**STARTERS**

**CHIPS & SALSA**
Corn chips and house-made roasted-tomatillo salsa gf/veg

**GRILLED STUFFED JALAPEÑOS**
Goat cheese, smoked bacon, ranch dressing

**SAUTÉED PRAWNS**
Roasted garlic & jalapeño polenta, hibiscus pickled onion, cilantro
*Choice of sauce: Garlic-chile butter, poblano crema, fiery habanero*

**MATADOR GUACAMOLE**
Orange-habanero salsa Maya, tomatillo salsa, queso fresco, cilantro gf/veg

**CRISPY BRUSSELS SPROUTS**
Fried Brussels sprouts, peppers & onions, lime, agave, cotija gf/veg

**AHÍ TUNA TOSTADA**
Agave ponzu sauce, avocado, chipotle mayo, green onion, finishing salt

**MATADOR QUESADILLA**
Monterey Jack, guacamole, pico de gallo, cilantro-lime sour cream
Shredded Chicken, Carnitas, House Chorizo, Ground Beef, or Beyond Picadillo

**SALADS**

**ROMAINE SALAD**
Chopped romaine, cilantro-pepita dressing, cotija cheese, pico de gallo, toasted pepitas gf/veg
*Small, 8-10 people
Large, 16-20 people*

**SOUTHWEST CHOP SALAD**
Romaine, cabbage, black beans, red bell pepper, crispy tortilla strips, cilantro, chipotle ranch dressing gf/veg
*Small, 8-10 people
Large, 16-20 people*

**BUFFET**

**SHRIMP & CHORIZO PAELLA**
Shrimp, house-made chorizo, sautéed peppers & onions, Mexican rice, saffron cream

**FAJITAS**
*Served with Mexican black beans and rice*
Corn and flour tortillas, cheddar and Monterey Jack cheeses, sautéed peppers and onions, guacamole cilantro-lime sour cream, pico de gallo, shredded romaine lettuce
*Choice of two proteins
Choice of three proteins*

**TRADITIONAL TACOS**
*Served with Mexican black beans and rice*
Corn and flour tortillas, garlic crema, guajillo-chile sauce, tomatillo salsa verde, pico de gallo, shredded lettuce, serrano slaw
*Choice of two proteins
Choice of three proteins*

**STREET TACOS**
Small corn tortillas, diced onion, fresh cilantro, tomatillo salsa verde, cotija cheese, lime
*Choice of two proteins
Choice of three proteins*

**ENCHILADAS**
*Served with Mexican black beans and rice*
Corn or flour tortillas, pico de gallo, cilantro-lime sour cream, guacamole
Choice of two proteins and two sauces:
Tangy Verde, Smokey Roja, Spicy Picante, Creamy Poblano
2 proteins and 2 sauces
12 person minimum

**ROASTED CHILE RELLENOS**
*Served with Mexican black beans and rice*
Poblanos stuffed with Mexican rice, Monterey Jack cheese, tomatillo salsa, poblano crema, garlic crema, pico de gallo, and tortilla strips
*Choice of two proteins
Choice of three proteins*

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*Please notify our team 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.*
BUFFET PROTEIN OPTIONS

- **BRAISED CHICKEN THIGH**
  Tender chicken braised with 4 different chilies, garlic, and black pepper

- **ROASTED PORK CARNITAS**
  Pork shoulder slow cooked with tamarind, cinnamon and oranges

- **SEASONED GROUND BEEF**
  Simmered with traditional Mexican spices and pico de gallo

- **HOUSE MADE CHORIZO**
  A traditional spicy Mexican sausage

- **SOUTHWEST VEGGIES**
  Sauteed mix of onions, red bell peppers, poblano peppers, and fire-roasted corn

- **BEYOND PICADOLLO**
  Beyond meatless protein cooked with traditional Mexican spices and pico de gallo

- **CHILE-MARINATED SHRIMP**
  Chile-marinated sautéed shrimp

- **GRILLED MARINATED CARNE ASADA**
  Matador’s famous pineapple, soy, and chile marinade

**SPECIALTY COCKTAILS**

*The following is a selection of some of our Matador favorite cocktails. Specific beverage availability subject to location. Additional cocktail, beer, and wine pricing available upon request. Please speak to a Matador representative to learn more.*

- **HOUSE**
  Lunazul Blanco, triple sec, lime, lemon, agave

- **PASSIONFRUIT**
  400 Conejos Joven Mezcal, Passoã Passionfruit liqueur, lemon, lime, agave, chile salt

- **SMOKEY**
  Ilegal Joven Mezcal, triple sec, charred pineapple reduction, lime, Tajin rim

- **TOP SHELF**
  Casamigos Blanco, Patrón Citrönage, lime, lemon, agave

- **CADILLAC**
  Lunazul Blanco, triple sec, lime, lemon, agave, Grand Marnier Float

- **RED SANGRIA**
  Burgundy wine, brandy, pisco, mango, peach, orange, cinnamon

- **MANGONADA**
  Milagro Silver, triple sec, mango, lime, chamoy, Tajin

- **TAMARIND-GINGER**
  Campo Bravo Blanco, tamarind, ginger, lime, orange, cinnamon sugar rim

- **BARTENDER’S**
  Los Altos Reposado, triple sec, lime, lemon, agave, cranberry, Grand Marnier float

- **CUCUMBER-JALAPENO**
  Exotico Blanco, cucumber, triple sec, jalapeño, lemon, lime, agave, chipotle salt rim

- **BLOOD ORANGE**
  Espolon Blanco, Solerno Blood Orange Liquer, citrus, agave

- **SPANISH ROSE SANGRIA**
  Spanish rosé, pisco, Chablis, peach, pineapple, orange, spice

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