



HAPPY HOUR (3 - 6 pm)

MATADOR GUACAMOLE (GF/V): 8.99

Our traditional guacamole with chiles toreados (charred jalapeños and scallions cured in lime and soy sauce). Served with chips.

TACO GOBERNADOR: 5.99 EA

Butter cooked shrimp (sub mushroom) with onion, Poblano pepper, cilantro, celery stalk, oregano, and melted Oaxaca cheese. Served with sliced avocado.

TACO CAPEADO: 5.99 EA

Tempura battered Halibut, served with our lime vinaigrette marinated sliced red & green cabbage, pico de gallo, and jalapeño mayo. Garnished with lime wedge.

TOSTADA STEAK/VAMPIRO: 5.99 EA

Mazatlan's steak dish, marinated fried cubed ribeye steak, melted Jack cheese (On a crispy corn tortilla as taco only), topped with diced red onion, cilantro, crema Mexicana, guacamole and our signature salsa Macha (contains allergens, peanuts and seeds).

TACO CHILORIO: 3.99 EA

This preparation is rooted from the small town of Mocolito, with a history of over 300 years. Braised shredded pork cushion in chilorio sauce made with dried guajillo, ancho, chipotle peppers, herbs and spices. Served with pickled white onions and cilantro, garnished with lime wedge.

TACO COLACHE (V): 3.99 EA

From our Yaqui ancestors this preparation is slow cooked seasonal squash, corn, onion, tomato, and poblano peppers with garlic and spices.

QUESABIRRIA TACO: 3.99 EA

Flour tortillas topped with melted Oaxaca cheese and slow cooked beef chuck with Guajillo chile puree, bay leaves, and spices. (Substitute GF Corn Tortillas)

“TAMALE BOY” TAMALES

Our tamales are made with non GMO whole corn masa flour processed without preservatives or additives.

Norteño Tamales (GF): 6.59

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa. Steamed in a corn husk.

Chile Verde:

Pork cooked in a green tomatillo sauce.

Tinga de Pollo:

Chicken cooked with onion, garlic, and chipotle in adobo.

Rajas en Crema(VG):

Roasted pasilla peppers, onion, corn, cooked in jack cheese cream sauce.

Oaxaqueños Tamales (GF): 6.59

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa. Steamed in a banana leaf.

Cochinita Pibil:

Speciality of the state of Yucatán. Slow roasted pork in citrus juices, achiote, and a variety of spices.

Amarillo: 6.99

Shredded beef cooked in our house made mole amarillo. Steamed in a banana leaf.

Vegetales (V):

Sauteed carrot, onion, spinach and zucchini.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



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~ COCTELES ~

Colibrita Boilermaker: 6.99

Shot of Lunazul Cristalino and a red Coronita

Aguachelada: 5.99

House-made aguachile sauce and Mexican lager with a chamoy rim.

Conejito: 10.99

Tequila blanco, cardamom, mint, lime, grapefruit soda, ginger beer

Fiesta Americana: 11.99

Añejo tequila, apricot, lime, pineapple

Zocalo: 12.99

Reposado tequila, Mexican brandy, Cocchi Americano, Licor 43, chocolatl mole bitters, palo santo smoke

Mask of Zorro: 13.99

Mexican whiskey, red vermouth, Campari, Kaluah, chocolatl mole bitters, citrus peel

Truffle Shuffle: 14.99

Mezcal, lemon juice, syrup, truffle oil, egg whites, truffle zest, panela

Salvage Punch: 13.99

Pisco, Mezcal, Cachaza, Aperol, lime juice, grapefruit soda, agave

CERVEZA

Pacifico: 4.99

Negra Modelo: 5.59

Rotating Blind Tasting Mats

Spirits of Mexico \$32

Blanco Flight \$28

VINO

Sauvignon Blanc: 9/30 Grenache Rose: 8/25 Cabernet Sauvignon: 10/35

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