

MISSION BISTRO

Spring Menu

Entrees

Braised Short Ribs

Red wine–braised short ribs in a rich tomato-beef jus, served over potatoes whipped with sour cream and butter.

\$16

Teriyaki Salmon Bowl

Teriyaki-glazed salmon with cucumber, edamame, julienned carrots, onions, and avocado–finished with coconut aminos, honey, rice vinegar, and ginger.

\$14

Middle Eastern Eggplant Wrap

Chilled grilled eggplant wrap with tomatoes, olives, cucumber, chickpeas, and avocado over hummus, plus sweet potato waffles on the side.

\$13

Bistro Smash Burger

Two patties seasoned with caramelized onions and spices, smashed to order. Sharp cheddar cheese, shredded lettuce, tomato, onion, pickle, burger sauce. Seasoned fries.


\$10

BREAD BASKET

Famous Mission Roll 
Quick Bread of the Day

Starters (Soup OR Salad)

SOUP OF THE DAY

Cream of Mushroom 
Warm and comforting.

SALAD

Bistro Super Salad

Red and green kale, red onion, flat leaf, arugula, beets, fennel, pecans.

SALAD DRESSING

Dijon-Maple-Cider  
Raspberry Vinaigrette  

Desserts

Brownie  \$4

Tres Leches Cake \$5

Beverages

Lemonade \$2 Coffee \$2

Iced Tea \$2 Beverage of the Day \$3



Vegan



Grain Free



Vegetarian