



Dinner Menu

SUNDAY-THURSDAY 4pm-9pm
FRIDAY & SATURDAY 4pm to 10pm

Antojitos

GUACAMOLE FRESCO Our Signature Guacamole	\$14.95
AGUACHILE Butterflied Pacific Shrimp, Fresh Lime, Serrano Peppers, Red Onion, Cucumber, Cilantro and Sliced Avocado	\$15.95
ENSALADA DE LA CASA Mixed Greens, Parmesan, Pico de Gallo, Roasted Peppers, Queso Fresco, Housemade Croutons, Chipotle Caesar Dressing	\$9.95
CEVICHE DE CAMARÓN Fresh Shrimp Ceviche, Lime Juice, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado	\$16.95
OPEN FACE QUESADILLA Cilantro Pesto, Monterey Jack, Queso Fresco, Avocado, Sour Cream, Pico de Gallo, Arugula, Tequila Honey Lime Dressing	\$11.95
Chicken	\$13.50
Filet Mignon	\$15.95
Shrimp with Corn, Onions and Cilantro	\$17.95
CHICKEN TORTILLA SOUP Avocado, Queso Fresco, Tortilla Strips	\$9.95
CALAMARI FRITO Fried Calamari, Pico de Gallo, Garlic Chipotle Aioli	\$12.95
FLAUTAS Choice of Chicken or Beef, Flour Tortilla, Pasilla Pepper, Cheese, Guacamole, Sour Cream	\$13.95

Especialidades de la Casa

STEAK PICADO Filet Mignon Sautéed with Tomato, Green Onions, Pasilla Chiles, Roasted Yellow Jalapeños, Flavored with Garlic and Cilantro. Choice of Flour or Corn Tortillas	\$24.95
JUMBO SHRIMP GUAJILLO Sautéed with Chile Guajillo, Garlic Butter, Saffron Rice, Sliced Avocado	\$26.95
PACIFIC SALMON Seared Salmon, Red Pepper Coulis, Saffron Rice, Roasted Cauliflower, Pineapple Relish	\$23.95
CHICKEN MOLE Roasted Half Chicken, House-made Mole, Arroz Blanco	\$19.95
LAS CAMPANAS BURRITO Flour Tortilla, Marinated Beef, Frijoles de la Olla, Cilantro & Onion	\$14.95

Platos Principales

All Entrées Served with Rice and Choice of Beans

CARNITAS Tender Roasted Pork, served with House made Mole, Choice of Tortillas	\$16.95
ENCHILADAS (2) - Corn Tortillas, choice of Salsa Verde or Salsa Roja, Topped with Pico de Gallo, and Sour Cream	
Cheese	\$13.95
Chicken	\$15.95
Filet Mignon	\$17.95
Shrimp with Corn, Onions and Cilantro	\$21.95
CHILE RELLENO Pasilla Chile, Cheese Blend, Battered & Fried, Roasted Tomato & Onion Sauce	\$16.95
CARNE ASADA Marinated Skirt Steak, Roasted Green Onion and Chile Toreado, Choice of Tortillas	\$24.95
FAJITAS Fresh Peppers, Onions and Garlic, Choice of Tortillas	
Vegetarian	\$15.95
Chicken	\$19.95
Filet Mignon	\$25.95
Shrimp	\$25.95
CHILE VERDE Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro, Choice of Tortillas	\$17.95
CRISPY TACOS (2) Crispy Corn Tortillas, Shredded Chicken or Beef, Lettuce, Pico de Gallo, Queso Fresco	\$12.95

SOFT TACOS

HOUSE ROTISSERIE CHICKEN TACOS Pico De Gallo, Queso Fresco	\$12.95
CARNITAS TACOS Slow Roasted Crispy Pork, Diced Onion, Cilantro	\$12.95
CARNE ASADA TACOS Marinated Beef Tenderloin, Cilantro and Onion, Pico De Gallo	\$13.95
GRILLED FISH TACOS (2) Served with Mahi Mahi, Corn Tortilla, Mexican Slaw, Chipotle Aioli, Sliced Avocado	\$16.95



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The Mission Inn Perfect , Sauza Blue Resposada, 100% Agave Tequila, Agave Nector, Cointreau, Fresh Orange and Lime Juice, Sweet & Sour (Grande only)	\$15.95
Cadillac Margarita , Tequila, Grand Marnier, Sweet & Sour	\$12.50
Skinny Margarita , Tequila, Cointreau, Agave Nectar, Fresh Lime	\$10.50
Cactus Rose Margarita , Tequila, Chambord, Cranberry Juice, Sweet & Sour	\$10.50
The Classic , Tequila, Triple Sec, Sweet & Sour, Lime Juice	\$10.50
Margarita of the Month , Ask us about our flavor of the month!	\$12.00

Las Campanas Tequila Selection

Silver/Gold

Clase Azul	\$17
Codigo	\$11.5
Don Julio	\$13
Herradura Silver	\$11
Jose Cuervo Traditional	\$9
Patron	\$15
Roca Patron	\$19
Sauza Gold	\$9

Reposado

Casamigos	\$18
Cazadores	\$12
Clase Azul	\$18
Don Julio	\$14
Dobel	\$13
El Tesoro	\$13
Hornitos	\$11
Patron	\$14
Roca Patron	\$17
Sauza Blue	\$11

Anejo

Casa Noble	\$11
Clase Azul	\$75
Clase Azul Ultra	\$260
Don Julio	\$13
Don Julio 1942	\$30
Patron	\$24
Roca Patron	\$19

Mission Inn Signature Cocktails \$11.95

California Dreamin', Malibu, Amaretto, Midori, Cranberry & Pineapple
Mission Inn Mai Tai, Made with Light and Dark Rum
Raspberry Kiss, Svedka, Apple Pucker, Chambord, Sweet and Sour, Cranberry
Rum Pineapple Breeze, Malibu, Cruzan, Pineapple, Cranberry, Fresh Lime
Red or White Sangria, Enjoy a fruit infused wine with a refreshing twist

Beer Selection

Draught \$6.95

Coors Light
Blue Moon Belgian White
Samuel Adams Lager
Samuel Adams Seasonal
Fat Tire Amber Ale
Sierra Nevada Pale Ale

As well as Seasonal Craft Selections

Domestic \$6.25

Bud Light
Budweiser
Coors Light
Miller Light
Michelob Ultra
O'Doul's (Non-Alcoholic)

Premium \$7.00

Buckler (non-alcoholic)
Corona Extra
Corona Light
Dos Equis Special Lager
Dos Equis Amber Lager
Hangar 24 Betty IPA
Pacífico
Newcastle
Negra Modelo

THE IRVINE & ROBERTS FAMILY VINEYARD COLLECTION

	Glass	Bottle
Chardonnay, Irvine & Roberts Family Vineyards	\$13	\$42
Chardonnay, Roberts Reserve	\$12	\$38
Pinot Noir, Irvine & Roberts Family Vineyards	\$15	\$47
Pinot Noir, Roberts Reserve	\$13	\$42
Irvine & Roberts Family Vineyards Rose	\$13	\$41