

Mission Bowling Club

Elote ^{VG} corn on the cob, smoked miso aioli, pickled egg yolks, chives, aleppo pepper	\$6
French Fries ^{V VG} smoked chili aioli	\$6
Warm Bean Salad ^{VG} pole beans, peas, avocado, cherry tomatoes, preserved lemon, basil	\$7
Farro Watermelon Salad ^{V VG} mixed greens, kombucha vinaigrette, spiced pepitas	\$8
Baby Lettuces ^{V VG} avocados, mustard seed vinaigrette	\$9
Tomato Tartare ^{VG} heirloom tomatoes, mushroom ricotta, house-made potato chips	\$9 *
Fried Chicken ranch dip	\$10
Fried Oyster Rockefeller ^G spinach pernod dip, bacon powder	\$10
Green Chili Cheese Fries ^G braised pork shoulder, cotija, pickled onions, cilantro	\$11 *
Reuben Steam Buns pastrami, sauerkraut, gruyere cheese, russian dressing	\$12
Dry Fried Ribs ^G baby back ribs, szechuan dry rub, black vinegar peanuts, cilantro	\$12
Halibut Escabèche ^G eggplant tomato jam, basil, baguette	\$13
Vegan Burger ^{VV} chickpea panisse, guacamole, sambal, fennel, side salad	\$12
BLT beef bacon, heirloom tomato, basil aioli, whole wheat levain, fries	\$13
Jerk Pork Sandwich grapefruit, red onions, jicama slaw, fries	\$14
Fried Chicken Sandwich monterey jack cheese, celery root, apple, bourbon jalapeno slaw, fries	\$14
Mission Burger 1/2lb. aged and granulated patty, monterey jack, grilled onion, caper aioli, fries	\$15 *

**\$1 from the sale of selected menu items will benefit local, youth serving non-profits*

VV = vegan V = vegetarian G = gluten free or gluten free option