



LUNCH MENU

APPETIZERS


CRISPY CALAMARI	19
SPICY AIOLI, CHARRED LEMON	
ARTICHOKE AND SPINACH DIP	17
GRILLED CIABATTA BREAD	
*SHRIMP COCKTAIL (5 EA.)	26
HORSERADISH SAUCE, LEMON	
CRISPY ROCK SHRIMP	17
SPICY AIOLI, MICRO CILANTRO	
NACHOS	24
CRISPY CORN TORTILLAS, MARINATED BEEF, BLACK BEANS	
JALAPENOS, PICO DE GALLO, AVOCADO CREMA, PICKLED RED ONIONS	

SOUP OR SALAD

COBB SALAD	19
ROMAINE LETTUCE, MARINATED CHICKEN, HEIRLOOM TOMATOES, BOILED EGG, BACON, AVOCADO, BLUE CHEESE DRESSING	
ASIAN CHICKEN SALAD	21
ASIAN CABBAGE MIX, ORANGE, EDAMAME, ROASTED PEANUTS	
SESAME VINAIGRETTE, WONTON CHIPS	
TRADITIONAL CAESAR SALAD	16
ROMAINE HEARTS, PARMESAN CHEESE, HERB CROUTONS, CAESAR DRESSING	
ADD CHICKEN 11 SALMON 20, 5 SHRIMP 17	

SOUP OF THE DAY

HOUSE SPECIALTIES

INNKEEPERS SPICY SAUSAGE PASTA	PENNE, SPICY ITALIAN SAUSAGE, TOMATOES, GARLIC, OREGANO, PARMESAN CREAM SAUCE	27
*ATLANTIC SALMON	JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	41
*FURIKAKE SEARED AHI TUNA	JASMINE RICE, STIR FRY BOK CHOY, SHIITAKE MUSHROOMS, EEL SAUCE	42
*SAN FELIPE FISH TACOS	THREE ACHIOTE MARINATED FISH OF THE DAY, PINEAPPLE COLESLAW, CILANTRO RICE AND CHIPS	28
*GRILLED CHICKEN BREAST	ROSEMARY AU JUS, GARLIC WHIPPED POTATOES, SEASONAL VEGETABLES	30
CAULIFLOWER STEAK	ROASTED CAULIFLOWER STEAK, HERBED QUINOA, SEASONAL VEGETABLES, CHIMICHURRI SAUCE 	21
ADD: CHICKEN +11   SALMON +20   3 SHRIMP +13 OR 5 SHRIMP +17		
MISSION INN CLASSIC	1/3 LB. BEEF PATTY, ICEBERG, TOMATO, PEPPER MAYO, KETCHUP, DILL PICKLES, CHEDDAR, BRIOCHE	22
CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES		
SPRING CAPRESE BURGER	1/3 LB. BEEF PATTY, FRESH MOZZARELLA, PEPPER MAYO, SLICED TOMATOES, SPINACH-BASIL MIX, BRIOCHE BUN, CHOICE OF FRENCH FRIES OR SWEET POTATO FRIES	25

SANDWICHES

\*ALL SANDWICHES COME WITH CHOICE OF FRENCH FRIES OR SWEET POTATO FIRES

*GRILLED CHICKEN SANDWICH	LETTUCE, TOMATO, SWISS CHEESE, SPICY AIOLI, BRIOCHE	21
ROASTED TURKEY CLUB SANDWICH	LETTUCE, TOMATO, HARDWOOD BACON, AVOCADO, PEPPER MAYONNAISE, SOURDOUGH	21
FRENCH DIP SANDWICH	SMOKED TRI TIP BEEF, CARAMELIZED ONIONS, HORSERADISH CREAM, ALPINE CIABATTA ROLL, AU JUS	21

SIDES

TRUFFLE FRIES	12	ROASTED ASPARAGUS	14	MASHED POTATOES	9
SWEET POTATO FRIES	11	GRILLED CIABATTA	8	WHITE RICE	9

\*20% Gratuity for gatherings of 6 and or more  
Duane and Kelly Roberts, “Keepers of the Inn”

\*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.