MATADOR

taco bar ◆ tequileria

CERVEZA

tecate	4
dos equis	6
victoria	6
corona	6
pacifico	6
modelo especial	6
modelo negra	7
michelada	10
red, green or yellow	
otherwise brewing	
ask about our selection	

SANGRIA

10/ glass, 30/ pitcher

red wine, orange liqueur, citrus, fresh fruit

VINO

ask your server for our selection

	glass	bottle
red or white wine	13	39
sparkling wine		
375 ml		19
750 ml		35

BEBIDA

mexican coke	5
sparkling water	4
ginger ale	4
diet coke	4
coke zero	4
sprite	4
agua fresca	
watermelon or hibiscus	5
horchata	5
iced tea	4

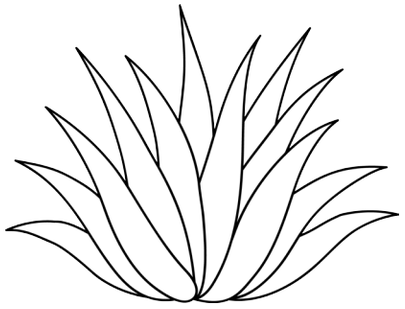
MARGARITAS

	glass	pitcher
classic margarita	12	46
jose cuervo tradicional blanco, agave, lime		
additional flavors	fresh squeezed	
mango, strawberry	+2	+8
cadillac	+5	+10
mezcal margarita	14	49
peloton mezcal, agave, lime		
matador barrel select margarita	16	56
a classic margarita featuring our personal matador patron reposado barrel select		
prickly pear margarita	14	49
herradura blanco tequila, agave, cactus, mint salt, lime		
spicy margarita	14	49
tanteo jalapeno blanco, fresh cucumber, agave, lime		
frozen margarita (flavors change daily)	14	
make it a coronarita +5		
make it a champarita +7		

PATRON MARGARITA TREE 55

choose up to 4 flavors

mango, strawberry, prickly pear, spicy or mezcal



18% auto gratuity added to parties of 6 or more.
3 cards max split among tables.
water available upon request.

COCTELES 15

cello
titos vodka or sapphire gin, limoncello, lemon

cantarito
peloton mezcal, tangerine, lemon, orange, grapefruit, lime, agave

la piña
del maguey puebla mezcal, lemon, pineapple syrup, turmeric tincture

smoky sunset
400 conejos mezcal, jalapeno, lime, blood orange, agave

paloma
herradura tequila, grapefruit, lime, agave, grapefruit soda

the rock
teremana blanco, mango puree, agave, lemon, chamoy and tajin rim

matador old fashioned
old forester bourbon, mezcal, ancho reyes chili liqueur, chocolate & angostura bitters

la pasion
del maguey puebla, passion fruit and mango puree, jalapeno infused agave, lime, tajin rim

el conejo malo
400 conejos mezcal, carrot juice, orange juice, agave, chamoy, carrot salt

FLIGHTS

patron flight 32

patron blanco – twice distilled
slow steamed and baked in small brick ovens, crisp and clean with notes of citrus and cooked agave, smooth taste

patron reposado
aged 2-3 months in new and used french and hungarian oak barrels which creates notes of citrus, honey, vanilla and a light oaky flavor

patron anejo
aged at least 12 months in new and used oak barrels, rich and sweet taste with a hint of light agave and oak with vanilla, honey, slightly peppery and dry fruit flavors

reposado flight 32

siete leguas
(aged 8 months in white oak barrels)
light fragrance of agave, oak, and caramel, vanilla and baking spices with a very mild herbaceous note

don julio (aged 8 months)
a very easy and smooth sipper. notes of cooked agave and caramel. vanilla, orange, and oak are prevalent and finishes with citrus and pepper

casamigos (aged 7 months)
slight smoke, vanilla, tobacco and leather

premium flight 75

don julio 1942
aged 2.5 years. chocolate caramel notes with warm oak vanilla taste

casa dragones joven
fresh floral notes with hints of citrus, sweet roast agave. rich, delicious, and ultra smooth finish

clase azul reposado
aged 8 months, caramelized, honey, smooth long finish

PREMIUM MEZCAL FLIGHT

spoil yourself... you deserve it 150

claze azul (guerrero-papalote joven) 42%
artisanal - cultivated in the mountains of guerrero state, a tropical climate, creating fresh flavors, herbal notes and a delicate smokiness

claze azul (cenizo) 44%
clear with hints of herbs and hay, oaky, grassy with an apple finish

el jolgorio (pechuga) 48%
burst of citrus (agave and pineapple) sweet touches of green fruits and herbs with a hint of smokiness with a long finish

TACOS

mix and match 2 for 13 and 3 for 18

cauliflower adobo
cauliflower, agave guajillo adobo, cotija, refried beans, red cabbage, cilantro

tacos de nopal
nopales, mushrooms, red onions, salsa guajillo, queso fresco, cilantro

pollo
marinated grilled chicken, ancho aioli, chipotle aioli, chili de arbol salsa, cabbage slaw, guacamole

pork al pastor
bacon wrapped slow roasted pork, pico de gallo with ancho chili, pineapple, tomatillo salsa

carnitas
pork shoulder confit, guacamole, arbol chili salsa

beef
ground beef, served with green sauce, lettuce, sour cream, jack cheese, and topped with queso fresco, choice of a crispy flour or crispy corn tortilla

cochinita pibil
pork braised in banana leaves, cilantro, pickled red onions, lime, habanero

mix and match 2 for 14/ 3 for 19

camarones a la diabla
grilled shrimp, spicy diabla sauce, mango pico de gallo, avocado

borracho uno
modelo negra battered shrimp, mango salsa, cabbage slaw, guacamole

borracho dos
modelo negra battered tilapia, green salsa, ancho chili aioli, cabbage slaw, guacamole

fish al pastor
grilled tilapia with pico de gallo, ancho chili, pineapple, chipotle aioli, tomatillo salsa

bistec ranchero
steak, onion & pepper sauté, heirloom tomato salsa

2 for 15

quesabirria
corn tortilla dipped in consomme, grilled with cheese, filled with slow cooked beef in banana leaves, ancho and california chilis, tomatoes, and spices. comes with 2 tacos (no substitutions)

2 for 24

filet mignon
grilled filet mignon topped with avocado sauce, california chili, jalapeno, pickled red onion, lime, and watermelon radish

ANTOJITOS DE LA CASA

chips & salsa 3

fresh guacamole 11 Ⓥ
avocado, cilantro, lime, pico de gallo, housemade tortilla chips

frijoles y arroz 8
choice of refried, pinto, or whole black beans and choice of spanish rice or Ⓥ cilantro green rice

elote 11
roasted corn on the cob, crema mexicana, cotija, fresh lime, mayo, tajin

tamales 2 for 12
chicken, crema, pickled onions, masa, wrapped in a banana leaf

honey mustard chipotle brussel sprouts 12
crispy brussels in a honey mustard and chipotle sauce, bacon

queso fundido 13
jack cheese, mushrooms, roasted corn, poblano chili, chorizo

nachos 13
homemade tortilla chips, beans, pico de gallo, crema, queso, cotija. add grilled chicken, carnitas, chorizo, ground beef +2 steak, shrimp +4 **filet mignon** +12

flautas 13
rolled corn tortillas filled with shredded chicken, or potato, cotija, crema, green salsa, pico de gallo, guacamole

mexican pizza 15 (for 2)
jack cheese, flour tortilla, refried beans, shaved jalapeno peppers, pico de gallo, crema, guacamole, orange salsa, pickled onion, cilantro, onions. add chicken or chorizo +4 steak or shrimp +6

aguachile de camaron 16
marinated shrimp with lime, cilantro, cucumber, onion and chili, crispy tortilla rounds

ENSALADASOPAS

ensalada matador 14
romaine, avocado, sweet corn, cherry tomato, toasted pumpkin seeds, oregano vinaigrette. add grilled chicken, carnitas +2, steak, shrimp +4, **filet mignon** +12

ensalada fresca 14 Ⓥ
spring mix, mango, cherry tomato, avocado, tortilla strips, mango dressing, chili, agave, orange. add grilled chicken, carnitas +2 steak, shrimp +4 **filet mignon** +12

pozole rojo sm 9 /bowl 14
pork & hominy stew, spare ribs, chili california, corn tostada, cabbage slaw, fresh onions, cilantro, queso fresco, fresh lime

sopa ranchera sm 9 /bowl 14
homemade broth, pulled chicken breast, salsa molcajete, diced carrot, zucchini, sweet corn, spanish rice, cilantro

BURRITOSQUESADILLA

super burrito 14
spanish rice, black beans, pico de gallo, jack cheese, guacamole, sour cream. choice of grilled chicken, steak or ground beef. make it wet +4 shrimp +6 **filet mignon** +10

veggie burrito 12 Ⓥ
zucchini, corn, red and green bell peppers, mushrooms, black beans, cilantro green rice, salsa verde. make it wet +4

quesadilla 10
jumbo organic flour tortilla, jack cheese, green salsa. add chicken +4 steak, shrimp +6

PLATOS

served with spanish or cilantro green rice
and refried or black beans

chile relleno 15
shredded chicken tinga, chipotle cream sauce, monterey jack cheese, roasted poblano pepper

enchiladas verde or rojas 22
grilled chicken, jack cheese, pico de gallo, crema, salsa verde or salsa roja. **add** steak, shrimp +6 veggie option - cauliflower, jack cheese, zucchini, mushroom, cherry tomato, corn, guacamole +2

fajitas 23
grilled chicken or steak, onion and pepper sauté, cabbage slaw. served with corn tortillas, cheese, guacamole, sour cream. add shrimp +6 **filet mignon** +12

molcajete 40 (for 2)
shrimp, chicken, steak, nopales(cactus), fried cheese, salsa verde, green onions, bacon wrapped jalapeno. tortillas on the side. add filet mignon +10

POSTRES

churro bites 10
served with caramel dipping sauce. vanilla cream filled +1

flan 9
silky caramel custard

Ⓥ vegan vegetarian spicy

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