

THE MATADOR™

BRUNCH MENU

FROM THE KITCHEN

CHILAQUILES NACHOS*

Two eggs any style, table corn tortillas, Jack & cheddar cheeses, pico de gallo, garlic crema, verde sauce, guajillo chile sauce
Choice of: Carnitas, Shredded Chicken or Chorizo

BREAKFAST SANDWICH*

One egg any style, tender pork carnitas, arugula, chipotle mayo, aji sauce, guacamole, Aspen Baking Company brioche bun, served with french fries

HUEVOS RANCHEROS*

Two eggs any style, crispy flour tortillas, Jack & cotija cheeses, black beans, roasted poblanos, garlic crema, red & green enchilada sauces, cilantro

BREAKFAST BURRITO*

Scrambled eggs, crispy potatoes, Jack cheese, black beans, guacamole, cilantro-lime sour cream, roasted tomato salsa
Choice of: Chorizo, Chipotle Mushroom, Braised Beef
Choice of: Poblano Crema, Roja, Verde, Picante

PORK BELLY BENEDICT*

Two poached eggs, red chile-glazed pork belly, poblano crema, Texas Toast, crispy potatoes

CARNE Y HUEVOS*

Two eggs any style, 8oz marinated grilled skirt steak, guacamole, pico de gallo, tomatillo salsa, crispy potatoes

BISCUITS & GRAVY*

Two eggs any style, buttermilk biscuits, chorizo gravy, cotija cheese, pico de gallo, crispy potatoes

CHOCOLATE STUFFED FRENCH TOAST

Aspen Baking Company Texas Toast, sweet cream, orange liqueur sauce, strawberry, cinnamon

CARNITAS HASH*

Two eggs any style, tender pork carnitas, crispy potatoes, peppers, onions, pico de gallo, aji sauce

FROM THE BAR

BOTTOMLESS MIMOSAS

Champagne, orange juice; served in a flute and we'll keep 'em coming!
Must purchase food

BRUNCH PUNCH

Sauza Blue tequila, Peach Schnapps, champagne, orange juice, strawberries

MIMOSA

Champagne, choice of juice:
Orange, Cranberry, Pomegranate, Pineapple

BLOODY MARY

Vodka, House Mary mix, lime, chipotle salt

SPANISH COFFEE

Rum, Kahlua, triple sec, whipped cream, cinnamon-sugar

BLOODY MARIA

Sauza Blue tequila, House Mary mix, lime, chipotle salt

MICHELADA

Mexican lager, House Mary mix, tomato juice, lime, chipotle rim