



C O N S C I E N T I O U S C U I S I N E

From the Griddle

three pancakes served with maple syrup + butter

- CLASSIC BUTTERMILK PANCAKES** 12
 { add bananas or berries 1.5
- SEASONAL PANCAKE** 13
 ask your server about our latest nom nom
- BAKED BANANA CARAMEL FRENCH TOAST** 13.5
 fresh bananas + caramel sauce + maple syrup
 + house-made whipped cream + candied pecans
- HOUSE-MADE CINNAMON FRENCH TOAST** 13.5
 { add two scrambled eggs + double smoked bacon 4
 { crispy rosemary potatoes may be substituted for bacon or scrambled eggs 1

Breakfast Plates

- MIXED MUSHROOM FRITTATA WITH CHICKEN APPLE SAUSAGE** 14
 beech & button mushrooms + green chilis + tomato
 + caramelized onions mixed with eggs and baked + topped
 with rosemary potatoes + two links of chicken apple sausages
- BREAKFAST QUESADILLA** 13.5
 eggs scrambled with jack cheese + crispy bacon + tomatoes
 + scallions + black beans + salsa
- THE LOCO MOCO** 16
 seared 6 oz beef patty + beech & rosemary mushroom gravy
 + over easy egg + a bed of brown rice
- AVOCADO TOAST** 16
 house-made toasted rosemary bread topped with
 smashed avocado + two eggs over medium + roasted beets
 and orange salad garnished with watercress + candied pecans
 + french goat cheese
- BREAKFAST BURRITO** 11
 eggs scrambled with jack cheese + scallions + black beans
 + salsa & tomatoes wrapped in two handmade tortillas
 { add two strips of bacon 2.5
- SWEET CORN & CHILI TAMALES** 13.5
 sweet corn green chile tamales + eggs over medium
 + cheese + black beans + roasted tomatillo sauce
- RANCHEROS VERDE** 13
 fresh flour tortillas with eggs over medium + tomatoes
 + scallions + black beans + cheese & roasted chile verde sauce
- PAPAS CON CHORIZO EGGS** 15
 crispy rosemary potatoes + black beans + jalapenos
 + jack cheese + salsa + scallions + chipotle cream
 + avocado slice + whole grain tortilla
- HOUSE-MADE VEGAN GRANOLA** 9.25
 gluten-free oats + fresh fruit + pecans + almonds
 + cranberries + coconut + coconut sugar
- FRUIT BOWL** 10.25
 { add low-fat Greek yogurt 2.5

Sides

Chips + Salsa Cruda	5	Half Avocado Sliced	3
Grilled Rosemary Bread	2.5	Crispy Rosemary Potatoes	5
Cinnamon Bread	3.25	Substitute Egg Whites	2
Flour Tortilla	2.5	Side Two Eggs	5
Salsa Cruda	1.5		

Four Strips of Double Smoked Bacon 5
 Chicken Apple or Portuguese Sausage 5

Favorites

- MISSION ROSEMARY** 15
 crispy rosemary potatoes + scrambled eggs +
 tomato + scallions + rosemary bread
 { add two strips of bacon or chicken sausage 2.5
- SWEET HAWAIIAN PORTUGUESE LINGUICA** 13
 grilled Portuguese Linguica + eggs over medium
 + steamed brown rice + grilled rosemary bread
 + tomato + scallions
- MISSION CROISSANT** 13
 eggs + jack cheese + cream cheese + tomatoes
 + scallions + fresh fruit
- ZEN BREAKFAST** 15
 scrambled egg whites + sesame-soy braised organic tofu
 + brown rice + grilled zucchini + squash + mushrooms
 + tomato + scallions
- STEAK & EGGS** 19
 grilled CAB Steak + horseradish cream + rosemary potatoes
 + grilled rosemary bread + scrambled eggs
- MISSION CHILAQUILES** 13
 scrambled eggs + corn tortilla chips + black beans
 + jack cheese + cotija cheese + roasted tomato ginger sauce
 + chipotle cream



Not Breakfast

We are proud to serve Non-GMO Organic
 Free-Range Chicken & CAB Hanger Steak.
 Sandwiches come with your choice of chips & salsa
 or organic mixed greens with balsamic vinaigrette

- QUESADILLA** 12.5
 grilled chicken + jack cheese + tomatoes + cilantro
 + salsa cruda + green onions + sour cream + black beans
 { add walnut pesto 1
- CHICKEN PESTO SANDWICH** 13.25
 homemade walnut pesto + grilled chicken
 + mayo + tomato + mixed greens
- THE CLASSIC HAMBURGER** 15
 seared 6oz burger patty, on a house-made rosemary bun
 + topped with lettuce + tomato + onion + side of
 crispy rosemary potatoes
- VEGGIE SANDWICH** 12
 brown bread + avocado + cucumber + roma tomatoes
 + mayo + mixed greens + sprouts
- STEAK SANDWICH** 16
 horseradish cream + caramelized onion + mushrooms
 + crispy rosemary potatoes
 { add jack cheese 1
 { add avocado 1
- MISSION CHICKEN SALAD** 15
 greens + tomatoes + grilled corn + cotija cheese + carrots
 + jicama + red onions + sprouts + lemon basil vinaigrette
- THE LITTLE BEET** 14
 greens + roasted baby beets + pickled red onion, oranges,
 watercress + goat cheese + candied pecans + balsamic vinaigrette
- TORTILLA SOUP** 9
 tomato + garlic + chipotle chile + veggie broth + avocado
 + cotija cheese + cabbage + lime + cilantro + tortilla



Item can be made Gluten Free (GF) and/or Vegan (V) upon request
 We offer Whole Loaves of Bread & House-Made Granola



Hot Tea

**EARL GREY, ENGLISH, PEPPERMINT, CHAMOMILE,
VANILLA PEACH ROOIBOS** 3.5
ORGANIC SENCHA TEA 3.5

Milk

MILK 2.75
CHOCOLATE MILK 3.25
OAT MILK 3.25
ALMOND MILK 3.25
COCONUT MILK 3.25

Juice

COLD PRESSED FRESH ORANGE JUICE 4
APPLE 3.25
CRANBERRY 3.25

Drinks

SODA 3.5
ICED TEA 3.5
HIBISCUS KOMBUCHA 6.5
GUAVA PUNCH KOMBUCHA 6.5
BLUEBERRY TART KOMBUCHA 6.5

Shakes

BEAN CLOUD 7
chocolate, coffee, ice cream, house-made whip cream
MOCHA CHIP 7
espresso, vanilla ice cream, Ghirardelli chocolate chips, whipped cream
PB&J ACAI STRAWBERRY SHAKE 7
fresh strawberry, cocoa, house-made whipped cream
MANGO GREEN TEA SMOOTHIE 7
fresh mango, green tea, tajin dust

The Last Legal Vice

HOUSE-BREWED COFFEE 3.75
COLD BREW 5
smooth, low-acid, high octane cold extracted organic iced coffee
ESPRESSO 4.75
Indo-Noir, earthy, rich, with hints of floral Indonesian spice
LATTE 5
steamed milk topped with foam
HAMMERHEAD 3.75
espresso blended with our freshly roasted coffee
CAFÉ AMERICANO 4.75
espresso with hot water
CAFÉ AU LAIT 4.25
house coffee with steamed milk and foam

☪ Specialty Drinks ☪

CAPPUCCINO 5
espresso & steamed milk topped with foam
THAI COFFEE 5
fresh roasted coffee served with sweet condensed milk
MISSION MOCHA 5
milk with Ghirardelli chocolate, espresso & whipped cream
MEXICAN MOCHA 5
milk with mexican chocolate, espresso & whipped cream
CARAMEL MACCHIATO 5
double latte with vanilla & caramel
OREGON CHAI LATTE 5
black tea, honey, vanilla, spices & milk
ADD FLAVOR 1
caramel, lavender, vanilla
COFFEE BEANS TO-GO 14.99
12oz

Beer

MODELO 5
BOHEMIA 5
CORONADO BREWING ORANGE WIT 6
BALLAST POINT CALIFORNIA KOLSCH 6
BALLAST POINT SCULPIN 7
GREEN FLASH WEST COAST IPA 7
HAN BLOODY MARY 7
MICHELADA 7
MISSION MIMOSA 7

NORTH PARK • EAST VILLAGE • MISSION BEACH

life would be butter if you follow us



@themission



@themissionsdoofficial

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SO WE CAN FEATURE YOU

*Eating undercooked meat/seafood may increase risk of food borne illness, especially if you have certain medical conditions. The Mission is committed to providing locally sourced, and sustainable items wherever possible. All cuisine is prepared without artificial trans fat and is created using fresh and natural ingredients. Our chicken is fresh & natural with no artificial flavors, chemicals, preservatives, or hormones. Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant

IMPORTANT INFORMATION ABOUT THE MISSION GLUTEN-FREE MENU: Our chef has trained all kitchen staff on gluten-free preparation in regards to cross contamination. Although the staff is informed and properly trained, there is always the possibility of cross contamination due to the fact that THE MISSION is not a gluten-free establishment. Please mention to your server if you have gluten-sensitivities, so the kitchen staff may be alerted. WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol