



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 SEASONAL FRUIT +\$1 NIMAN RANCH PORK SHOULDER +\$2	
QUESO FUNDIDO	\$11
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	
QUESADILLA	\$9
VEGETABLE, SMOKED TURKEY LEG OR CHICKEN +\$3 STEAK OR PRAWN +\$4	

CÓCTEL DE CAMARON ESTILO VERACRUZ	\$14
FRESH MEXICAN WILD SHRIMP, AVOCADO, JICAMA, CILANTRO, LIME, CLAM JUICE, AVOCADO OIL	
TARTAR DE ATÚN	\$14
FRESH AHI TUNA, CUCUMBER, AVOCADO, GREEN ONION, LIME, SESAME SEED, SOY SAUCE	

ENSALADAS Y SOPA

ENSALADA DE ESTACION	\$10
BABY KALE, RADISHES, CUCUMBER, AVOCADO MEYER LEMON DRESSING	
ENSALADA DE JICAMA Y PEPINO	\$11
JICAMA, FRESH STRAWBERRIES, RED CABBAGE, TOASTED PUMPKIN SEEDS, QUESO FRESCO, CRANBERRY AGAVE VINAIGRETTE	
POSOLE ROJO	\$7 / \$13
NIMAN RANCH PORK CHEEKS, SPARE RIBS, CHILE CALIFORNIA, HOMINY, SERVED WITH FRESH ONIONS, CILANTRO, LIME, CORN TOSTADA	

EL LADO

REPOLLOS	\$8
ROASTED BRUSSELS SPROUTS, CHILE DE ÁRBOL, LIME, SUNFLOWER SEEDS, SEA SALT	
ESQUITE	\$8
ROASTED BRENTWOOD CORN OFF THE COB, CREMA MEXICANA, QUESO COTIJA, CHILE DE ÁRBOL, FRESH LIME JUICE	
FRIJOLE CHARROS	\$7
RANCHO GORDO FLOR DE MAYO BEANS, CRISPY BACON, TOMATO, ONIONS, CILANTRO, ROASTED SERRANO CHILE, QUESO COTIJA	
ARROZ VERDE	\$5
CHILE POBLANO AND CILANTRO GREEN RICE	

TACOS

2 PER ORDER. ADD TO ANY : CREMA +\$2 AVOCADO +\$3

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	
TACOS JALISCO	\$10
CHILE ANCHO MARINATED NIMAN RANCH PORK BUTT, AVOCADO TOMATILLO SALSA, PICKLED RED ONIONS, SALAZAR FAMILIA, COTIJA CHEESE	
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 CHURRO SERVED WITH A SCOOP OF ICE CREAM AND MEXICAN DIPPING SAUCE	
HELADO	\$5
ARTISANAL ICE CREAM FROM SHAKEDOWN, SAN FRANCISCO	
PALETAS	\$5
FRUIT BAR SERVED IN SPARKLING WINE	



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WE ACCEPT CASH, VISA AND MASTERCARD
IN COMPLIANCE WITH CALIFORNIA CONSERVATION EFFORTS, WATER WILL BE PROVIDED UPON REQUEST

* CONSUMING RAW OR UNDERCOOKED SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
4% SURCHARGE IS ADDED IN SUPPORT OF EMPLOYEE BENEFITS



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

A LOT OF TEQUILA, ORANGE-INFUSED AGAVE, LIME, STRAWBERRY PUREE

PRICKLY PEAR MARGARITA \$11

TEQUILA, PRICKLY PEAR PUREE, LIME, AGAVE

PALOMA \$10 / \$25

BLANCO TEQUILA, GRAPEFRUIT, LUXARDO MARASCHINO LIQUEUR, CRÈME DE VIOLETTE, EGG WHITES

MATADOR PALOMA \$12 / \$30

MATADOR'S OWN BARRELED AGED TEQUILA, GRAPEFRUIT, LUXARDO MARASCHINO LIQUEUR, CRÈME DE VIOLETTE, EGG WHITES

MEXICAN LEMON DROP \$11

MEZCAL, PINEAPPLE SYRUP, LEMON, TURMERIC BITTERS

BARREL AGED OAXACAN NEGRONI \$11

TEQUILA, CAMPARI, VERMOUTH

EL CATRIN \$11

REPOSADO TEQUILA, VERMOUTH, MOLÉ BITTERS

LA MULITA \$11

TEQUILA, GINGER BEER, LIME

MEXICAN ICED COFFEE \$11

BLANCO TEQUILA, GINGER SYRUP, LIME JUICE, GINGER BEER

PINA DE MEZCAL \$11

MEZCAL, PINEAPPLE SYRUP, LEMON, TURMERIC BITTERS

LA BANDERA MEXICANA \$11

SANGRITA, MEZCAL, & LIME-CILANTRO OIL. SERVED INDIVIDUALLY.

EL CHAVO DEL 7 \$11

WHISKEY, ELDERFLOWER, LEMON, BASIL, EGG WHITE

REVOLVER \$11

1776 RYE, ORGEAT, BLOOD ORANGE JAM, OLD FASHION BITTERS, MEXICAN LAGER FLOAT

EL VALIENTE \$11

RYE WHISKEY, APPLE-HABANERO SYRUP, LEMON, YELLOW CHARTREUSE

SANGRIA

\$8 / \$20

RED

TEMPRANILLO, TEQUILA, ORANGE JUICE, SEASONAL FRUIT

WHITE

TORRONTES, ORANGE JUICE, PINEAPPLE SYRUP, LEMON, FRUIT

MICHELADA

GREEN \$7

MEXICAN BEER, TOMATILLO, CILANTRO, CUCUMBER, LIME, SALT

YELLOW \$8

HELL OR HIGH WATERMELON WHEAT BEER, MANGO PUREE, LIME, SALT

RED \$6

BEER, TOMATO JUICE, LEMON, TABASCO, WORCESTERSHIRE, SALT

CERVEZA

TAP

PACIFICO \$4 / \$14

PT. BONITA PILSNER HEADLANDS BREWING, SAN FRANCISCO \$6 / \$21

CANOPY PALE ALE FIELDWORK BREWING, BERKELEY \$6 / \$21

VILLAGER IPA FACTION BREWING, ALAMEDA \$6 / \$21

SLESS OATMEAL STOUT IRON SPRINGS BREWING, FAIRFAX \$6 / \$21

BOTTLE

MODELO ESPECIAL \$5

VICTORIA \$5

TECATE CAN \$4

GRAPEFRUIT SCULPIN IPA \$7

21ST AMENDMENT \$6

NON ALCOHOLIC

STRAWBERRY LEMONADE \$5

STRAWBERRY PUREE, LEMON, BASIL

PINEAPPLE PRESS \$5

PINEAPPLE PUREE, LEMON, BASIL, SODA WATER

HOUSE MADE HORCHATA \$5

CINNAMON AND ALMOND FLAVORED RICE DRINK

KALE'S COLA \$3

IZZE SPARKLING CLEMENTINE \$3

AGAVE VANILLA CREAM SODA \$3

JARRITOS \$4

MEXICAN COKE \$4