SNACKS

MATADOR GUACAMOLE
Tomatillo salsa, pico de gallo, queso fresco, cilantro gf/veg

QUESO DIP
Melted cheeses, habanero, pico de gallo,
caramelized onions, roasted poblanos gf/veg

Add chorizo

BLACK BEAN DIP
Black beans, habanero, garlic crema, tomatillo
salsa, green onion gf/veg

CRISPY BRUSSELS SPROUTS
Fried brussels sprouts, peppers, lime, agave, cotija cheese gf/veg

TEX-MEX TAQUITOS
Ground beef, black bean queso,
guajillo-chile sauce, cilantro garlic aioli gf

SOUPS & SALADS

Add to any salad: Grilled Chicken,
Marinated Steak, or Sautéed Shrimp*

TORTILLA CHICKEN SOUP
Roasted chicken, vegetables, fire-roasted corn, avocado, tortilla
strips, cotija, cilantro bowl or cup gf

GREEN CHILI
Pork shoulder, jalapeño, New Mexico & Anaheim chiles,
cumin, tomato, flour tortillas bowl or cup gf

FIREHOUSE CHILI
Four meat red chili with black beans, Modelo Negra,
Jack and cheddar cheeses bowl or cup gf

SEASONAL SALAD
Ask about our fresh seasonal ingredients veg

ROMAINE WEDGE
Cilantro pepita dressing, toasted pepitas,
pico de gallo, cotija gf/veg

TACO SALAD
Black beans, Monterey Jack, cotija, shredded lettuce, guacamole,
cilantro-lime sour cream, pico de gallo, serrano vinaigrette
Choose from: Carnitas, Shredded Chicken, Ground Beef

CHIPOTLE SHRIMP SALAD
Mixed greens, fire-roasted corn, avocado, red bell pepper,
crispy tortilla strips, agave vinaigrette gf

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.

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.*

STARTERS

SEARED MUSHROOM SKILLET
Chipotle-garlic butter, white wine, cotija,
grilled flour tortillas veg

CHILE-RUBBED CHICKEN WINGS
Ancho-Chipotle BBQ, celery, ranch gf

CRISPY FRIED CALAMARI
Poblano chile, chipotle-chile seasoning, garlic-cilantro aioli

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

SPICY MEXICAN SHRIMP
Roasted garlic and jalapeño polenta, pickled onions, cilantro
Choose from: *fiery roasted habanero sauce, garlic butter* or *poblano crema* gf

CITRUS SHRIMP CEVICHE
Lime juice, jalapeño, tequila, avocado,
aguachile sauce, corn tortilla chips gf

GRANDE NACHOS
Cheddar, Monterey Jack, black beans, pico de gallo, guacamole,
cilantro-lime sour cream
Add Shredded Chicken, Marinated Steak*,
House Chorizo, or Ground Beef gf

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

SANDWICHES

Served on a local bun with seasoned fries

BACON CHEESEBURGER*
1/2 lb patty, Jack & cheddar cheese, chipotle mayo, shredded
lettuce, bacon, caramelized onions, pico de gallo
Sub Grilled Chicken Breast

VEG BURGER
Beyond Burger®, mixed greens, aji spread,
jalapeño escabeche veg
Ask your server to make it vegan!

CARNE ASADA SANDWICH*
Grilled marinated steak, caramelized onion, serrano slaw,
roasted poblano, pico de gallo, chipotle mayo

PORK BELLY BLT
Marinated roasted pork belly, smoked bacon, lettuce,
pico de gallo, chipotle mayo

AGAVE CHICKEN WRAP
Agave marinated chicken breast, bacon, avocado,
cilantro garlic dressing, pico de gallo,
shredded lettuce, cotija

SPECIALTY TACOS

Flour tortillas, achiote chile rice, black or refried beans

CALI TACOS
Agave marinated grilled chicken breast, bacon, avocado, haba-ranch, lettuce, pico de gallo

BAJA MAHI FISH OR SHRIMP
Modelo Negra beer batter, avocado, chipotle mayo, aji slaw, radish, cilantro

STREET TACOS
Five of our favorite tacos served with white onion, cilantro, housemade salsa, radish, and lime on corn tortillas:

Carnitas, Pork Belly, House-made Chorizo, Shredded Chicken, Ground Beef gf

Sub Steak or Shrimp*
Boulevard Style - add guacamole and pico de gallo

TACOS

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

MARINATED CARNE ASADA*
BRAISED CHICKEN THIGH
GRILLED CHICKEN BREAST
SAUTÉED CHIPOTLE MUSHROOMS veg
CHILE SAUTÉED SHRIMP

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

BRAISED PORK CARNITAS
HOUSEMADE CHORIZO
GROUND BEEF
FRIED PORK BELLY
CHILE SAUTÉED MAHI

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

ENCHILADAS

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

ENCHILADAS DIVORCIADAS
Medium sweet and tangy salsa verde, mild smoky salsa roja, slow braised chicken thighs, corn tortillas gf

SOUTHWEST VEG
Medium and smoky salsa roja, sautéed onions and peppers, fire-roasted corn, flour tortillas veg

Ask your server to make it vegan!

VERDE CARNITAS
Medium sweet and tangy salsa verde, braised carnitas, corn tortillas gf

PICANTE SHRIMP
Fiery hot habanero salsa, sautéed shrimp, flour tortillas

ENTRÉES

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

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 marinated skirt steak* or Shrimp
Grilled Chicken $17 or Chipotle Mushrooms
10 oz grilled marinated NY steak*

CILANTRO-LIME SHRIMP
Chipotle-rubbed shrimp, crema, onions, poblano and red bell peppers, achiote chile rice gf

GRILLED CARNE ASADA*
Marinated skirt steak, roasted garlic mashed potatoes, Mexican street corn, grilled peppers, cotija, cilantro gf

SURF & TURF
Add habanero, garlic-chile or poblano shrimp

*Sub 10 oz grilled marinated NY steak**

ROASTED CHILE RELLENOS
Poblanos stuffed with achiote chile rice, cilantro, onions, cheese, Guajillo-chile sauce, garlic crema, poblano cream, black beans

Sautéed peppers, onions, and corn gf/veg
Chicken or carnitas gf

CORNMEAL CRUSTED MAHI MAHI
Tomatillo salsa, roasted garlic mashed potatoes, agave brussels sprouts, hibiscus pickled onions, chile compound butter

BURRITOS

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

Add peppers, onions, and fire-roasted corn

POBLANO CARNITAS
Braised carnitas, rich and mild crema salsa

HABANERO STEAK
Grilled marinated steak*, picante habanero sauce

VERDE CHICKEN
Braised chicken, chile verde sauce

BEYOND BURRITO
Plant-based protein, medium and smoky salsa roja, caramelized onions, roasted poblanos veg

Ask your server to make it vegan!

* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
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.

03-2019