

MISSION BOWLING

CLUB

== SHARED PLATES ==

Baby Lettuces

avocados, mustard seed
vinaigrette \$9 VVG

French Fries

smoked chili aioli \$6 V V

Steak Tartare

fried quail egg, capers, red curry,
potato chips \$11 G

Twice Baked Sunchokes

bacon bits, chives, dry jack
cheese \$7* VG

Fried Chicken

ranch dip \$10

Shrimp Fritters

charred scallions, spicy
remoulade \$8

Broccoli Raab Bruschetta

miso pickled egg yolks, pickled
onions \$8 V

Chicory Salad

smoked white soy vinaigrette,
carrots, daikon \$9 V V

Green Chili Cheese Fries

braised pork shoulder, cotija,
pickled onions, cilantro \$11*

Reuben Steam Buns

pastrami, sauerkraut, gruyere
cheese, Russian dressing \$12

Dry Fried Ribs

baby back ribs, szechuan dry rub,
black vinegar peanuts \$12 G

Potato Pancakes

pickled brussel sprouts, roasted
apples, mustard seeds, creme
fraiche \$8 V

Crispy Pork Belly Tacos

pickled pineapple salsa, tomatillo
guacamole, cotija, cilantro \$7 G

== SANDWICHES ==

Vegan Burger

chickpea panisse, guacamole, sambal, fennel, side salad \$12 V V

Jerk Pork Sandwich

grapefruit, red onions, jicama slaw, potato chips \$14

Fried Chicken Sandwich

monterey jack cheese, celery root apple and bourbon pickled jalapeno
coleslaw, fries \$14

Mission Burger

½lb aged and granulated patty, monterey jack cheese, caramelized onions,
caper aioli, fries \$15*

\$10 ala cart monday - friday, 3pm-6pm

Turkey Meatball Sub

house made turkey sausage, roasted tomato sauce, pickled sweet
peppers, mozzarella, potato chips \$13

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

V = Vegetarian VV = Vegan G= Gluten free or gluten free option