

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

# BRUNCH

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

## STARTERS

**GUACAMOLE** *sm 10 | large 15*  
mild or hot | (v/n/g/e/d/s/vg)

**CRAZY CAULI 9**  
crispy cauliflower florets | chipotle aioli | fresh jalapeños | cotija cheese | charred lime | (v/n/s/g)

**QUESO FUNDIDO SKILLET 9**  
chihuahua fondue | fire roasted chiles | cotija cheese | mexican crema | hatch chile dust | (g/e/n/s/v)  
*add any protein +4*

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

**NACHOS VOLCÁN 13**  
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 | cilantro | ancho chile aioli | (v/n/s)  
*add any protein +4*

**TACO PLATTER 16**  
three corn tortilla tacos served with vegetable basmati rice and pinto beans | flour tortillas available upon request | choose any combination

**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)

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

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

**MEXI BENNIES 12**  
poached eggs | crispy bacon | jalapeño corn cakes | chipotle hollandaise | red chile home fries | (n/s)

**APPLE CINNAMON TOAST 12**  
spiced challah brioche | warm caramelized apples | cinnamon whipped cream | sugar dust | (s/v)

**GUACAMOLE TOAST 12**  
grilled ciabatta | scrambled eggs | guacamole | crispy shoestring potatoes | pickled radish | cilantro garlic emulsion | (n/s/v/d)  
*add any protein +4*

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

## ENTRÉES

**BRUNCH BOWL 13**  
mexican sausage | scrambled eggs | habanero basmati rice | poblano crema | cotija cheese | fresh chiles | tortilla strips | (g/n/s)

**BREAKFAST BURRITO 13**  
chipotle chicken | scrambled eggs | habanero basmati rice | pinto beans | guacamole | poblano crema | chihuahua cheese | red chile home fries | (n/s)

**CHORIZO SKILLET 16**  
spicy chorizo | poached eggs | crispy potatoes | creamy tamal stew | roasted peppers | chihuahua cheese | chimichurri | (g/s)

## DESSERT

**CHURRO BITES 9**  
dusted with cinnamon sugar | mexican chocolate sauce (v/n/s)

## BOTTOMLESS BRUNCH

Includes choice of one food dish, bottomless chips/salsa/guac and two hours of bottomless mimosas, bloodies, mission margaritas, dos equis and one el jimador shot.

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 sixteen or more, our chef will send out platters of our favorite brunch items. This allows the kitchen to produce food faster and allows everyone to try different items.

**\$38.99 plus tax and tip**

### SIDES

<b>Bacon 5</b>	<b>Red Chile Home Fries 5</b> (g/v/n/s/e)
<b>Scrambled Eggs 4</b>	<b>Pinto Beans 4</b> (v/n/s/e/g/vg/d)
<b>Mexican Chorizo 5</b> (g/n/s/e/d)	
<b>Habanero Basmati Rice &amp; Crema 4</b> (v/g/n/s/e)	

### 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)  
**Sauteed Shrimp**  
(g/d/e/n)

*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.*

**g = gluten-free / e = egg-free / d = dairy-free**  
**n = nut-free / s = shellfish-free / v = vegetarian**  
**vg = vegan**