**STARTERS**

**GRILLED STUFFED JALAPEÑOS**
Goat cheese, hickory smoked bacon, ranch dressing $11 gf

**MATADOR GUACAMOLE**
Tomatillo salsa, jalapeño, queso fresco, cilantro $ 7 gf/veg

**QUESO FUNDIDO**
Melted Mexican cheese, roasted poblanos, caramelized onions, warm corn or flour tortillas $8 gf/veg

**CHIPOTLE MUSHROOMS**
White wine, chipotle-garlic butter, cotija, grilled flour tortillas $9.5 veg

**BLACK BEAN QUESO**
Black beans, habanero, garlic crema, tomatillo salsa
green onion $6 gf/veg

**CITRUS SHRIMP CEVICHE**
Lime juice, jalapeño, tequila, cucumber, avocado, corn tortilla chips $11 gf

**GRANDE NACHOS**
Cheddar, Monterey Jack, black beans, pico de gallo, guacamole, cilantro lime sour cream $8.5 Shredded Chicken $10.5
Carne Asada $12 House Chorizo $10 gf

**ANCHO CHILE WINGS**
Chipotle barbecue sauce, ranch dressing $10 gf

**SPICY MEXICAN SHRIMP**
Jalapeño corn cake, pickled onions, cilantro
Choose from: fiery roasted habanero sauce
anchos chile sauce or poblano crema $10

**MATADOR QUESADILLA**
Monterey Jack, guacamole, pico de gallo, cilantro-lime sour cream
Chipotle Mushroom & Goat Cheese $9 veg
Chicken $10 Carne Asada or Shrimp $12

**CRISPY FRIED CALAMARI**
Poblano chile, ancho seasoning, garlic-cilantro aioli $9.5

**SOUPS AND SALADS**

**TORTILLA CHICKEN SOUP**
Roasted chicken, vegetables, fire roasted corn, avocado, tortilla strips, cotija, cilantro $8 gf

**GREEN CHILI**
Pork shoulder, jalapeño, New Mexico & Anaheim chiles, cumin, tomato, flour tortillas $8

**ROMAINE SALAD**
Cilantro-pepita dressing, toasted pepitas, cotija, lime, cilantro $7 gf/veg

**CLEMENTINE & ARUGULA SALAD**
Agave vinaigrette, cucumbers, queso fresco, toasted pepitas $7.5 gf/veg

**CHIPOTLE SHRIMP SALAD**
Mixed greens, fire-roasted corn, avocado, red bell pepper, crispy tortilla strips, mango-agave vinaigrette $13

**TACO SALAD**
Black beans, Monterey Jack, cotija, iceberg, guacamole, cilantro-lime sour cream, pico de gallo, serrano vinaigrette
Choose from: Carnitas, Shredded Chicken, Braised Beef $11

**TORTAS**

Served on a fresh torta bun with seasoned fries

**PORK AL PASTOR TORTA**
Grilled, marinated pork, pineapple, serrano slaw, pickled peppers, chipotle mayo $10

**CARNE ASADA TORTA**
Skirt steak, caramelized onion, serrano slaw, roasted poblano, pico de gallo, chipotle mayo $12

**GREEN CHILE BURGER**
Monterey Jack, roasted poblano chiles, caramelized onions, shredded lettuce, guacamole, chipotle mayo $12

**AGAVE MARINATED CHICKEN TORTA**
Monterey Jack, roasted poblano chiles, shredded lettuce, pico de gallo, cilantro-garlic mayo $11

Please notify your server of any allergies or dietary restrictions.

veg - vegetarian, may contain eggs and/or dairy

gf - does not contain gluten in the recipe. however, our kitchen is not a gluten free environment

*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.
**Tacos**

Two tacos on flour or corn tortillas, annatto rice, black beans

**Braised Beef Shoulder**
Slow-simmered ancho chile sauce, avocado salsa, pico de gallo, cotija $12.5

**Grilled Carne Asada**
Guajillo-chile sauce, garlic crema, pico de gallo $14.5

**Roasted Pork Carnitas**
Green-chile sauce, garlic crema, pico de gallo $12.5

**Grilled Pork al Pastor**
Pineapple and chile marinated pork, red chile sauce, garlic crema, pico de gallo $12.5

**Housemade Pork Chorizo**
Guajillo-chile sauce, garlic crema, pico de gallo, cotija cheese $12.5

**Sautéed Chipotle Mushrooms**
Ancho and chipotle chiles, garlic crema, shredded cabbage, pico de gallo $11.5 veg

**Braised Chicken Thigh**
Tomatillo-serrano salsa, garlic crema, habanero sauce, pico de gallo $12.5

**Grilled Chicken Breast**
Habanero-agave marinade, garlic crema, avocado salsa, pico de gallo $13.5

**Chile-Rubbed Mahi Mahi**
Green chile sauce, garlic crema, shredded cabbage, pico de gallo $14.5

**Sautéed Chipotle Shrimp**
Tomatillo-serrano salsa, garlic crema, shredded cabbage $14.5

**Street Tacos**
Five of our favorite tacos:
Braised Beef, Carnitas, Pork al Pastor, House-made Chorizo
Shredded Chicken, with house-made salsas, white onion, cilantro and cotija $12

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**Entrées**

**Braised Carnitas**
Pork shoulder, black beans, annatto rice, pico de gallo, guacamole, cilantro-lime sour cream, flour or corn tortillas $17

**Skillet Seared Fajitas**
Black beans, cheddar, romaine, pico de gallo, guacamole, cilantro-lime sour cream, flour or corn tortillas
Choose from:
- Grilled Chicken or Chipotle Mushrooms $17
- Grilled Carne Asada* or Shrimp $19

**Grilled Ribeye**
10 oz. boneless ribeye, caramelized onion, garlic-chile butter, jalapeño corn cake, grilled peppers, street corn $24.5 gf

**Grilled Carne Asada**
Skirt steak, black beans, annatto rice, grilled peppers, street corn $20 gf
With habanero, ancho chile or poblano shrimp $23.5

**Enchiladas**

Monterey Jack, pico de gallo, guacamole, cilantro-lime sour cream, annatto rice, black beans, flour or corn tortillas

Choose a filling and sauce:

**Enchiladas Verdes**
Sweet and tangy; roasted tomatillo and serrano chiles, cilantro

**Enchiladas Rojas**
Mild and smoky; roasted ancho and New Mexico chiles, tamarind

**Enchiladas Poblanos**
Rich and mild; fire roasted poblano chiles, roasted garlic, cream

**Enchiladas Picantes**
Fiery hot; roasted habanero chiles, red peppers, tomato, garlic, orange, cream, flour tortillas

Try it with one of our sauces: verde, roja, picante or poblano
Choose from:
- Shredded Chicken or Carnitas $12.5
- Carne Asada* $14.5
or choose from any taco meat

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Matador is a non-smoking establishment.