

BEVERAGES

CANE SUGAR COKE	3
JARRITOS (ASSORTED FLAVORS)	3
SQUIRT	3
SUBTLE TEA (LEAMONADE, PEACH, SWEETLESS)	3
торо снісо	3
ABITA ROOT BEER	3
AUSTIN EAST CIDERS (ORIGINAL AND SEASONAL)	3



ACE COFFEE REGULAR / DECAF

BEER

HOUSE BEER

SURFEZA (MEXICAN PALE LAGER)

100% NYS GRAIN & 100% NORTH FORK BREWING CO HOPS... LIGHT, CRISP, REFRESHING, SMOOTH ON THE FINISH. TRUE TO STYLE MEXICAN PALE LAGER

ON TAP + IN CANS TO GO

ASK YOUR SERVER FOR CURRENT SELECTION

WE PROUDLY CARRY MULTIPLE OPTIONS OF LOCAL CRAFT BEER FEATURING:























WINE

CANS (375 ML/ HALF BOTTLE)

SUHRU WINES PINOT GRIGIO	12
SUHRU WINES ROSÈ	12

VINETTE SPARKLING WINE SPRITZER (MADE RIGHT HERE IN MATTITUCK!) ROSE AND OTHER FLAVORS

WINE BOTTLES

LOCAL WINES AVAILABLE

MARGARITAS
TRADITIONAL,
MANGO-STRAWBERRY,
HABANERO,
VARIED SEASONAL FLAVORS

SINGLE CLASS (160Z)

14

SMALL PITCHER (60OZ)

25

QUART (TO-GO ONLY)

25

SANGRIA

LARGE PITCHER (900Z)

MADE WITH LOCAL SUHRU PINOT GRIGIO AND ASSORTED FRUIT



22

SINGLE GLASS (160Z)	10
SMALL PITCHER (600Z)	25

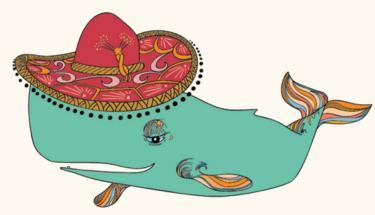


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MICHELADA W/ GRILLED SHRIMP (160Z)

TACOS & TOUR STUFF

EAT-IN - TAKE-OUT - ORDER ONLINE



MATTITACO

MON	TUES	WED	THU	FRI	SAT	SUN
12PM -						
9PM	9PM	9PM	9PM	10PM	10PM	9PM

10560 MAIN RD. MATTITUCK, NY 11952

(631) 298-7826 MATTITACO.COM



LOCALLY



OURCE

WE ARE COMMITTED TO USING LOCALLY GROWN, SEASONAL INGREDIENTS WHENEVER POSSIBLE

ASK ABOUT:

DAILY AND WEEKLY SPECIALS

TACO PLATTERS

& CATERING!



BOCAS (SMALL BITES)

TORTILLA CHIPS, SALSAS, GUACAMOLE (GF) (6P)	8
GUACAMOLE SAMPLER	M/V
TORTILLA CHIPS & SALSA (VG,GF)	3.50
RICE AND BEANS (VG,GF)	4
SWEET PLANTAINS (VG,GF)	4
LOADED PLANTAINS (VG,GF)	5.50
COJITA CHEESE CAYENNE PICKLED ONIONS	
BUFFALO CAULIFLOWER	5
SPICY FRIED CAULIFLOWER, BLUE CHEESE SALSA	

TACOS VEG



SHROOMS (VG,GF)	
GRILLED PORTABELLO & POBLANO PEPPERS, CHIMICHURRI SAUCE, QUESO FRESCO	

BANG BANG CAULIFLOWER TACO	4
SWEET THAI CHILL SPICED CRISPY CAULIELOWER	

MANGO	ALS	A, LIME AIOLI		
DEET EAL	A EEL	TACO		

CUCUMBER, DILL, CHARISSA YOGURT DRESSING

SEAFOOD

BAJA	
OLD BAY PANKO CRUSTED NEW ENGLAND C PICO DE GALLO, LIME AIOLI	OD,

BANG BANG SHRIMP (GF)
CRISPY THAI CHILI SHRIMP, MANGO SALSA, LIME AIOLI

		 ,	J/1120/11,	 . –
LAND &	SEA (GF)			

SURF & TURF (GF)

24 HR MARINATED FLAT IRON STEAK, CHIPOTLE BUTTER, POACHED LOBSTER CLAW, BACON GUACAMOLE

MEATY GOODNESS

AL PASTOR	5
SMOKED PORK SHOULDER, GRILLED PINEAPPLE & C	NOIN

CHIPO I LE CHICKE	IN .	- 4
SWEET & SMOKEY	CHICKEN, GUACAMOLE, CHIPOTLE	AIOLI

CHEESE BURGER		4
GRILLED ANGUS B	EEF, PROVOLONE CHEESE, PICK	LED ONION,

AL CARNE ASADA	
24 HOUR MARINATED FLAT IRON STEAK, SALSA ROJA,	
OUESO EDESCO	

CHEESE STEAK	5
24 HOUR MARINATED FLAT IRON STEAK, CHIHUAHUA	CHEESE,

PICO DE GALLO, FLOUR TORTILLA	•	
STEAV EA IITA TACO		6

24 HOUR MARINATED FLAT IRON STEAK, SAUTEED ONIONS & BELL PEPPERS, QUESO

BURRITOS (BUILD YOUR OWN)



BURRITO OR BURRITO BOWL	9
+ADD CHEESE OR GUACAMOLE	+1
+ADD SWEET POTATOES OR SHROOMS & PEPPERS	+2
+ADD STEAK, BARBACOA, CARNITAS, OR SHRIMP	+5
HAWAIIAN BURRITO	14
GRILLED CARNITAS, PINEAPPLE, ONIONS, RICE, CHIP	OTLE AIOLI
FAJITA BURRITO	19
24 HOUR MARINATED FLAT IRON STEAK, BLACKENE SAUTÉED PEPPERS & ONIONS, RICE BEANS, NACHO	D SHRIMP, CHEESE
HUNGRY MAN	20
SMOKED BARBACOA & CARNITAS, 24 HOUR MARINA IRON STEAK, RICE & BEANS, PICO DE GALLO, GUACA CHIHUAHUA CHEESE, ALWAYS XL	ATED FLAT AMOLE,
BUFFALO SHRIMP BURRITO	14
CRISPY BUFFALO SPICED SHRIMP, RICE, CABBAGE, BLUE CHEESE SALSA	
SURF & TURF BURRITO	19
CHIPOTLE BUTTER POACHED LOBSTER, BACON GU 24 HOUR MARINATED FLAT IRON STEAK	ACAMOLE
ALL DAY B'FAST BURRITO	14
SCRAMBLED EGGS, FRENCH FRIES, GUACAMOLE, RICCHIHUAHUA CHEESE, CHORIZO	E, BEANS,
EL GORDITO	17
24 HOUR MARINATED FLAT IRON STEAK, RICE, BEAN PICO DE GALLO, CHIHUAHUA CHEESE, CHIPOTLE AIC	
EL GRINGO	14
GRILLED ANGUS BEEF, RICE & BEANS, CHEDDAR & MONTEREY JACK CHEESE, PICO DE GALLO	
CHIPOTLE CHICKEN	13
CHIPOTLE PULLED CHICKEN, RICE, SALSA VERDE, CHIPOTLE AIOLI	
BANG BANG SHRIMP	15
CRISPY THAI CHILI MARINATED SHRIMP, MANGO SALSA, LIME AIOLI	
BARBACOA & PLANTAIN BURRITO	14

DIRTY FRIES

STOUT BRAISED SHORT RIB, CARAMELIZED ONIONS, PROVOLONE CHEESE, SWEET POTATO FRIES	
DIRTY FRIES	12
HOUSE MADE BRISKET, SALSA ROJA, GUACAMOLE, CHIPOTLE AIOLI	
CHILI FRIES	12
CHILI CON CARNE, QUESO, SOUR CREAM, PICO DE GALLO CHIPOTLE AIOLI)
BUILD YOUR OWN NACHOS OR FRIES	5/3
CHOICE OF SALSA 1.50	
GUAC +3	
GROUND BEEF, CHIPOTLE CHICKEN +4 CHORIZO, SHORT RIB STEAK, CHICKEN TINGA, BUFFALO BANG BANG SHRIMP, BARBACOA, BIRRIA, CARNITAS + 5	OR
CHOICE OF AIOLI +1	
QUESO + 2	
BACON + 2	
+ADD CHICKEN OR GROUND ANGUS BEEF +ADD GRILLED STEAK, SMOKED BRISKET, PORK SHOULDER OR GRILLED SHRIMP	+2.50 +4.50
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PLAIN FRIES/SWEET POTATO FRIES

QUESADILLA/PIZZA

HOUSE MADE BRISKET BARBACOA, SWEET PLANTAINS, SALSA ROJO, RICE, CHIPOTLE AIOLI

CHEESE	9/15
SHROOMS	11/19
SHROOMS	11/15
CHORIZO	12/24
TINGA	12/24
SHRIMP	13/26
STEAK	13/26
BIRRIA	13/26
BLT	18/36

DRINKS

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS."