

FOR THE TABLE

CHIPS & SALSA \$4 ^{VE}

Two house made salsas prepared daily

GUACAMOLE & CHIPS \$7 ^V

Smashed avocado seasoned with lime and sea salt; topped with pico de gallo and queso fresco

CHICKEN FLAUTAS \$9

Crisp flour tortilla filled with shredded chicken, corn, and Chihuahua cheese; served with ancho bbq sauce and Mexican crema

CARNE ASADA FRIES \$10.5

Wood-fire grilled flank steak, chile crusted potato fries, and Chihuahua cheese; topped with guacamole, crema, and pico de gallo

QUESO CON CHORIZO \$7

Cheese dip spiked with Mexican cerveza, chile serrano, and house made chorizo sausage

HUITLAGOCHE EMPANADAS \$9 ^V

Crispy corn masa pockets filled with huitlacoche, roasted wild mushrooms, poblano chiles, arugula, goat cheese, and Chihuahua cheese

MEXICAN STREET CORN FRITTERS \$8 ^V

Topped with queso fresco and garlic lime aioli

SIDES

Sides are meant to be shared with the table

CHOPPED SALAD \$6 ^{VE}

Iceberg lettuce, diced tomato, grilled corn, avocado, roasted poblano, toasted pepitas, tortilla strips, and cilantro lime vinaigrette

STREET CORN "OFF THE COB" \$4.5 ^{G V}

Grilled and tossed with garlic-lime mayo and queso fresco

REFRIED BLACK BEANS \$3 ^{G V}

Pureed black beans with epazote; topped with queso fresco

CILANTRO RICE \$3 ^{G VE}

Simmered in vegetable stock with cilantro and lime

CHILE CRUSTED POTATO FRIES \$4 ^V

Served with chipotle baja sauce

BURRITOS

Drowned in roasted tomato ancho sauce and melted Chihuahua cheese – add \$1

THE BRAH'RITO \$12

Carne asada, chile-rubbed bacon, smashed black beans, crema, chile crusted potato fries, Chihuahua cheese, and ancho sauce; topped with guacamole and pico de gallo

THREE LITTLE PIGGIES \$10

Slow roasted pork, pork belly carnitas, spicy chorizo, queso, smashed black beans, cilantro rice, pickled onion, and ancho bbq sauce

CALI BURRITO \$10 ^{VE}

Vegan Impossible™ Burger, smashed black beans, lettuce, vegan cheese, guacamole, and chile de arbol salsa; wrapped in a wheat tortilla

SOUTH BEACH \$10

Grilled chicken, cilantro rice, smashed black beans, Chihuahua cheese and chipotle aioli; topped with guacamole

TORTAS

Traditional Mexican sandwiches served with chile crusted potato fries

AHOGADA \$11

Slow roasted shredded pork, smashed black beans, chile-rubbed bacon, Chihuahua cheese, and pickled onions; drowned in chile ancho sauce

CHORIHUEVO \$9

House made chorizo sausage, smashed black beans, soft fried egg, pickled jalapeño, Chihuahua cheese, and garlic lime mayo

VEGGIE \$9.5 ^V

Wood-fire grilled portobello mushrooms, arugula, Chihuahua cheese, poblano rajas, smashed black beans, and chipotle aioli

MILANESA \$10

Crispy habanero marinated chicken, smashed black beans, Chihuahua cheese, lime aioli, cilantro pepita pesto, and avocado

TACOS * * * TACOS * * * TACOS * * * TACOS

Tacos are ordered a la carte and served family style on house made corn tortillas (unless noted)

BBQ DUCK \$3.75

Slow roasted duck, ancho-agave glaze, pork belly carnitas, smashed avocado, pickled onions, and crisp jalapeño strips

SPICY CHORIZO \$3.5 G

House made chorizo sausage, grilled pineapple pico, avocado, pickled jalapeño, and cilantro-lime crema

BEEF BRISKET BIRRIA \$3.5 G

Slow roasted brisket, pork belly carnitas, avocado, and fiery arbol sauce

PORTOBELLO \$3.25 V

Wood-fire grilled portobello mushrooms, goat cheese, crispy onions, arugula, smashed black beans, and huitlacoche aioli

BAJA FISH \$3.25

Wood-fire grilled or beer battered – chipotle baja sauce, shredded cabbage, pico de gallo, and queso fresco

MANGO-HOP-ANERO SHRIMP \$3.75

Beer battered shrimp, red cabbage slaw, fresh mango salsa, smashed avocado, and mango-hop-anero aioli

CARNE ASADA \$3.75 G

Wood-fire grilled flank steak, baby arugula, queso fresco, and avocado serrano sauce

HOT FRIED CHICKEN \$3.75

Crispy habanero marinated chicken breast, cilantro-lime crema, shredded red cabbage, and pickled tomatillo salsa; served on a flour tortilla

SOFT TACO \$3.5 VE

Vegan Impossible™ Burger, pico de gallo, lettuce, MTJ taco sauce, and vegan cheese; served on a flour tortilla

YUCATECAN PORK \$3.75 G

Achiote roasted pork, smashed black beans, lime pickled onions, and blood orange habanero sauce

GRILLED CHICKEN \$3.5

Grilled chipotle chicken, chile de arbol salsa, grilled pineapple pico, and crispy onions

** SEASONAL TACO **

Check with your server for the deetz!

OUR CORN TORTILLAS

Mission Taco Joint is committed to providing you with the very best Cali-Mex street food possible, using the freshest ingredients available. For our corn tortillas, we cook local corn and grind it in volcanic stones to make our masa daily, which allows us to omit additives and preservatives.

Our tortillas are then pressed and cooked to order for your tacos. Not only are they better for you, they are the best tortillas around. Hope you can taste the difference!

V=VEGETARIAN VE=VEGAN G=GLUTEN FREE



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DESSERT

HOUSE MADE CHURROS \$4.5

Mexican pastry - crispy on the outside, soft in the middle - coated with cinnamon-sugar; served with Mexican chocolate sauce

SOFT DRINKS

AGUAS FRESCAS \$3

Ask your server about today's selection of house made fruit juices

FOUNTAIN SODA \$2.5

Coke, Diet Coke, Sprite, Barq's Root Beer, Dr. Pepper, Minute Maid Lemonade

MEXICAN COKE 12OZ BOTTLE \$3

JARRITOS \$3

12oz bottle Piña, Lime, Mandarin

TOPO CHICO \$3

12oz bottle

FRESH BREWED ICED TEA \$2.5

KIDS MEALS \$6

Includes french fries and milk or soft drink

Substitute Agua Fresca for \$1

CHICKEN FINGERS

Three deep fried chicken tenders

CHEESE QUESADILLA

Chihuahua cheese melted between flour tortillas

FISH & FRIES

Three battered and fried tilapia fillets

KIDS BURRITO

Chicken, smashed black beans, and Chihuahua cheese; wrapped in a flour tortilla