

# Mission Bowling Club

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