

THE MATADOR™

SEASONAL FEATURES

FROM THE KITCHEN

BLUE CHEESE GUACAMOLE gf, veg

Fresh house guacamole, Honeycrisp apples, crumbled blue cheese, toasted walnuts, pico de gallo, tomatillo salsa

CHICKEN VERDE POZOLE gf

Green chiles, tomatillo, herbs, hominy, stewed chicken, topped with avocado, pork lardon, spicy curtido, lime, cilantro and radish

STADIUM NACHOS gf

Queso cheese sauce, ground beef, pico de gallo, pickled jalapeños, cilantro lime sour cream

KOREAN BBQ TACOS*

Two tacos a la carte, served on grilled flour tortillas

Bulgogi marinated NY steak, gochujang slaw, pickled green onion, cilantro

Add rice and choice of refried or Mexican black beans

MIX AND MATCH LUNCH

available until 3 pm

Select **ANY** two or three options below

TACOS: Choice of flour or corn tortillas

Ground Beef, Carnitas, Pork Belly,
House Made Chorizo, Braised Chicken Thigh

SOUPS: Tortilla Chicken, Green Chili,
or Firehouse Chili

SALADS: Seasonal Salad (veg)
or Romaine Wedge (veg)

FEATURED COCKTAILS

CRANBERRY FROST

Patrón Silver, cranberry-spice syrup,
cranberry bitters, orange

HONEYCRISP

Hendrix Gin, Ancho Reyes Chile Liqueur,
apple, lemon, agave

MATADOR PRIVATE RESERVE

Experience our Matador Private Reserve Tequilas.
A rotating selection of exclusive barrels,
hand-selected by our team in Mexico.

Sip them straight or use to enhance any margarita.

Availability varies by location,
please ask your server for details.



MOCKTAILS

MATADOR HORCHATA

House made with almonds, vanilla, cinnamon

VANILLA CHAI CREAM SODA

House vanilla chai syrup, cream, bubbles, orange

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* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.