



## ☞ SNACKS ☜

### MATADOR GUACAMOLE

Tomatillo salsa, pico de gallo, queso fresco, cilantro \$8 gf/veg

### BLACK BEAN QUESO

Black beans, habanero, garlic crema, tomatillo salsa, green onion \$6 gf/veg

### QUESO DIP

Melted cheeses, habanero, pico de gallo, caramelized onions, roasted poblanos \$8 gf/veg  
Add chorizo \$2

### PAPAS VERDES

Fried potato wedges, zesty verde sauce, fire-roasted corn, peppers, onions, cotija, cilantro \$6 gf/veg

### CRISPY BRUSSELS SPROUTS

Fried brussels sprouts, peppers, lime, agave, cotija cheese \$6 gf/veg

### TEX-MEX SPRING ROLLS

Braised chicken, roasted corn, Mexican black beans, pineapple-serrano sauce, cilantro-garlic aioli \$8

### ANCHO BBQ RIBS

Spice-rubbed baby back ribs, sweet & smoky barbecue sauce, serrano slaw, ranch \$7 gf  
Or substitute haba-buffalo sauce

## ☞ SOUPS & 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

### SEASONAL SALAD

Ask about our fresh seasonal ingredients \$7.5 veg

### ROMAINE SALAD

Cilantro-pepita dressing, toasted pepitas, cilantro, lime, cotija \$7 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, shredded romaine, guacamole, cilantro-lime sour cream, pico de gallo, serrano vinaigrette  
Choose from: Carnitas, Shredded Chicken, Braised Beef \$11

*The Matador uses only all-natural products, including beef, chicken, pork and seafood, and sources the freshest fruits and vegetables that are available and in season.*

## ☞ STARTERS ☜

### SEARED MUSHROOM SKILLET

Chipotle-garlic butter, white wine, cotija, grilled flour tortillas \$9.5 veg

### CHILE-RUBBED CHICKEN WINGS

Choice of sauce: Ancho-Chipotle BBQ or Haba-Bufferalo \$10 gf

### CRISPY FRIED CALAMARI

Poblano chile, chipotle-chile seasoning, garlic-cilantro aioli \$9.5

### GRILLED STUFFED JALAPEÑOS

Goat cheese, hickory smoked bacon, ranch dressing \$11 gf

### SPICY MEXICAN SHRIMP

Roasted garlic and jalapeño polenta, pickled onions, cilantro  
Choose from: fiery roasted habanero sauce, garlic butter or poblano crema \$10 gf

### 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

### MATADOR QUESADILLA

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

## ☞ SANDWICHES ☜

Served on an Aspen Baking Company brioche bun with seasoned fries

### AGAVE CHICKEN SANDWICH

Jack cheese, bacon, mixed greens, hibiscus pickled onion, cilantro mayo \$12.5

### CARNE ASADA SANDWICH\*

Skirt steak, caramelized onion, serrano slaw, roasted poblano, pico de gallo, chipotle mayo \$13.5

### BACON CHEESEBURGER\*

Jack & cheddar cheese, chipotle mayo, shredded romaine, bacon, caramelized onions, pico de gallo \$12.5

### VEG BURGER

Beyond Burger®, Jack cheese, mixed greens, chipotle mayo, jalapeño escabeche \$12.5 veg

Please notify your server of any allergies or dietary restrictions.

veg - vegetarian, may contain eggs and/or dairy.  
Many of our vegetarian options can be modified to be made vegan; please ask your server for details.

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



## TACOS



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

**MARINATED CARNE ASADA\*** \$14.5

**BRAISED CHICKEN THIGH** \$12.5

**GRILLED CHICKEN BREAST** \$13.5

Shredded romaine, guajillo-chile sauce, garlic crema, pico de gallo

**BRAISED PORK CARNITAS** \$12.5

**HOUSEMADE CHORIZO** \$12.5

**CHIPOTLE BRAISED BEEF** \$14

**FRIED PORK BELLY** \$13.5

Green chile sauce, garlic crema, pico de gallo, cotija cheese

**CHILE-RUBBED MAHI MAHI OR SHRIMP** \$14.5

**SAUTÉED CHIPOTLE MUSHROOMS** \$12 veg

Serrano slaw, green chile sauce, garlic crema, pico de gallo



### STREET TACOS



Five of our favorite tacos:

Braised Beef, Carnitas, Pork Belly, House-made Chorizo

Shredded Chicken, with house-made salsas,

white onion, cilantro and cotija \$12



## ENCHILADAS



*Monterey Jack, pico de gallo, guacamole, cilantro-lime sour cream, achiote chile rice, black or refried beans, flour or corn tortillas*

*Choose a filling and sauce:*

### ENCHILADA VERDES

Sweet and tangy; roasted tomatillo and serrano chiles, cilantro

### ENCHILADA ROJAS

Mild and smoky; roasted ancho and New Mexico chiles, tamarind

### ENCHILADA POBLANOS

Rich and mild; fire roasted poblano chiles, roasted garlic, cream

### ENCHILADA PICANTES

Fiery hot; roasted habanero chiles, red peppers, tomato, garlic, orange, cream

Shredded Chicken or Carnitas \$12.5

Carne Asada\* or Shrimp \$14.5


or choose from any taco meat



## ENTRÉES



### BRAISED CARNITAS



Pork shoulder, black or refried beans, achiote chile rice, pico de gallo, guacamole, cilantro-lime sour cream, flour or corn tortillas \$17

### SKILLET SEARED FAJITAS

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

*Choose from:*

Grilled Carne Asada\* or Shrimp \$19

Grilled Chicken or Chipotle Mushrooms \$17

### CILANTRO-LIME SHRIMP

Chipotle-rubbed shrimp, crema, onions, poblano and red bell peppers, achiote chile rice \$16



### GRILLED CARNE ASADA\*



Marinated skirt steak, garlic poblano mashed potatoes, Mexican street corn, grilled peppers, cotija, cilantro \$20 gf

### SURF & TURF

Add habanero, garlic-chile or poblano shrimp \$23.5

### ROASTED CHILE RELLENOS

Poblanos stuffed with achiote chile rice, cilantro, onions, cheese, Guajillo-chile sauce, garlic crema, poblano cream, black beans \$13 veg

### CORNMEAL CRUSTED MAHI MAHI

Tomatillo salsa, garlic poblano mashed potatoes, agave brussels sprouts, hibiscus pickled onions, chile compound butter \$17



## BURRITOS



*Served in flour tortillas with achiote chile rice, Mexican black beans, Jack and cheddar cheeses, serrano slaw, pico de gallo, guacamole, cilantro-lime sour cream*



### HABANERO STEAK BURRITO



Grilled marinated carne asada, picante habanero sauce \$14.5

### MACHACA BURRITO

Chipotle braised beef, sautéed peppers and onions, roja and verde sauces \$13.5

### VERDE CHICKEN BURRITO

Braised chicken, chile verde sauce \$12.5

### POBLANO MUSHROOM BURRITO

Chipotle and garlic-chile butter mushrooms, caramelized onions, roasted corn, poblano cream sauce \$12.5 veg

\*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.