



ANTOJITOS DE LA CASA

- TOTOPOS Y SALSA** \$3
HOUSE MADE SALSA TRIO AND CHIPS
- GUACAMOLE** \$8
HASS AVOCADO, CILANTRO, SERRANO CHILE, TOMATO, ONIONS, LIME JUICE
- QUESO FUNDIDO** \$8
THREE CHEESE BLEND, HEN-OF-THE-WOODS MUSHROOMS, CHILE POBLANO, ROASTED CORN, HOUSE MADE CALIFORNIA CHILE CHORIZO WITH TORTILLAS
- ALBONDIGAS DE BORREGO** \$12
FRESH LAMB MEATBALLS BRAISED IN A ROASTED TOMATO HABANERO SALSA, CRISPY BRUSSELS SPROUTS, MANCHEGO CHEESE

- COCTEL DE CAMARON ESTILO VERACRUZ** \$14
FRESH MEXICAN WILD SHRIMP, AVOCADO, JICAMA, CILANTRO, LIME, CLAM JUICE, AVOCADO OIL
- TÁRTAR DE ATUN** \$12
FRESH AHI TUNA, CUCUMBER, JICAMA, FRESNO CHILE, CILANTRO VINAIGRETTE

ENSALADAS Y SOPA

- ENSALADA DE ESTACION** \$11
LITTLE GEMS, QUESO FRESCO, RADISHES, RED ONION, AVOCADO, TORTILLA CRISPS, GUAVA DRESSING
- POSOLE ROJO** \$7 / \$13
NIMAN RANCH PORK CHEEKS, SPARE RIBS, CHILE CALIFORNIA, HOMINY, SERVED WITH FRESH ONIONS, CILANTRO, LIME, CORN TOSTADA

AL LADO

- REPOLLITOS** \$6
ROASTED BRUSSELS SPROUTS, CHILE DE ÁRBOL, LIME, SUNFLOWER SEEDS, SEA SALT
- ESQUITE** \$6
ROASTED BRENTWOOD CORN OFF THE COB, CREMA MEXICANA, QUESO COTIJA, CHILE DE ÁRBOL, FRESH LIME JUICE
- FRIJOLES** \$4
RANCHO GORDO FLOR DE MAYO BEAN PUREE, QUESO FRESCO
- ARROZ VERDE** \$4
CHILE POBLANO AND CILANTRO GREEN RICE

TACOS

2 PER ORDER.

- TACO DE MATADOR** \$10
SMOKED TURKEY LEG, ONIONS, CILANTRO, FRESH AVOCADO TOMATILLO SALSA, TOPPED WITH BULLS BLOOD MICRO GREENS
- TACOS DE FILETE** \$11
NEW YORK STEAK STRIPS, PICKLED BABY CARROTS, SALSA CASERA, FLOUR TORTILLAS
- CARNITAS** \$11
NIMAN RANCH PORK SHOULDER CONFIT, GUACAMOLE, ROASTED TOMATILLO, CHILE DE ARBOL SALSA
- POLLO AL JARDIN** \$9
ACHIOTE CITRUS MARINATED GRILLED CHICKEN, ONIONS, CILANTRO, SALSA ROJA DE HABANERO, SLICED AVOCADO
- CAMARONES BORRACHOS** \$11
NEGRA MODELO BATTERED SHRIMP, MANGO PICO DE GALLO, CREMA MEXICANA
- PESCADO** \$11
FRESH AHI TUNA, CITRUS RED CABBAGE, SOY CHIPOTLE REDUCTION, ROASTED TOMATILLO SALSA, FLOUR TORTILLA
- CALABAZITAS** \$9
SUNBURST SQUASH, ZUCCHINI, ROASTED TOMATO, CRISPY RED ONIONS, BRENTWOOD CORN PICO DE GALLO
- QUESO** \$9
GRIDDLED OAXACA CHEESE, HEN OF THE WOODS MUSHROOMS, CACTUS, CHILE ANAHEIM

POSTRES

- CHURROS Y CHOCOLATE** \$8
HOUSE MADE CHURROS SERVED WITH MEXICAN HOT CHOCOLATE
- HELADO DE VAINILLA** \$4
ARTISANAL ICE CREAM FROM SHAKEDOWN, SAN FRANCISCO





COCKTAILS

CLASSIC MARGARITA	\$10 / \$25
BLANCO TEQUILA, AGAVE, LIME JUICE	
MATADOR MARGARITA	\$12 / \$30
MATADOR'S OWN BARRELED AGED TEQUILA, ORANGE-INFUSED AGAVE, GRAND MARNIER, LIME	
FROZEN STRAWBERRY MARGARITA	\$12
TEQUILA, ORANGE-INFUSED AGAVE, STRAWBERRY PUREE, LIME	
PRICKLY PEAR MARGARITA	\$11
TEQUILA, PRICKLY PEAR PUREE, LIME, AGAVE	
PALOMA	\$10
BLANCO TEQUILA, GRAPEFRUIT, LUXARDO MARASCHINO LIQUEUR, CRÈME DE VIOLETTE	
EL CATRIN	\$11
REPOSADO TEQUILA, VERMOUTH, MOLÉ BITTERS	
LA MULITA	\$11
TEQUILA, GINGER BEER, LIME	
PINA DE MEZCAL	\$11
MEZCAL, PINEAPPLE SYRUP, LEMON, TURMERIC BITTERS	
EL CHAVO DEL 7	\$11
WHISKEY, ELDERFLOWER, LEMON, BASIL, EGG WHITE	

SANGRIA

RED	\$10 / \$21
TEMPRANILLO, TEQUILA, ORANGE JUICE, SEASONAL FRUIT	
WHITE	
TORRONTES, ORANGE JUICE, PINEAPPLE SYRUP, LEMON, FRUIT	

WINE

RED	\$8 / \$28
MALBEC	
WHITE	
TORRONTES	

MICHELADA

GREEN	\$6
MEXICAN BEER, TOMATILLO, CILANTRO, CUCUMBER, LIME, SALT	

CERVEZA

TAP	
MODELO ESPECIAL	\$4
NEGRA MODELO	\$4
CANOPY PALE ALE	FIELDWORK BREWING, BERKELEY \$6
VILLAGER IPA	FACTION BREWING, ALAMEDA \$6
BOTTLE/CAN	
TECATE	\$3
VICTORIA	\$5
PACIFICO	\$5
21ST AMENDMENT "EL SULLY"	\$5
NOT YOUR FATHERS ROOTBEER	\$5
GRAPEFRUIT SCULPIN IPA	\$6
HERETIC SHALLOW GRAVE PORTER 220Z	\$10

NON ALCOHOLIC

STRAWBERRY LEMONADE	\$5
STRAWBERRY PUREE, LEMON, BASIL	
PINEAPPLE PRESS	\$5
PINEAPPLE PUREE, LEMON, BASIL, SODA WATER	
KALEB'S COLA	\$3
IZZE SPARKLING GRAPEFRUIT	\$3
AGAVE VANILLA CREAM SODA	\$3
JARRITOS	\$4
MEXICAN COKE	\$4