# \* SNACKS 3+

#### **MATADOR GUACAMOLE**

Tomatillo salsa, pico de gallo, queso fresco, cilantro \$9 gf/veg



#### BLACK BEAN QUESO =



Black beans, habanero, garlic crema, tomatillo salsa, green onion \$7 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 \$9

#### **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 \$9 gf

#### SEASONAL SALAD

Ask about our fresh seasonal ingredients \$8.5 veg

## **ROMAINE SALAD**

Cilantro-pepita dressing, toasted pepitas, cilantro, lime, cotija \$8 gf/veg

#### **CHIPOTLE SHRIMP SALAD**

Mixed greens, fire-roasted corn, avocado, red bell pepper, crispy tortilla strips, mango-agave vinaigrette \$14.5

#### 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 \$12.5

The Matador uses only all-natural products, including beet, chicken, pork and seatood, 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 \$10.5 veg

#### CHILE-RUBBED CHICKEN WINGS

Choice of sauce: Ancho-Chipotle BBQ or Haba-Buffalo \$11 gf

#### **CRISPY FRIED CALAMARI**

Poblano chile, chipotle-chile seasoning, garlic-cilantro aioli \$11

## GRILLED STUFFED IALAPEÑOS

Goat cheese, hickory smoked bacon, ranch dressing \$12 gf

#### SPICY MEXICAN SHRIMP

Roasted garlic and jalapeño polenta, pickled onions, cilantro Choose from: fiery roasted habanero sauce, garlic butter or poblano crema \$12 gf

#### **CITRUS SHRIMP CEVICHE**

Lime juice, jalapeño, teguila, cucumber, avocado, corn tortilla chips \$12.5 gf



#### **GRANDE NACHOS**



Cheddar, Monterey Jack, black beans, pico de gallo, guacamole, cilantro-lime sour cream \$10

Shredded Chicken \$12 Carne Asada\* \$13.5 House Chorizo \$11 gf

#### **MATADOR QUESADILLA**

Monterey Jack, guacamole, pico de gallo, cilantro-lime sour cream Chicken \$11 Carne Asada\* or Shrimp \$13 Chipotle Mushroom & Goat Cheese \$10 veg

# SANDWICHES 34

Served on a Macrina Bakery kaiser roll with seasoned fries

#### AGAVE CHICKEN SANDWICH

Jack cheese, bacon, mixed greens, hibiscus pickled onion, cilantro mayo \$14



## CARNE ASADA SANDWICH\* =



Skirt steak, caramelized onion, serrano slaw, roasted poblano. pico de gallo, chipotle mayo \$15

#### **BACON CHEESEBURGER\***

Jack & cheddar cheese, chipotle mayo, shredded romaine, bacon, caramelized onions, pico de gallo \$14

#### **VEG BURGER**

Beyond Burger®, Jack cheese, mixed greens, chipotle mayo, jalapeño escabeche \$14 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 \*



# € ENTRÉES 3+

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

MARINATED CARNE ASADA\* \$15.5 BRAISED CHICKEN THIGH \$13.5 GRILLED CHICKEN BREAST \$14.5

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

BRAISED PORK CARNITAS \$13.5 HOUSEMADE CHORIZO \$13.5 CHIPOTLE BRAISED BEEF \$14.5 FRIED PORK BELLY \$14.5

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

# CHILE-RUBBED MAHI MAHI OR SHRIMP \$15.5 SAUTÉED CHIPOTLE MUSHROOMS \$13.5 veg

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



Five of our favorite tacos:
Braised Beef, Carnitas, Pork Belly, House-made Chorizo
Shredded Chicken, with house-made salsas,
white onion, cilantro and cotija \$13

# \* 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**

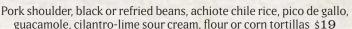
Rich and mild; fire roasted poblano chiles, roasted garlic, cream

#### **ENCHILADA PICANTES**

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

Shredded Chicken or Carnitas \$13.75 Carne Asada\* or Shrimp \$15.75 or choose from any taco meat

## BRAISED CARNITAS



## SKILLET SEARED FAJITAS

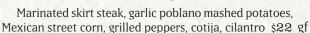
Black or refried beans, Jack & cheddar cheeses, romaine, pico de gallo, guacamole, cilantro-lime sour cream, flour or corn tortillas

Choose from:
Grilled Carne Asada\* or Shrimp \$21
Grilled Chicken \$19 or Chipotle Mushrooms \$18.5

#### **CILANTRO-LIME SHRIMP**

Chipotle-rubbed shrimp, crema, onions, poblano and red bell peppers, achiote chile rice \$17

#### GRILLED CARNE ASADA\*



#### **SURF & TURF**

Add habanero, garlic-chile or poblano shrimp \$25

#### ROASTED CHILE RELLENOS

Poblanos stuffed with achiote chile rice, cilantro, onions, cheese, Guajillo-chile sauce, garlic crema, poblano cream, black beans \$14 veg

#### CORNMEAL CRUSTED MAHI MAHI

Tomatillo salsa, garlic poblano mashed potatoes, agave brussels sprouts, hibiscus pickled onions, chile compound butter \$19

# \* 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 \$15.5

#### **MACHACA BURRITO**

Chipotle braised beef, sautéed peppers and onions, roja and verde sauces \$14.5

#### **VERDE CHICKEN BURRITO**

Braised chicken, chile verde sauce \$13.5

#### **POBLANO MUSHROOM BURRITO**

Chipotle and garlic-chile butter mushrooms, caramelized onions, roasted corn, poblano cream sauce \$13.5 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.