



Lunch Menu

Monday – Saturday 11am to 4pm

Antojitos

GUACAMOLE FRESCO Our Signature Guacamole	\$14.95
CHICKEN TORTILLA SOUP Avocado, Queso Fresco, Tortilla Strips	\$9.95
CALAMARI FRITO Fried Calamari, Pico De Gallo, Garlic Chipotle Aioli	\$12.95
CEVICHE DE CAMARÓN Fresh Shrimp Ceviche, Cucumber, Radish, Onion, Tomato, Cilantro, Avocado	\$16.95
FLAUTAS Choice of Chicken or Beef, Flour Tortilla, Pasilla Peppers, Cheese, Guacamole, Sour Cream	\$13.95

Ensaladas

ENSALADA DE LA CASA Mixed Greens, Parmesan, Pico de Gallo, Roasted Peppers, Queso Fresco, Housemade Croutons, Chipotle Caesar Dressing	\$9.95
ENSALADA DE SALMON Seared Salmon, Mixed Greens, Queso Fresco, Walnuts, Onions, Cranberries, Cherry Tomatoes, Tequila Lime Dressing	\$18.95
ENSALADA MEXICANA Chopped Romaine Lettuce, Corn, Tomato, Kidney Beans, Tortilla Strips, Queso Fresco, Cilantro Lime Vinaigrette Chicken \$15.95 Filet Mignon \$17.95 Shrimp \$19.95	\$12.95
ENSALADA RANCHERA Carne Asada, Chimichurri, Red Onion, Avocado, Blue Cheese Crumbles, Red Wine Vinaigrette	\$16.95

Especialidades de la Casa

OPEN FACE QUESADILLA Cilantro Pesto, Monterey Jack, Queso Fresco, Avocado, Sour Cream, Pico de Gallo, Arugula, Tequila Honey Lime Dressing Cheese \$11.95 Chicken \$13.50 Filet Mignon \$15.95 Shrimp with Corn, Onions and Cilantro \$17.95	
TOSTADA GRANDE Fried Flour Tortilla, Frijoles Refritos, Mexican Rice, Lettuce, Grilled Vegetables, Queso Fresco, Avocado, Pico de Gallo Chicken \$14.95 Filet Mignon \$17.95 Grilled Shrimp \$19.95	\$13.95

Platos Principales

All Entrées Served with Rice and Choice of Beans

CARNITAS - Tender Roasted Pork, Served with Housemade Mole	\$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 \$19.95	
FAJITAS - Fresh Peppers, Onions and Garlic Vegetarian \$15.95 Chicken \$19.95 Filet Mignon \$24.95 Shrimp \$26.95	
CHILE VERDE - Slow Roasted Pork, Tomatillo Salsa, Onions & Cilantro	\$17.95
CRISPY TACOS (2) - Crispy Corn Tortillas, Shredded Chicken or Beef, Queso Fresco Lettuce and Pico de Gallo	\$12.95
LAS CAMPANAS BURRITO - Flour Tortilla, Marinated Beef, Shredded Cheese Frijoles de la Olla, Cilantro & Onion	\$14.95

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, Onion, Cilantro, Pico de Gallo,	\$13.95
GRILLED FISH TACOS (2) Fresh 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