THE MATADOR™

SEASONAL FEATURES

FROM THE KITCHEN

MEXICAN STREET CORN veg
Grilled sweet corn, chipotle garlic mayo,
cotija, cilantro, lime

QUESADILLA SAYULITA
Griddled Monterey Jack cheese, shrimp, hot sauce, pico,
guacamole, cilantro-lime sour cream, corn tortillas

AHI TUNA CHIPS*
Blackened seared Ahi Tuna, garlic butter sautéed corn,
sambal mayo, caramelized onions, pickled jalapeños

NASHVILLE HOT CHICKEN TACOS
Served on flour tortillas with choice of
Mexican black beans or refried beans

Crispy fried chicken, Nashville HOT sauce,
creamy Mexican slaw, garlic quick pickles

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 or Firehouse Chili

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

FEATURED COCKTAILS

WATERMELON MARGARITA
Sauza Hornitos Reposado, fresh watermelon,
lime, agave, tajín

JUAN DALY
Espolòn 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.

PRIVATE RESERVE
MATADOR

MOCKTAILS

MATADOR HORCHATA
House made with almonds, vanilla, cinnamon

WATERMELON LIME AGUA FRESCA
Fresh watermelon, lime,
bubbles, agave

JOIN OUR LOYALTY PROGRAM TODAY
AND EARN FREE REWARDS JUST FOR SIGNING UP!

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.