

# THE MATADOR<sup>TM</sup>

## SEASONAL FEATURES

### \* FROM THE KITCHEN \*

#### FIRECRACKER SHRIMP

Fried wonton-wrapped shrimp, jalapeño, queso fresco, bacon, pineapple-serrano sauce

#### BUTTERNUT SQUASH TOSTADAS veg, gf

*Chile-achiote rice, black or refried beans*

Roasted chile-spiced squash, aji-avocado sauce, baby arugula salad, garlic crema, pico de gallo, cotija, charred lime

#### SAUTÉED OCTOPUS TACOS gf

*Corn tortillas, chile-achiote rice, black or refried beans*

Braised & sautéed baby octopus, white-wine & garlic-chile butter sauce, aji slaw, roasted red pepper romesco sauce, pico de gallo

#### SEARED DUCK BREAST FAJITA\*

*Black or refried beans, Jack & cheddar cheeses, romaine, pico de gallo, guacamole, cilantro-lime sour cream, flour or corn tortillas*

Orange agave glaze, prepared medium rare

### \* 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, Firehouse Chili, or Green  
Chili

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

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### \* FEATURED COCKTAILS \*

#### COCOA & HERB

Casa Noble Crystal, cocoa herb syrup, mint, lemon, cardamom bitters

#### JUAN DALY

Espolón Reposado, Vida Mezcal,  
lemonade, iced tea, mint

#### 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

#### MINT CHOCOLATE FRESCA

Mint, chocolate syrup, ginger beer, bubbles