

THE MATADOR™

SEASONAL FEATURES

FROM THE KITCHEN

BLACK BEAN HUMMUS

Cucumber-mint sour cream, vegetable escabeche
\$8

CUMIN ROASTED CAULIFLOWER

Queso dip, pico de gallo
\$7

WRAPPED CHICKEN TOSTADA

Black bean queso, shredded romaine, pico de gallo,
Jack and cheddar cheese, cotija
\$10

POLENTA PORK VERDE

Beer-braised pork verde, garlic jalapeño polenta cake,
pico de gallo, serrano slaw
\$14.5

LUNCH FEATURE

available until 3 pm

MIX AND MATCH LUNCH

Select any two options below \$8.5
Select any three options below \$12

TACO: Choice of flour or corn tortillas
Braised Beef, Carnitas, Pork Belly,
House Made Chorizo, Braised Chicken Thigh

SOUP: Tortilla Chicken

SALAD: Seasonal Salad or Romaine

FEATURED TEQUILA



PRIVATE RESERVE FLIGHT

Hand-selected by our team in Mexico, we invite you to try these truly unique tequilas.

El Mayor - Aged 9 months; begins with fruity notes and flavors of cooked agave, leading to an oak finish.

Avión - Aged 11 months in American Oak Whiskey barrels; fruit notes of cherry, pear & peach, with a long vanilla & oak finish.

Patrón - Aged in Hungarian Oak barrels and complete with notes of cooked agave, fresh wood and citrus.

\$15

LA ELECCIÓN

'Matador' Private Reserve Reposado of your choosing,
lime, pomegranate, agave nectar

El Mayor \$10 Avión \$11 Patrón \$12

MOCKTAILS

MATADOR HORCHATA

Almonds, vanilla, cinnamon
\$3.5

STRAWBERRY-MINT GINGER COOLER

Muddled strawberries, mint, cranberry juice, ginger beer
\$3.5

JOIN OUR LOYALTY PROGRAM AND START EARNING REWARDS!

To join, download the free Thanx app or sign up at www.thanx.com/thematador

*Thoroughly cooking food of animal origin, including, but not limited to, beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne 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.