

MATCH MARKET & BAR

DINNER MENU 5PM - 10PM

FOR THE TABLE

THE WILD SHRIMP CO. SHRIMP COCKTAIL \$14
GRILLED SHRIMP, CHARRED LEMON, COCKTAIL SAUCE

CRISPY BRUSSEL SPROUTS \$14
REDUCED BALSAMIC, PARMESAN, TRUFFLE SALT,
CRISPY PROSCIUTTO

FRITO MISTO \$16
FRIED CALAMARI & SHRIMP, CALABRIAN CHILI,
HOUSE AIOLI, CHARRED LEMON

TWICE COOKED WINGS \$17
FOUR WHOLE CHICKEN WINGS, ROASTED THEN FRIED,
TOSSED IN YOUR CHOICE OF SAUCE: TRUFFALO,
GOCHUJANG BBQ, ORANGE SODA, PICKLEBACK
RANCH AVAILABLE UPON REQUEST

CHARCUTERIE BOARD \$26
ASSORTED MEAT, ARTISANAL CHEESE, FRUIT
PRESERVES, LAVENDER HONEY

PINTXO *SERVED INDIVIDUALLY OR 3 FOR \$17*

CAPRESE \$6 - CHARRED TOMATO, BASIL, MOZZARELLA

MANCHEGO \$6 - SPANISH CHORIZO, MANCHEGO

CHEVRE & ONION \$6 - WHIPPED GOAT CHEESE,
CAMELIZED ONION

HEIRLOOM \$6 - HEIRLOOM TOMATO, OLIVE, BALSAMIC

FLATBREADS

MARGHERITA \$13
MARINARA, FRESH MOZZARELLA, TOMATO, BASIL

MEAT SWEET & HEAT \$18
PEPPERONI, NDUJA, GOAT CHEESE, MOZZARELLA,
HOUSEMADE HOT HONEY

BIANCA \$17
GOAT CHEESE, ARTICHOKE, MUSHROOM,
MOZZARELLA, ROASTED BELL PEPPER

ELOTE \$16
GUAJILLO SAUCE, MOZZARELLA, FIRE ROASTED
CORN, COTIJA, PICO DE GALLO, CILANTRO CREMA

**PLEASE ASK YOUR SERVER
ABOUT OUR ROTATING
DESSERT & PASTRY SELECTION**

SALADS & BOWLS

add salmon +\$10, chicken +\$6 or shrimp +\$10*

GRILLED CAESAR SALAD \$14/HALF \$8
ROMAINE HEART, WHITE ANCHOVIES, SHAVED PARMESAN,
CROUTONS

BURRATA HEIRLOOM \$14/HALF \$8 GF
BURRATA, HEIRLOOM TOMATO, ALEPPO, BLACK HAWAIIAN
SEA SALT, BALSAMIC REDUCTION, MICRO BASIL

ARIZONA CHOPPED SALAD \$14/HALF \$8
ROMAINE, NOPALES, FIRE ROASTED CORN, BLACK BEANS,
AVOCADO, TAJIN DUSTED TORTILLA STRIPS,
SOUTHWESTERN RANCH

MAPLE & DATE SALAD \$14/HALF \$8 GF
MIXED GREENS, WALNUTS, DATES, GRANNY SMITH APPLE,
CRISPY PROSCIUTTO, GOAT CHEESE, MAPLE CHAMPAGNE
VINAIGRETTE

KYOTO BOWL \$16 - RICE, SHAVED CARROT, BROCCOLINI,
SNAP PEAS, GREEN ONION, TERIYAKI, SESAME SEEDS

MYKONOS BOWL \$16 - QUINOA, FALAFEL, CUCUMBER,
HEIRLOOM TOMATO, SMOKED KALAMATA OLIVE, FETA
TZATZIKI, CRISPY CHICKPEAS, CHARRED LEMON

OAHU BOWL \$16 - RICE, CABBAGE, TOFU POKE, AVO MASH,
CUCUMBER, WATERMELON RADISH, PICKLED RED ONION,
CILANTRO, VEGAN SRIRACHA AIOLI

MAINS

CHICKEN SHAWARMA \$24 GF
WOOD OVEN ROASTED QUARTER CHICKEN, FETA TZATZIKI,
QUINOA, BLISTERED CHERRY TOMATO, ARTICHOKE, OLIVE,
CHARRED LEMON, CRISPY GRILLED FLATBREAD

***CAJUN SPICED SALMON PASTA \$28**
FAROE ISLAND SALMON, BELL PEPPER, GARLIC, FRESH
PAPPARDELLE

AL PASTOR STYLE PORK TENDERLOIN \$32
BLACK BEAN PUREE, FIRE GRILLED PINEAPPLE, ELOTE,
ACHIOTE GASTRIQUE, PICKLED RED ONION, TORTILLA
CRUMBS

GUAJILLO SHRIMP & GRITS \$23
WHITE HOMINY GRITS, SPANISH CHORIZO, GUAJILLO
SALSA, GREEN CHILE CREMA

***PAN SEARED 8OZ FILET \$48**
DUCK FAT POMME PUREE, GRILLED ASPARAGUS, SOY
BUTTER PAN SAUCE

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.