



*Ingredientes locales –
using the freshest, sustainably grown produce,
meats and dairy products available*

Tacones *crispy corn tortilla cones with your choice of filling*

- Olive oil guacamole** 4
- Black bean purée with homemade pork chorizo** 4
- Carne Asada** 4
- Pan de Cazón** rock cod, tomato-habanero sauce 4

Antojitos *Yucatán munchies*

- Empanada** squash blossoms and raw milk feta in a corn tortilla turnover 7
- Ceviche** rock cod, cherry tomatoes and radishes with crispy homemade tostada 10
- Panucho** pocket tortilla filled with black bean purée, topped with local greens, Rocky chicken marinated in annatto seed, Middleton Farm cinnamon-cured red onions 8
- Tostada** ground beef Yucatán picadillo with Preston olives, avocado and White Crane Springs Ranch greens 9

Tacos *served in handmade tortillas*

- Pork Carne Asada** 7
- Lamb Carne Asada** with Yucatán spices 8
- Crispy rock cod** crusted in Tierra Vegetables Hopi blue corn, with pumpkin seed-bell pepper sauce 8
- Grilled Rocky chicken** marinated in annatto adobo sauce 7

Tamales *served with baked rice, tomato-habanero sauce, cinnamon-cured red onions and seasonal salad. Our tamales are made with olive oil instead of lard.*

- Suckling pig** 8
- Rocky chicken** 8
- Seasonal vegetables** (vegetarian) 8

Ensaladas

- Ensalada Yucateca** seasonal lettuces, tomatoes, Middleton Farm red onions, lime juice, olive oil, sea salt 10
- Remolacha** Yucatán-style roasted beets 9
- Ensalada Jícama** jícama, seasonal citrus, ají amarillo chili, White Crane Springs Ranch greens 10

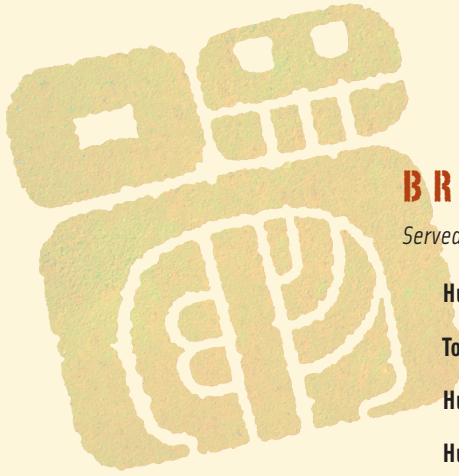
Comidas

- Pan de Cazón** rock cod, black bean purée and tomato-habanero sauce, with olive oil tortillas 18
- Cochinita Pibil** slow-roasted suckling pig marinated in annatto seed, served with Middleton Farm cinnamon-cured red onions and traditional tortillas 16
- Pollo Adobado** Rocky chicken marinated in achiote, tomatoes and onions roasted in banana leaves, served with seasonal vegetable, organic jasmine rice and frijol colado 16
- Pescado Frito del Día** crispy local fish over Yucatán ensalada of Little Gem lettuce, tomatoes and onions, with smoked chipotle mayonnaise and olive oil tortillas 18
- Bistec Yucateco** thinly sliced slow-cooked beef in Yucatán condiments, with local potatoes, red onions, frijol colado and sea salt tortillas 19

Entremeses *side dishes*

- Olive oil guacamole** with crispy pumpkin seed crackers 8
- Sne Pek** grilled tomato salsa with house tostada 6
- Trio de Calabazas Fritas** slow-cooked caramelized mixed squash with raw milk feta and crispy pumpkin seed crackers 6
- Handmade corn tortillas** made in-house with organic masa. Choose from: traditional, olive oil, sea salt or chorizo 1 each

Seasonal Desserts *ask your server*



BRUNCH

Served all day Friday to Sunday, from 10 am

Huevos Rancheros 14

Tortilla Española 16

Huevos and Chorizo del Día 15

Huevos Motuleños olive oil fried eggs over tortilla with diced ham, seasonal vegetables and tomato-habanero sauce 16

Blue corn pancakes with mixed fruit, local honey and butter 14

Take Mateo's home!

Chef Mateo's **El Yuca Mayan Habañero Sauces** 10 each

Choose from:

Mayan Habañero

Ahumado

Verde

Amarillo Rostizado

6-pack of cold tamales with tomato-habañero sauce and cured red onions 25

Choose from:

Suckling pig

Rocky chicken

Seasonal vegetables (vegetarian)

12-pack of our handmade tortillas 10

Choose from:

Traditional

Olive oil

Sea salt

Chorizo

Mateo's Cocina Latina uses the freshest, sustainably grown produce, meats and dairy products available. We are proud to include the bounty of these local producers in just about everything we make.

Black Sheep Farm

La Bonne Terre

Dry Creek Peach & Produce

Early Bird's Place

Manuel's Family Farm

Middleton Farm

MIX Garden

Olio di Gio

Ortiz Brothers Farm

The Patch

Preston of Dry Creek

Quivira Vineyards & Winery

Rancho Gordo

Redwood Hill Farm

Ridgeview Farm

Salmon Creek Ranch

Sebastopol Berry Farm

Soda Rock Farms

Tierra Vegetables

Oh! Tommy Boy's Organic Farm

White Crane Springs Ranch

Kitchen hours

Sunday 10 am-10 pm

Monday-Thursday 11 am-10 pm

Friday-Saturday 10 am-11 pm

To-go orders

707 433-1520

214 Healdsburg Avenue

Bar hours *Serving cocktails and after-hour tamales*

Sunday-Thursday until 11 pm

Friday-Saturday until midnight

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An 18% gratuity will be added for parties of 6 or more.

Cervezas en barril / on tap

- Scrimshaw Pilsner, North Coast Brewing Co. 5
- Hefe Weizen, Sudwerk Brewery 5
- Steelhead Extra Pale Ale, Mad River Brewing Co. 6
- Downtown Brown, Lost Coast Brewery 6
- Yerba Mate Organic Black Lager, MataVeza Brewing Co. 7
- Old Rasputin Imperial Stout, North Coast Brewing Co. 9

Cervezas en botella / bottled beer

- Modelo Especial 4
- Negra Modelo 4

Vinos en barril / on tap

glass carafe

Blancos

Bjornstad Cellars 2009 Chardonnay, Russian River Valley	11	44
Cartograph 2010 Gewürztraminer, Russian River Valley	8	32
Silvertap 2010 Sauvignon Blanc, Dry Creek Valley	8	32
Kunde Estate 2010 Rosé of Sangiovese, Sonoma Valley	8	32
Horse & Plow 2010 Harvester White, North Coast	8	32
Brack Mountain 2010 Semillon, Napa	8	32

Rojos

Preston of Dry Creek 2009 GSM Rhone Blend, Dry Creek Valley	9	36
Nalle 2009 Zinfandel, Dry Creek Valley	11	44
Lutea 2009 Pinot Noir, Los Carneros	12	48

Vinos en botella / by the bottle *ask your server*

Mateo's Cocina Latina has a limited wine selection. We encourage you to try ours, or bring your own! Corkage is \$20 per 750ml bottle, but will be waived for every \$20 you spend on our cocktails, spirits, wine or beer. Salud!

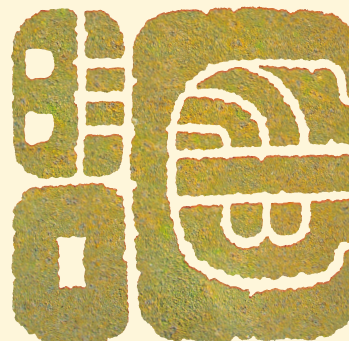
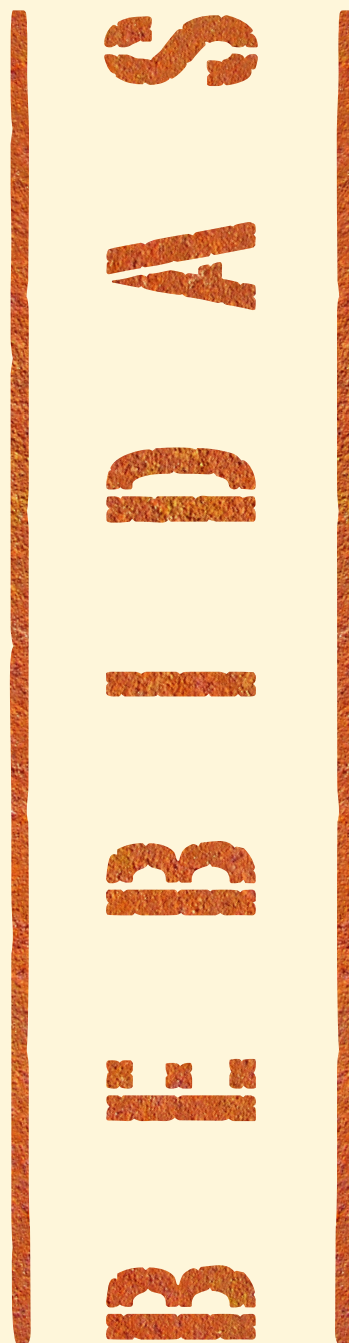
Aguas Frescas del Día

Just fresh fruit, spices and water, with no added sweeteners.

- Hibiscus flower-cinnamon-cloves-seasonal fruit 4
- Seasonal Agua Fresca 4



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BEBIDAS LATINAS

Margarita de Casa

Arette Blanco Tequila, fresh lime juice, agave nectar 7.5
 ~ with a touch of oak (Arette Reposado) 8.5
 ~ with a tad of orange (Cointreau or Grand Marnier) add 3.5

Margaritas del Verano

Salsa Fresca (cucumber-jícama-cherry tomato) 8.5
 Caliente (radish-cilantro-serrano chili) 8.5
 Pimienta Encurtida (pickled Nardello pepper-fresh bell pepper) 8.5

Paloma Hermosa

Tres Agaves Blanco Tequila, St. Germain Elderflower Liqueur, fresh lime and grapefruit juices, agave nectar 8.5
 ~ with a hint of smoke (Del Maguey Vida Mezcal) 9.5

Sandía Linda

Arette Blanco Tequila, fresh lime and watermelon juices, pickled watermelon rind, chili powder, black pepper, Sonoma Coast sea salt, cilantro 9.5

Tomate Fresca con Fuma

Tres Agaves Blanco Tequila, fresh tomato juice, house-pickled white onions, fresh lime juice, Sonoma Coast sea salt, black pepper, smoked chili powder 9.5
 ~ with a nice burn (Mateo's own Habanero Verde sauce) by request

Manhattan Mejicana

Tres Agaves Añejo Tequila, Carpano Antica Vermouth, barrel-aged and chocolate bitters 8.5

Anticuado

El Tesoro Añejo Tequila, muddled orange, bitter orange simple syrup, Angostura bitters, Amarena cherry 10.5

La Palabra Última

Del Maguey Vida Mezcal, Green Chartreuse, Luxardo Maraschino Liqueur, fresh lime juice 9.5

Michelada

Modelo Especial Cerveza, house blend of spices, lime and fresh tomato juices 6.5

Tequilas	Blanco	Reposado	Añejo
Arette	7.5	8.5	9.5
Arta	8.5	8.5	9.5
Avión	9.5	9.5	10.5
Casa Noble	9.5	10.5	11.5
Corralejo	8.5	8.5	9.5
Charbay	10.5		
Chinaco	9.5	10.5	12.5
Don Fulano	10.5	12.5	13.5
El Tesoro	10.5	10.5	12.5
El Espolón	9.5	10.5	11.5
Fortaleza	10.5	11.5	13.5
Herradura	8.5	9.5	10.5
Meloza	8.5	8.5	9.5
Ocho	10.5	11.5	13.5
Partida	9.5	10.5	11.5
Peligroso	9.5	10.5	11.5
Siete Leguas	9.5	10.5	11.5
Sol de Mexico	8.5	9.5	10.5
Tres Agaves	8.5	8.5	9.5
4 Copas	12.5	14.5	19.5

Reserve Añejo Tequilas

Gran Corralejo Añejo 18.5
 Don Julio 1942 24.5
 El Tesoro Paradiso 21.5
 Meloza Extra Añejo 12.5

Mezcales

Benesin (organic) 8.5
 Del Maguey Single Village Mezcales:
 Chichicapa 12.5
 Minero 16.5
 San Luis del Rio 12.5
 Tobala 16.5
 Santo Domingo Albarradas 12.5
 Vida 9.5
 Mezcalero 16.5
 Pierde Almas Mezcales:
 Dobadaan 24.5
 Tobala Silvestre 24.5
 Tobaziche 24.5
 San Juan del Rio 8.5

Continue to back page for our selection of Cervezas, Vinos and handmade Aguas Frescas