

MISSION + MARKET

PRIVATE DINING + EVENTS



Patio

BEST FOR HAPPY HOURS + RECEPTIONS

The side patio is equipped with heaters for cooler evenings, fans for warmer days, and inviting fire pits, it provides a comfortable and versatile outdoor setting. Whether you're enjoying a cozy evening by the fire or a breezy day in the fresh air, the patio offers a welcoming space for gatherings and events.



Capacity:

Whole Patio: Seated: 75 guests



Bar Salon

BEST FOR HAPPY HOURS + RECEPTIONS

Our bar salon is an inviting space located right in front of the bar. It is ideal for gatherings and reception-style events. The atmosphere is perfect for socializing, offering a mix of comfortable seating and ample standing room. Whether you prefer to relax with a seat or mingle in a more casual standing setting, the bar salon provides a versatile and lively space for various occasions.



Capacity:

Seated: 20 guests

Reception/Happy Hour: 30



Semi-Private

BEST FOR GROUPS OF 20 OR LESS



Features two walls adorned with floor-to-ceiling windows, allowing abundant natural light to fill the space. To enhance the sense of privacy and intimacy, a curtain is employed to create a separation, providing an intimate setting that discreetly isolates you and your guests from the main dining room. This design combines the allure of panoramic views with the comfort of a private dining experience.



Capacity:

Seated: 20 guests *two separate tables*

Reception/Happy Hour: 30

Private Dining Room

BEST FOR GROUPS OF 40 OR LESS

Features two walls adorned with floor-to-ceiling windows, allowing abundant natural light to fill the space. To enhance the sense of privacy and intimacy, a curtain is employed to create a separation, providing an intimate setting that discreetly isolates you and your guests from the main dining room. This design combines the allure of panoramic views with the comfort of a private dining experience.

Capacity:

Seated: 40 guests

Reception/Happy Hour: 50





MISSION + MARKET

EVENT WINE LIST

Mix + Match | Price Per Bottle

WHITES

Schloss Riesling	65
Scattered Peaks Sauvignon Blanc	65
Yealand Sauvignon Blanc	72
Oak Farm Albariño	65

Fèvre-Fèvre Chablis	88
Trefethen Chardonnay	72
Ramey Chardonnay	115
Rombauer Chardonnay	135

REDS

Saldo Red Blend	65
Bibbiano Chianti	65
Chakras Malbec	65
Roth Cabernet	65

Stoller Pinot Noir	120
Patricia Green Pinot Noir	120
Flowers Sonoma Coast Pinot Noir	150
Domaine Jeanin Naltet Burgundy	

Oppolo Summit Cabernet Sauvignon	80
Leviathan Cabernet Blend	90
The Prisoner Red Blend	112
Faust Cabernet Sauvignon	120
Stags Leap Artemis Cabernet Sauvignon	180

Franco Sera Barbaresco	90
Aia Vecchia Sor Ugo Super Tuscan	123
Chateau Reysson Bordeaux	100



MISSION + MARKET

COCKTAILS, MOCKTAILS + BEER

Mix + Match | Price Per Serving

COCKTAILS

cocktails change per season

Chasing Summer 15

Ketel One Vodka, Lychee, Clement,
Coconut, Grapefruit, Lime

Fig Fashioned 14

Fig Infused Bourbon, Walnut Bitters, Figs

Time Bandit 15

Hibiscus Mezcal, Reposado Tequila,
Hibiscus/Pomegranate Agua Fresca, Lime,
Fuego Bitters

BEERS

BOTTLE + CANS

UrbanTree Apple Cider 7

Stella Artois 6

New Belgium Fat Tire Amber 7

Brooklyn N/A IPA 8

Wild Leap Gold Ale 8

DRAFT

Wild Leap Superlager Pilsner 7

GateCity Maximus Lager 8

Creatures Comforts Tropicalia 8

Yazoo | Hopry Hazy IPA 8

CLASSIC COCKTAILS

Margarita

Old Fashioned

Cosmopolitan

ZERO PROOF

Surfer Rosa 10

Grapefruit, Coconut, Bitter Syrup, Lime

Bless Your Heart 10

Citrus, Mint, Peach Bitters, Topo Chico





MISSION + MARKET

PASSED HORS D'OEUVRES

Local Beets + Radishes | Goat Cheese, Pistachio Oil | **1 spoon** | \$3.00

***Balsamic Glazed Mushroom Toast** | Goat Cheese | **1 piece** | \$3.00

Avocado Toast | Everything Bagel Seasoning, Shaved Vegetables | **1 piece** | \$2.00

Smoked Salmon Crostini | Herb Whipped Crème Fraiche | **1 piece** | \$4.00

***Yuzu Shrimp Tempura** | Spicy Mango Chutney | **1 piece** | \$5.00

***Chicken Skewers** | Coconut Milk, Lime Dipping Sauce | **1 piece** | \$3.00

STATIONED HORS D'OEUVRES

Mediterranean Hummus | Blistered Red Peppers, Shaved Vegetables, Grilled Pita Bread | **1 serving** | \$16.00

Oysters | Freshly Shucked Oysters, Mignonette, Cocktail Sauce | **6 pieces** | \$22.00

Shrimp Slider | Avocado Spread, Pickled Jalapeños | **1 piece** | \$7.00

***Beef Slider** | American Cheese, Tomato, Pickles, M+M Sauce | **1 piece** | \$6.00

Fry Farm Kale + Artichoke Dip | Cashew Cream, Crispy Pita | **1 serving** | \$14.00 ***nut + dairy allergy***

***Pizza Assortment** (Seasonal) | **6 slices** | \$18.00

**Most Popular*



MISSION + MARKET

\$45 LUNCH MENU

FIRST COURSE

Choose One

Romaine Caesar | Ciabatta Croutons, Parmesan Reggiano, White Anchovy Dressing

Market Salad | Shaved Vegetables, Toasted Pumpkin Seeds, White Balsamic Dressing

SECOND COURSE

Choose Three

Warm Quinoa + Brown Rice Bowl | Peanut Agrodolce, Roasted Vegetables

Chilled Rice Noodles | Green Papaya, Ginger Soy Dressing

The Impossible Burger | Mashed Avocado, Asiago Cheese, Pickled Red Onions (V)

***Chipotle Chicken Sandwich** | Chipotle Mayo, Lettuce, Tomato, Pickles

***Braised Brisket Sandwich** | Mustard + Mayonnaise, Rocket, Asiago Cheese,

***Oven Roasted Salmon** | Spinach Scented Rice Grits

***Herb Roasted Chicken** | Squash Risotto, Natural Jus, Herbes de Provence

DESSERT

Choose One

Dark Chocolate Torte

Tres Leches Bread Pudding

Rum Pound Cake

SIDES

Share for the table

Roasted Vegetables [\$5 suppl. per order]

Roasted Fingerling Potatoes [\$5 suppl. per order]



MISSION + MARKET

\$65 DINNER MENU

APPETIZER

Served Family Style | Choose Three

Local Beets + Radishes | Goat Cheese Panna Cotta, Pistachio Oil

Mediterranean Hummus | Blistered Red Peppers, Shaved Vegetables

Burrata | Fuji Apples, Fig Honey, Toasted Ciabatta

Fry Farm Kale + Artichoke Dip | Parmesan, Cashew Cream, Crispy Pita Chips *nut + dairy allergy*

Yuzu Tempura Shrimp | Spicy Mango Chutney [**\$4 suppl. per order**]

Jumbo Lump Crab Cake | Lemon Caper Sauce [**\$4 suppl. per order**]

Oysters | Freshly Shucked Oysters, Mignonette, Cocktail Sauce | 6 pieces [**\$4 suppl. per order**]

OPTIONAL SALAD COURSE

\$7 Supplement | Choose One

Market Salad | Shaved Vegetables, Toasted Pumpkin Seeds

Romaine Caesar | Ciabatta Croutons, Parmigiano-Reggiano

Kale Salad | Local Apples, Goat Cheese, Pineapple + Passionfruit Dressing

MISSION + MARKET

\$65 MENU CONT.

BREAD SERVICE

ENTRÉE COURSE

Choose Four That Your Guests Will Choose From

Oven Roasted Salmon Steak | Spinach Rice Grits, Vegetables

Herb Roasted Chicken | Squash Risotto, Natural Jus, Herbes de Provence

Bolognese | Beef + Pork, Fresh Rigatoni

Mushroom Pasta | Fresh Rigatoni, Parmesan Cream

8 oz. Center Cut Filet | Red Wine Sauce, Mashed Potatoes **[\$18 suppl. per person of event not per person who orders]**

Vegan + Vegetarian Option Upon Request

DESSERT COURSE

Choose One That Each Guest Will Enjoy

Dark Chocolate Torte | Whipped Cream, Milk Chocolate Cremoso

Cream Cheese Pound Cake | Rum Sauce

Tres Leches Cocoa Bread Pudding



MISSION + MARKET

\$75 DINNER MENU

HORS D'OEUVRES | SERVED TO SHARE

Fry Farm Kale + Artichoke Dip | Cashew Cream, Crispy Pita Chips ***gluten, nut + dairy allergy***
Mediterranean Hummus | Blistered Red Peppers, Shaved Vegetables, Pita or Crudit 

OPTIONAL INDIVIDUALLY-PLATED APPETIZERS

West Coast Oysters

Freshly Shucked Oysters, Mignonette, Cocktail Sauce
3 pieces per person | \$6 suppl. per person of event

Yellowfin Tuna Tartare

Sliced Avocado, Sesame Orange Ginger Dressing
\$5 suppl. per person of event

MISSION + MARKET

\$75 DINNER MENU

BREAD SERVICE

FIRST COURSE

Choose One That Each Guest Will Enjoy

Romaine Caesar | Ciabatta Croutons, Parmigiano Reggiano, White Anchovy Dressing

Market Salad | Shaved Vegetables, Toasted Pumpkin Seeds, White Balsamic Dressing

Grilled Spanish Octopus | Hazelnut Romesco **nut + dairy allergy**

Yuzu Tempura Shrimp | Spicy Mango Chutney

SECOND COURSE

Choose Three That Your Guests will Choose From

Seared Sea Scallops | Grilled Leeks, Onions, Potatoes, Black Currant Gastric

Seared Black Sea Bass | Beet Raita, Roasted Vegetables, Shaved Fennel

Parsley Pistachio Crusted Halibut | Vegetables

Oven Roasted Salmon | Spinach Scented Rice Grits

Herb Roasted Chicken | Squash Risotto, Natural Jus, Herbes De Provence

Mushroom Pasta | Fresh Pasta, Parmesan Cream

Ginger Marinated Duck Steak | Panang Curry, Black Rice **soy allergy**

10 oz. N.Y. Strip | Chimimichurri, Roasted Potatoes *[\$10 suppl. per person of event not per person who orders]*

8 oz. Center Cut Filet | Mashed Potatoes, Chimichurri *[\$11 suppl. per person of event not per person who orders]*

Vegetarian + Vegan entree option available upon request

DESSERT

Choose One That Each Guest Will Enjoy

Dark Chocolate Torte | Whipped Cream, Milk Chocolate Cremoso

Cream Cheese Pound Cake | Rum Sauce

Tres Leches Cocoa Bread Pudding

SIDES

Share for the table | Per order supplemental charge

Roasted Vegetables *[\$5 suppl. per order]*

Roasted Fingerling Potatoes *[\$5 suppl. per order]*



MISSION + MARKET

BRUNCH BUFFET

SATURDAY + SUNDAY

11:00 AM - 3:00 PM

GROUPS 20+

\$45 MENU PER PERSON

APPETIZERS | SHARED FOR THE TABLE

Everything Spiced Avocado Toast | Shaved Vegetables, Poached Eggs

or

Mediterranean Hummus | Blistered Red Peppers, Shaved Vegetables, Grilled Pita Bread

ENTRÉE SERVED BUFFET STYLE

American Breakfast | Scrambled Eggs, Home Fries, Bacon

Chicken + Waffles | Korean Style Fried Chicken, Maple Syrup, Sambal Yuzu

Shrimp + Grits | Black Pepper Shrimp, Anson Mills Grits, Red Pepper Emulsion

DESSERT | SERVED BUFFET STYLE

Chocolate Torte | Milk Chocolate Cremoso