

MISSION BISTRO

Spring Menu

Entrees

Chicken Katsu

\$13

Crispy panko-crusted chicken breast served with steamed rice, slivered lettuce, soy cucumber, savory-sweet katsu sauce, and a side of chilled mac salad.

Shrimp n Grits

\$14

Large portion of Cajun dusted prawns, over creamy, buttery grits with rich savory flavor. A Southern classic that's warm, comforting, and satisfying from the first spoonful to the last.

"Tacos"

\$11

A warm, savory walnut taco filling served with fragrant cilantro rice, vegan ranchero-style pinto beans, and bold, satisfying flavor throughout. Topped with radish, shaved cabbage, cilantro, pickled red onion, avocado, jalapeno rings, tomato salsa, charred lime. A hearty plant-forward plate that's vibrant, comforting, and full of fresh Southwest-inspired appeal.

Bistro Smash Burger

\$10

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

BREAD BASKET

Famous Mission Roll 
Cheddar Bay Biscuits

Starters

SOUP OF THE DAY

Corn Chowder 

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

Cherries Jubilee \$5

Lemon Bar \$4

Beverages

Lemonade \$2 Coffee \$2

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

 Vegan

 Grain Free

 Vegetarian