

MATTEO'S

MEXICAN GRILL

www.LaCabanaWI.com/Matteos



@MatteosWI

STARTERS

CARNE ASADA FRIES 16.99

French fries topped with steak, cheese, cheese dip, pico de gallo, sour cream and guacamole

CARNITAS NACHOS 16.50

Homemade tortilla chips topped with carnitas, refried black beans, cheese, poblano cheese dip, spicy pickled onions, jalapeños, pico de gallo, sour cream and guacamole

FIESTA NACHOS 14.99

Homemade tortilla chips with your choice of chicken, ground beef, or al pastor, topped with refried black beans, cheese, onion, tomato, jalapeño, sour cream and guacamole (gf/cc) Steak or chorizo available for extra

CUBAN ROLLS 12.50

Wontons filled with pork, ham, and pickles, served with honey mustard sauce

CEVICHE 15.99

Shrimp marinated in lime juice with onion, cucumber, tomato, jalapeño and cilantro, topped with avocado slices, served with chips (gf/cc)

POBLANO CHEESE DIP 12.99

Cheese dip made with roasted poblano peppers (v). Add chorizo or ground beef for .99

LOADED ELOTE 12.99

Elote drowned in poblano cheese dip, topped with takis, cilantro and onion (v)

ELOTE 10.99

Corn topped with mayo, lime, cotija cheese and tajín (v/gf)

TORITO POPPERS 12.50

5 Bacon wrapped jalapeños stuffed with cream cheese and dried cranberry (gf/cc)

MOZZARELLAS STICK 9.99

GUACAMOLE 11.99

Fresh avocado, cilantro, tomato, onion, and lime juice (v/gf/cc). Mild or Spicy

TAQUITOS 12.99

5 Corn tortillas stuffed with chicken and deep fried, topped with sour cream, queso fresco, salsa verde and onion (gf/cc)

CHIMIS DE GÜERA 14.99

4 Mini Chimichangas filled with black beans, corn, onion, peppers, jalapeños, cheese, and your choice of grilled chicken or chorizo, served with a side of southwest sauce

SHRIMP PINEAPPLE COCKTAIL 16.00

A mixture of chopped shrimp, pineapple, diced avocado, onions, cilantro and diced tomato in our homemade cocktail sauce served in a pineapple (gf)

SOPAS Y ENSALADAS

Salads served with your choice of ranch, vinaigrette or tequila cilantro lime dressing.

BIRRIA SOUP 14.99

Large bowl of consommé and birria meat topped with cilantro and onion served with limes and your choice of corn or flour tortillas or homemade chips (gf) Add Ramen +1.00

TORTILLA SOUP

CUP 4.99 • BOWL 7.99

Guajillo tomato soup with chicken, avocado, crispy tortilla strips, queso fresco and sour cream (v/gf/cc) can be made vegetarian without chicken

SUPREME SALAD

CHICKEN 15.99 • SHRIMP 17.99

Spring mix, black beans, corn, *fajita style bell peppers, onion, avocado, tomato, cilantro and cotija cheese (gf)

HOUSE SALAD

CHICKEN 14.99 • SHRIMP 16.99

Lettuce, cucumber, tomato, avocado, onion and queso fresco (gf)

TACO SALAD 14.99

Choice of chicken, ground beef or al pastor with lettuce, tomato and cheese in a tortilla bowl served with rice and refried black bean shrimp or steak available for extra

IF YOU HAVE ANY ALLERGIES, PLEASE NOTIFY YOUR SERVER!

Please notify your server of any allergies to further minimize cross contamination risk. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

* = Mild, mole and fajita sauce contains tree nuts and gluten | v = vegetarian

gf = items made with no gluten-containing ingredients with choice of corn tortillas | cc = cross contamination through deep frying

Prices are displayed as cash / credit card

ESPECIALITIES

Served with your choice of corn or flour tortillas.

MOLCAJETE 26.99

Steak, chicken, chorizo, shrimp, cactus and onion grilled and tossed in homemade medium sauce, topped with cilantro and grilled queso fresco, served in a hot molcajete stone bowl, served with rice, refried black beans, pico de gallo and guacamole (gf)

TONY'S MOLCAJETE 26.99

Steak chicken, chorizo, shrimp, cactus, Torito popper, and tossed in home made spicy salsa, topped with melt cheese, cilantro, pico de gallo, and avocado. Served in a hot molcajete stone bowl, served with rice and black refried beans, lettuce and guacamole

***LA TAMPIQUEÑA 21.99**

Tender grilled skirt steak topped with fried onion and a jalapeño, served with a *mild cheese enchilada, rice, charros beans, and avocado pico (gf with spicy enchilada)

PIÑA MAR Y TIERRA 21.99

Sautéed shrimp, steak, chorizo, ham, bacon, chicken, pineapple, onion, bell peppers, topped with cheese sauce, and served in a pineapple half with a side of rice and refried black beans

CARNITAS 17.99

Shredded pork seasoned and simmered to perfection, served with avocado pico, spicy pickled onions, rice and charros beans (gf)

DROWNED TACOS 16.99

Deep-fried, rolled corn tortillas stuffed with your choice of chicken, ground beef or al pastor, drowned in our homemade mild sauce, topped with lettuce, tomato, sour cream, queso fresco and avocado slices, served with rice and refried black beans. Steak, carnitas, chorizo, or shrimp available at extra cost (gf/cc)

TRADITIONAL MEXICAN DINNERS

Served with rice, refried black beans and your choice of corn or flour tortillas.

BISTEC RANCHERO

CHICKEN 16.99 • STEAK 18.99 • SHRIMP 20.99

Your choice of meat smothered in our homemade spicy ranchero sauce (gf)

BISTEC A LA MEXICANA

CHICKEN 16.99 • STEAK 18.99 • SHRIMP 20.99

Your choice of meat sautéed with fresh jalapeños, tomato, onion and cilantro (gf)

CHORRIPOLLO 17.99

Grilled chicken breast topped with chorizo and cheese (gf)

RAJAS CON CREMA 16.99

Roasted poblanos, onions and corn cooked in a cream sauce (v/gf) Add grilled chicken for .99

***MOLE POLLO 17.99**

Grilled chicken smothered in homemade *mole sauce

PECHUGA RELLENA 18.99

Grilled chicken stuffed with spinach and ricotta cheese, smothered in creamy southwest chipotle sauce served with rice and steamed veggies

PUERCO EN SALSA VERDE 16.99

Pork simmered in our homemade salsa verde (gf)

***CHILES RELLENOS 17.99**

Two egg-battered poblano peppers stuffed with cheese and your choice of ground beef, chicken, al pastor, or mushrooms, smothered in *mild, *mole, spicy, chipotle, poblano, or ranchero sauce. Steak, shrimp, carnitas or chorizo available at extra cost

CHICKEN CHIPLOTE 16.99

Grilled chicken breast, mushrooms, gilled onion and chipotle sauce.

CAMARONES

Served with steamed veggies and white rice.

CAMARONES AL CHIPOTLE 21.99

Large shrimp sautéed in our homemade southwest chipotle sauce

CAMARONES AL AJO 21.99

Large shrimp sautéed in a savory garlic butter sauce (gf)

CAMARONES A LA DIABLA 21.99

Large shrimp sautéed with seasoned butter and spicy diablo sauce (gf)

CAMARONES CULICHI 21.99

Large shrimp sautéed in our homemade poblano cream sauce

ALAMBRES

Your favorite ingredients sautéed together and served on a skillet.
Served with rice, refried black beans, guacamole and your choice of corn or flour tortillas.

LA CABAÑA 19.99

Sautéed shrimp, steak, chicken, bacon, bell peppers, onion, and mushrooms topped with melted cheese (gf)

TRADITIONAL 18.99

Sautéed steak, chorizo, ham, bacon, onion, bell peppers, and cactus topped with melted cheese (gf)

HAWAIANO 18.99

Sautéed al pastor, ham, bacon, bell peppers, onion, and pineapple topped with melted cheese and served in a pineapple (gf)

TACOS

Your choice of flour, corn, or hardshell tortillas.
Served with a side of rice and beans.
Charros beans available. (gf) All tacos are gluten free with corn tortillas.

BIRRIA TACOS 18.99

Traditional dish of slow-cooked beef, cheese, cilantro and onion stuffed in a corn or flour tortilla, grilled and served with a side of birria consommé

CAMARON TACOS 17.99

Grilled shrimp topped with baja salad and chipotle aioli

CAMPECHANO TACOS 17.50

Grilled steak, chorizo and chicken, topped with cilantro and onion

GOBERNADOR TACOS 17.50

Shrimp, poblano, onion and tomato cooked in a cream sauce stuffed inside flour or corn tortillas with melted cheese

TACOS DE LOMO 17.50

Steak topped with cilantro, fried onion and guacamole

MAHI-MAHI TACOS 17.50

Blackened mahi-mahi topped with baja salad, avocado and chipotle aioli

BARBACOA TACOS 16.99

Slow roasted beef brisket topped with avocado pico, and spicy pickled onions

AL PASTOR TACOS 16.50

Pork marinated in adobo, onion and pineapple, topped with cilantro and onion

POLLO CON MAÍS TACOS 15.99

Chicken, corn, cilantro, onion and guacamole, topped with chipotle aioli

GRINGO TACOS 15.50

Your choice of chicken, ground beef or al pastor, topped with lettuce, tomato and cheese. Sour cream available by request. Steak, chorizo, shredded beef or shrimp available at extra cost

STREET TACOS 16.50

Your choice steak, carnitas or chorizo. Topped with cilantro, onion and lime

SALSAS: Add a side of homemade spicy, chipotle, arvol or habanero salsas for .50

FAVORITES

Your choice of ground beef, al pastor, chicken or mushroom (v).
Steak, carnitas, chorizo, shredded beef or shrimp available at extra cost.
Served with lettuce, tomato, rice and refried black beans.
Charros beans available. Sour cream upon request.

ENCHILADAS DEL MAR 18.99

Three corn tortillas filled with shrimp smothered with chipotle sauce and topped with cheese (*gf)

*TAMALES 16.99

Three made with corn meal dough stuffed with pork or chicken, wrapped in corn husks, steamed to perfection and topped with *mild, spicy, and cheese dip (gf without mild and cheese dip)

LARGE CHIMICHANGA 16.50

One big flour tortilla filled with meat and cheese, deep-fried and topped with poblano cheese dip

*ENCHILADAS 16.50

Three corn tortillas filled with your choice of meat, smothered with *mild, spicy, poblano cream, chipotle cream or *mole and topped with cheese (*gf)

QUESADILLA ESPINACAS 15.99

Cheese, spinach and cream cheese (v).
Add chicken for .99 or mushrooms .99

QUESADILLA 15.99

Cheese and your choice of meat

*FAJITA QUESADILLA

CHICKEN 15.99 • STEAK 16.99 • SHRIMP 17.99

Sautéed in *fajita sauce with bell peppers and onions, stuffed in a tortilla with melted cheese

*VEGGIE ENCHILADAS 14.99

Three corn tortillas filled with mushrooms, broccoli and onion, topped with your choice of *mild, spicy, poblano cream, chipotle cream or *mole and topped with cheese (v/*gf)

TOSTADAS 14.99

Three crispy open face corn tortillas topped with choice of meat, refried black beans, lettuce, tomato, sour cream and cheese (gf/cc)

COMBINATION 17.00

Choose 3: *Enchilada, tostada, taco, tamal, mini chimi, or mini burrito (*gf/cc)

SOPES DINNER 15.99

Three thick handmade corn tortillas topped with meat, beans, lettuce, tomato, sour cream, queso fresco and avocado slices (gf)

BURRITOS

Your choice of ground beef, chicken or al pastor. Steak, carnitas, chorizo and shrimp available at extra cost. Served with rice and refried black beans, lettuce and tomato. Charros beans available. Sour cream available upon request.

*LA CABAÑA BURRITO 18.99

Steak, chicken, shrimp, onions and bell peppers sautéed in *fajita sauce with refried black beans, lettuce, tomato and topped with cheese dip

*BURRITO SANTA 16.99

Your choice of meat with refried black beans, lettuce, tomato and cheese, topped with melted cheese and smothered in your choice of *mild, spicy, poblano cream, chipotle cream or *mole pipian sauce

TRADITIONAL BURRITO 15.99

Your choice of meat with refried black beans, lettuce, tomato and cheese

*MATTEO'S BURRITO 17.00

Carnitas, avocado pico, queso fresco, refried black beans, and spicy pickled onions, topped with *mild, spicy and cheese dip

BURRITO BOWL 16.00

Your choice of steak or grilled chicken with charros beans, rice, pico de gallo, cheese dip, guacamole and sour cream

BURRITO POBLANO 17.00

A burrito filled with cheese Chile relleno, carnitas, or shredded beef, queso fresco, pickled onion and chipotle sauce on top

HANDHELDS

Served with French fries or rice and beans

THE BOMB BURGER 14.00

Pepper jack cheese, smoked bacon, lettuce, tomato, and chipotle aioli

BBQ JACK BURGER 14.00

Onion rings, cheddar cheese, lettuce, tomato, and Jack Daniel's BBQ sauce

CLASSIC BURGER 13.99

Homemade ground chuck patty served with lettuce, tomato, onion and pickle
Add American cheese for .50

PATTY MELT 13.99

Homemade ground chuck patty served with onions and cheese, served on grilled rye

POLLO CLUB 15.99

Double-decker sandwich of grilled chicken, bacon, lettuce, avocado, tomato and mayo

TORTA TRADITIONAL 14.99

Your choice of ground beef, chicken or al pastor on a large bun topped with beans, mayo, lettuce, tomato, onion and avocado. Steak, chorizo or campechano available for extra

CHICKEN WRAP 13.99

Grilled chicken, lettuce, tomato, cheese, and homemade chipotle aioli

FAJITAS

Your favorite ingredients sautéed with onions and bell peppers. Served with your choice of flour or corn tortillas, rice, refried black beans, lettuce and tomato. Sour cream available upon request.
*Fajita sauce contains tree nuts and gluten.
Ask your server about nut-free or gluten free fajitas.

TRADITIONAL FAJITA

Chicken 17.50 • Steak 19.00 • Shrimp 20.25

FLAMING CHEESE FAJITA 22.00

Grilled chicken, chorizo, and shredded beef with bell peppers, and onion. Topped with flaming melted cheese

*SUPREME FAJITAS 22.99

With steak, chicken, al pastor and shrimp

*MAKE YOUR OWN FAJITAS 20.99

Choose two: Steak, chicken or shrimp

*VEGETABLE FAJITAS 14.99

With zucchini, broccoli, carrots and mushrooms (v)

MAKE IT SPICY: Cooked with fresh jalapeños or salsa de arbol for .50 / .52

POSTRES

TRES LECHES 6.99

Sponge cake soaked in three kinds of milk, topped with chocolate and whipped cream

FRIED ICE CREAM 6.50

Ice cream rolled in corn flakes, deep fried, and topped with honey, cinnamon and whipped cream

CHURROS 7.00

Topped with chocolate and a scoop of ice cream

LAVA CAKE 6.50

Chocolate filled brownie topped with powdered sugar and whipped cream, served with ice cream

SOPAIPILLA 6.50

Flour tortillas tossed in cinnamon sugar, served with vanilla ice cream and topped with honey

A LA CARTE

Unless otherwise specified, your choice of ground beef, al pastor, chicken, or mushroom (v).
Steak, carnitas, chorizo, or shrimp available for extra cost. (See 'Favorites' and 'Tacos' for full description)

CAMARON TACO 4.50

CARNE ASADA TACO 4.50

BARBACOA TACO 4.50

MAHI-MAHI TACO 4.50

CAMPECHANO TACO 4.50

CARNITAS TACO 4.50

TACO DE LOMO 4.50

GRINGO TACO 3.99

AL PASTOR TACO 3.99

TOSTADA 3.99

TAMAL 4.50

Pork or Chicken. Add sauce for .25

LARGE CHIMICHANGA 9.99

Add cheese dip for .50

MINI CHIMICHANGA 3.99

Add cheese dip for .25

QUESADILLA 9.99

*ENCHILADA 3.99

*Mild, spicy, *mole, chipotle or poblano sauce

LARGE BURRITO 9.99

MINI BURRITO 3.99

RICE 2.99

BLACK REFRIED BEANS 2.99

CHARROS BEANS 2.99

RICE AND BEANS 4.99

FRENCH FRIES 4.99

STEAMED VEGGIES 3.50

GUACAMOLE SIDE 3.00

AVOCADO PICO SIDE 3.00

CHEESE DIP 2.50

BEVERAGES

FOUNTAIN SODA 3.00

SPRECHER ROOT BEER 4.50

MEXICAN COKE 4.50

JARRITOS 4.00

Fruit Punch, Tamarindo, Lime, Grapefruit, Mandarin or Pineapple

ICED TEA 3.00

HOT TEA 2.50

COFFEE 2.50

MILK 2.00

CHOCOLATE MILK 2.25

HORCHATA 3.50

JUICE 3.00

Orange, Cranberry or Apple

SMOOTHIES 6.00

Strawberry, Raspberry, Mango, Peach, prickly pear, or guava