chile aioli | (v/n/s)
add any protein +4

CHORIZO SLIDER TRIO 12
chorizo de oaxaca | chihuahua cheese | poblano crema | charred pineapple relish | crispy potato | (n/s)

MEXICAN CHILE WINGS 12
dry chile rubbed wings | avocado ranch drizzle | cilantro | jalapeños | lime | (g/n/e/s)

SALADS

TACO SALAD 12
flour tortilla shell | lettuce | peppers | tomatoes | onions | avocado | napa slaw | mexican cheese | avocado ranch dressing | (n/s/v)
+4 to add protein

DESSERT

Churro Bites 9
dusted with cinnamon sugar | mexican chocolate sauce | (v/n/s)

Vanilla Flan 7
mexican vanilla custard | cinnamon crema | (v/n/g/s)

MAINS

TACOS 5 ea
white corn tortilla tacos (flour tortillas available upon request) | we recommend 2-3 per person

THE VEGAN
portobello mushrooms | red onions | avocado mousse | radishes | seasonal sprouts | cilantro garlic sauce | (g/v/vg/n/e/s/d)

MEXICAN CHORIZO
braised chorizo | fresno chile | pico de gallo | cotija cheese | mexican crema | iceberg lettuce | crispy potato | (n/e/s/g)

PIGGY AL PASTOR
slow braised pork shoulder | sweet onions | cilantro | lime | napa slaw | charred pineapple | (g/e/d/n/s)

DUCK
green chile duck confit | napa slaw | roasted squash | scallions | queso fresco | pickled shallots | cilantro | fresno chile romesco sauce | contains nuts | (g/e/s)

CRISPY GREEN CHICKEN 18
corn flake crusted chicken breast | creamy tomatillo sauce | jalapeños | fresnos | habanero basmati rice | cotija cheese | (n/g/s)

THE BURRITO 15
choice of protein | habanero basmati rice | pinto beans | guajillo sauce | chihuahua cheese | poblano crema | pico de gallo | fresh chiles | (n/e/s)

MEXICAN STIR FRY 14
cauliflower rice | scallions | roasted poblanos | butternut squash | fresnos | radishes | celery | cilantro | chipotle soy glaze | (n/v/vg/s)
+4 to add protein

NAVY YARD FAJITAS 21
choice of protein served with crema | guacamole | pico de gallo | chimichurri | warm corn tortillas | flour tortillas available upon request | (n/g/e/s)

CHICKEN ENCHILADAS 17
chipotle chicken | oaxaca cheese | guajillo sauce | chihuahua cheese | cilantro lime sauce | pickled radishes | (g/s/n/e)

CARNE ASADA STEAK 24
pan roasted hanger steak | chorizo mashed potatoes | crispy brussels sprouts | chimichurri | (e/n/s/g)

ADOBO MARINATED SALMON 21
pan seared salmon | black lentils | hominy | creamy tomatillo sauce | roasted spaghetti squash | fresh herbs | (g/e/s/n)

PROTEINS

Portobello Mushrooms Mexican Chorizo
(g/v/vg/n/e/s/d) (g/d/e/n/s)

Piggy Al Pastor Sautéed Shrimp
(g/d/e/n/s) (g/d/e/n)

Chipotle Chicken Arrachera Steak
(g/d/e/n/s) (g/d/e/n/s)

SIDES

Chorizo Mashed Potatoes 5
(g/e/n/s)

Habanero Basmati & Crema 4
(g/v/n/s/e)

Butternut Squash Hash 4
(g/e/n/s/v/vg)

Side Salad 4
(v/n/g/e/d/s/vg)

Pinto Beans 4
(v/n/s/e/g/vg/d)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. We take food allergies very seriously, please notify your server if you have any.

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MISSION

NAVY YARD



Now open with three bars, daily happy hour and great event spaces

BRUNCH

Served every Saturday, Sunday, and selected holidays from 11 am - 4 pm

GUACAMOLE *sm 11 | large 15*

mild or hot | (v/n/g/e/d/s/vg)

CRAZY CAULI 8

crispy cauliflower florets | chipotle aioli | fresh jalapeños | cotija cheese, charred lime | (v/n/s/g)

QUESO FUNDIDO 10

chihuahua fondue | fire roasted chiles, cotija cheese | mexican crema | hatch chile dust | (g/e/n/s/v)

add any protein +4

GUACAMOLE TOAST 12

grilled ciabatta | guacamole | scrambled eggs | crispy shoestring potatoes | pickled radish | cilantro garlic emulsion | (n/s/v/d)

add any protein +4

APPLE CINNAMON TOAST 12

spiced challah brioche | warm caramelized apples | cinnamon whipped cream | sugar dust | (s/v)

MISSION QUESADILLA 11

chihuahua cheese | pickled jalapeños | onions | cilantro | ancho chile aioli | (v/n/s)

add any protein +4

MEXICAN CHILE WINGS 12

dry chile rubbed wings | avocado ranch drizzle | cilantro | jalapeños | lime | (g/n/e/s)

NACHOS VOLCÁN 12

white corn tortilla chips | queso fundido | pinto beans | fresh jalapeños | guacamole | pico de gallo | mexican crema | queso fresco | (g/e/n/s/v)

add any protein +4

TACO SALAD 12

flour tortilla shell | lettuce | peppers | tomatoes | onions | avocado | napa slaw | mexican cheese | avocado ranch dressing | (n/s/v)

+4 to add protein

MEXI-BENNIES 14

poached eggs | jalapeño corn cakes | crispy bacon | chipotle hollandaise | red chile home fries | (s/n)

CHORIZO SKILLET 14

creamy tamal stew | spicy chorizo | poached eggs | roasted peppers | chihuahua cheese | crispy potato | chimichurri | (g/s/n)

BRUNCH BOWL 14

habanero basmati rice | mexican sausage | scrambled eggs | poblano crema | cotija cheese | fresh chiles | tortilla strips | (n/g/s)

BREAKFAST BURRITO 13

habanero basmati rice | pinto beans | guacamole | scrambled eggs | chipotle chicken | red chile home fries | poblano crema | chihuahua cheese | (n/s)

TACOS 5 ea

white corn tortilla tacos (flour tortillas available upon request). *we recommend 2-3 tacos per person. if ordered as part of bottomless brunch, choose three tacos*

STEAK & EGG

arrachera steak | scrambled egg | cotija cheese | fresh jalapeños | pico de gallo | tomatillo salsa | (n/s/g)

PIGGY AL PASTOR

slow braised pork shoulder | sweet onions | cilantro | lime | napa slaw | charred pineapple | (g/e/d/n/s)

CHIPOTLE CHICKEN

chipotle chicken | green pico de gallo | poblano crema | pickled radish | shaved romaine | cotija cheese | (g/s/n/e)

THE VEGAN

portobello mushrooms | red onions | avocado mousse | radishes | seasonal sprouts | cilantro garlic sauce | (g/v/vg/n/e/s/d)

DESSERT

CHURRO BITES 9

dusted with cinnamon sugar | mexican chocolate sauce | (v/n/s)

VANILLA FLAN 7

mexican vanilla custard | cinnamon crema | (v/n/g/s)

BOTTOMLESS BRUNCH

Includes choice of one entree, bottomless chips/salsa/guac and ninety minutes of bottomless mimosas, bloodies, mission margaritas and dos equis drafts.

Everyone in your group must order the bottomless special. It's a marathon, not a sprint- please drink responsibly. All additional sides, soda, coffee and anything not listed above is extra. All groups may be asked to vacate their table at the two hour mark to make room for the next reservation.

For groups of 16 or larger, the chef will send out platters of our most popular brunch items. This allows the kitchen to serve food more quickly and provides a variety of options to guests.

\$34.99 plus tax and tip

SIDES

Pinto Beans 4
(v/n/s/e/g/vg/d)

Scrambled Eggs 4

Bacon 5

Habanero Basmati & Crema 4
(v/g/n/s/e)

Red Chile Home Fries 5
(g/v/n/s/e)

Mexican Chorizo 5
(g/n/s/e/d)

PROTEINS

Portobello Mushrooms
(v/vg/n/e/s/d)

Piggy Al Pastor
(g/d/e/n/s)

Chipotle Chicken
(g/d/e/n/s)

Arrachera Steak
(g/d/e/n/s)

Mexican Chorizo
(g/d/e/n/s)

Sauteed Shrimp
(g/d/e/n)

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MISSION

NAVY YARD

STAFF PICKS

neat or on the rocks

TEQUILA

Viva XXXII 11

MEZCAL

El Silencio 11

TACO TUESDAY

Every Tuesday, enjoy two tacos and a pint of Dos Equis for \$12

COCKTAILS

MISSION MARGARITA

glass 11 | pitcher 40

el jimador silver | triple sec | fresh-squeezed lime juice | simple syrup
served on tap & made fresh daily

TITO'S MINT LEMONADE

glass 11 | pitcher 40

tito's | mint-infused simple syrup | fresh squeezed-lemon juice
served on tap & made fresh daily

STRAWBERRY BASIL MARGARITA

glass 11 | pitcher 40

espolon blanco | strawberry basil puree | triple sec | fresh-squeezed lime juice.
served on tap & made fresh daily

BLACKBERRY MARGARITA

glass 11 | pitcher 40

el jimador silver | giffard blackberry | triple sec | fresh-squeezed lime juice | simple syrup

THE DOS MARGARITA

glass 13 | pitcher 42

OUR CADILLAC MARGARITA

don julio blanco | cointreau | fresh-squeezed lime juice | grand marnier float

THE SOMBRA KICK

glass 11 | pitcher 40

sombra mezcal | fresh-squeezed lime juice | fresh-squeezed lemon juice | jalapeño | simple syrup

SKINNY MARGARITA

glass 11

milagro silver | fresh-squeezed lime juice | agave nectar

RANCH WATER

glass 13

casamigos blanco | fresh-squeezed lime juice | soda water | tajin rim

TEQUILA MOCKINGBIRD

glass 11

tanteo habanero tequila | blood orange | simple syrup | pasilla sugar | salt rim

DRAFT

	16 oz	22 oz
Brew Republic Vanguard Irish Red Ale*	7.27	10.91
Devils Backbone Capit-Ale*	7.27	10.91
Dos Equis Lager	7.27	10.91
Estrella Jalisco	7.27	10.91
Goose Island Next Coast IPA	7.27	10.91
Hellbender IPA*	7.27	10.91
Pacifico	7.27	10.91
Right Proper Wolves on a Mission**	7.27	10.91
Samuel Adams Seasonal	7.27	10.91
Shock Top	7.27	10.91
Sierra Nevada Hazy Little Thing IPA	7.27	10.91
Stella Artois	7.27	10.91

*local beers **brewed exclusively for Mission Group

BOTTLES & CANS

Bold Rock* (16 oz)	7.27
Bud Light (16 oz)	6.36
Budweiser (16 oz)	6.36
Corona (16 oz)	7.27
Heineken (16 oz)	7.27
Michelob Ultra (16 oz)	7.27
Modelo Especial (16 oz)	7.27
Truly Lime (12 oz)	9
White Claw Black Cherry (16 oz)	10

*local beers

WINE & CHAMPAGNE

Francis Ford Coppola Pinot Noir (can)	10
Francis Ford Coppola Chardonnay (can)	10
Babe Rosé (can)	10
Segura Viudas Brut (split)	10
Veuve Clicquot Bottle	105

HAPPIEST OF HOURS

Mon-Wed: 5-7pm | Thurs-Sun: 4-7pm

Join us Thurs-Sat for late night happy hour from 11pm-close with DJ on Friday and Saturday nights.

COCKTAILS (all on tap)

	Glass	Pitcher
Mission Margarita	8.5	25
Tito's Mint Lemonade	8.5	25
Strawberry Basil Margarita	8.5	25

DRAFT

	16oz	22oz
Estrella	5	8
Dos Equis	5	8
Sierra Nevada Hazy Little Thing IPA	5.5	8.5

SHOTS

El Jimador Silver	5
Casamigos Blanco	9.5

FOOD

Chorizo Sliders	3.5 ea
Small Guacamole	9
Mission Quesadilla*	8.5
Nachos Volcán*	9
Queso Fundido Skillet*	9
Mexican Chile Wings	9

*add choice of protein +4

Mission can host events of all sizes and budgets, from casual to corporate. We make planning easy and never charge a rental fee. Email info@missionnavyyard.com

M|G
Mission Group

A GRATUITY OF 20% IS SUGGESTED FOR GROUPS OF EIGHT OR LARGER. THIS IS NOT MANDATORY AND CAN BE ADJUSTED.

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