

APPETIZERS

CLASSIC GUACAMOLE 1

tomato, onion, cilantro, jalapeño,
garlic, lime **V, GF**

JUST FOR ME 14.95
SHARE WITH AMIGOS 19.95

EMPANADA DE POLLO 6.95

(1 per order) chicken tinga, sweet corn, oaxaca,
chihuahua and asadero cheeses, chipotle aioli

QUESO FUNDIDO 14.95 VG

oaxaca, chihuahua and asadero cheeses
ADD: SHRIMP OR CHORIZO +5 | LOBSTER +8

TAQUITOS DE CARNITAS 7.95 1

(2 per order) guacamole, pico de gallo,
avocado salsa, mexican crema,
cotija cheese

SOUP & SALAD

CHICKEN TORTILLA SOUP 10.95 | tomato, cilantro, rice, mexican crema, crispy tortilla strips **GF**

ENSALADA MIXTA 9.95 | mixed greens, pickled onion, cucumber, cherry tomato, cilantro cumin vinaigrette **V, GF**

TORO CHOPPED SALAD 13.95 | romaine lettuce, black bean, pico de gallo, corn pico de gallo, guacamole, oaxaca,
chihuahua and asadero cheeses, cilantro cumin vinaigrette **VG**

ADD: CHICKEN +5 | SHRIMP +7 | CARNE ASADA SKIRT STEAK +12 | GRILLED SALMON +11

TACOS

2 per order make it into a meal with cilantro rice and black beans | +4

PORK CARNITAS 14.95 1

chicharrón crumble, salsa verde,
grilled pineapple pico de gallo | blue corn tortilla

VEGAN CHORIZO TACO 12.95 1

halo food co. vegan chorizo,
vegan cheese, salsa taquera,
cilantro, onion | 50/50 tortilla **GF**

CAMARONES 14.95 1

crispy shrimp, mango pico de gallo,
spicy lime aioli | 50/50 tortilla

SKIRT STEAK CHIMICHURRI

CARNE ASADA 16.95 1

avocado salsa, onion,
cilantro | blue corn tortilla

CHICKEN TINGA 12.95 1

chihuahua cheese, salsa taquera,
onion, cilantro | flour tortilla

BURRITOS & BOWLS

TORO BURRITO 15.95 1

lose the tortilla and make it a bowl

yellow rice, black beans, three cheeses, pico de gallo, salsa verde, chipotle aioli, mexican crema **GF**

ADD: PORK CARNITAS +5 | CHICKEN TINGA +5 | BRAISED BEEF +6 | SHRIMP +7 | HALO FOOD CO. VEGAN CHORIZO +7

SKIRT STEAK CARNE ASADA +10 | LOBSTER +12

HAND HELDS

CLASSIC QUESADILLA 14.95 | 50/50 tortilla, oaxaca, chihuahua and asadero cheese, red chile aioli

ADD: CHICKEN +5 | SHRIMP +7 | BRAISED BEEF +6 | BISTEC CARNE ASADA +7 | LOBSTER +12

TORO SMASH BURGER 13.95 | pepper jack cheese, salsa verde, chipotle aioli, shredded lettuce, tomato, shaved onion;
served with crispy potatoes **ADD: AVOCADO +2**

TORTAS

mexican sandwich with baked soft bread

shredded lettuce, tomato, shaved onion, oaxaca, asadero and chihuahua cheeses,
black beans, jalapeños, classic guacamole, garlic aioli; served with crispy potatoes

CHICKEN TINGA 13.95 | CHORIZO 13.95 | SKIRT STEAK CHIMICHURRI CARNE ASADA 16.95

VEGETARIAN ROASTED ZUCCHINI, SAUTÉED BELL PEPPERS & ONIONS 12.95

SIGNATURE PLATE

SKIRT STEAK CHIMICHURRI CARNE ASADA 35.95 1

morita salsa, chipotle aioli, cotija cheese, scallions; served with crispy potatoes & refried beans | **ADD SHRIMP +7 GF**

ADD ON:

SIDE OF CLASSIC GUACAMOLE 3.95 | ADDITIONAL CHIPS & CANTINA SALSA 3.75
SAUCES + SALSAS AVAILABLE FOR AN EXTRA CHARGE

DESSERT

TRES LECHES 12.95

delicate sponge cake soaked
in vanilla creams and milks,
topped with whipped cream
& fresh berries

CHEESECAKE FLAN 5.95

creamy new york cheesecake
style custard, sugar glaze

CHURROS 6.95

fried-dough pastry dusted with cinnamon
sugar dipping sauces | chocolate,
dulce de leche, mixed berry salsa

*Item contains nuts.

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

*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance.

Parties of 5 or more will have 20% gratuity added. We can split checks up the (3) equal payments only. | Ask us about gluten free options or making your choice gluten free.

MARGARITAS

CLASSIC 13 | ON THE ROCKS OR FROZEN

blanco tequila, naranja liqueur, fresh lime, organic agave | **ADD A FLAVOR +3 MANGO OR STRAWBERRY**

TORO SIGNATURE 16

curamia blanco, naranja liqueur, fresh lime, organic agave, topped with Chef Jaime's Signature salt foam, tajin

LA REINA 18

patron reposado tequila, fresh lime, organic agave, grand marnier float, gold salt rim

MEZCAL MARGARITA 15

banhez ensamble mezcal, naranja liqueur, fresh lime, organic agave, tajin salt rim

FUEGO MARGARITA 16

tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim
pick your pain: jalapeño or habanero

PINEAPPLE PASSION MARGARITA 16

blanco tequila, passion fruit liqueur, pineapple juice, fresh lime, organic agave, tajin salt rim

HIBISCUS MARGARITA 15

blanco tequila, house made hibiscus agua fresca, fresh lime, sugar rim, hibiscus flower

HOT HONEY PEACH MARGARITA 15

blanco tequila, house made hot honey peach purée, naranja liqueur, fresh lime

POMEGRANATE MARGARITA 14

blanco tequila, pama pomegranate liqueur, pomegranate juice, fresh lime, organic agave

SPARKLING GINGER MARGARITA 15

blanco tequila, ginger liqueur, fresh lime juice, organic agave, ginger beer

PEOPLE'S CHOICE WINNER FOR BEST MARGARITA | 2024 WINE & DINE FOR THE ARTS "BATTLE OF THE BARTENDERS"
THE EARL 15

1800 reposado tequila, earl grey infused italicus bergamot liqueur, fresh squeezed lime juice, sea salt, organic agave, aromatic dehydrated citrus tea bag

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN | naranja liqueur, fresh lime, agave **36** **ADD A FLAVOR +5 MANGO OR STRAWBERRY**
FUEGO | tanteo tequila, st germain elderflower liqueur, fresh lime, organic agave, tajin salt rim **44**
pick your pain: jalapeño or habanero

SIGNATURE COCKTAILS

MEZ-SKULL II 16

banhez mezcal, blanco tequila, aperol, guava purée, fresh lime, orgeat*

THE ORCHID 14

pristine vodka, pineapple juice, hibiscus agua fresca, coconut cream

JUNGLE BIRD 15

bacardi añejo rum, aperol, pineapple juice, fresh lime, organic agave

TORO OLD FASHIONED 15

four roses bourbon or insolito reposado tequila, house made cinnamon brown sugar simple syrup, xocolatl-mole and aromatic bitters

WINE

RED SANGRIA

brandy, cinnamon, orange, strawberry
Glass 12 • Pitcher 32

SPARKLING

Segura Viudas, Cava Brut
(Catalonia, Spain) 187ml 14

WHITE

Vigneti Del Sole, Pinot Grigio
(Veneto, Italy) 12/44

RED

Zorzal Malbec Terroir Unico Tupungato
(Mendoza, Argentina) 12/44

BEER

ON TAP

Stone Buenaveza Salt + Lime Lager 8
Seasonal Rotating Tap | Dos Equis Amber 8
Rare Form Brewing Co. Confetti Mexican Lager 7
Pacífico 8 | Fiddlehead IPA 8

BOTTLED & CANNED

Corona 7 | Corona Premier 7 | Heineken 8
Coors Light 7 | Corona NA Beer 6
Modelo Especial 8 | Dos Equis Especial 7
Heineken Light 8 | Nine Pin Cider 8

ZERO-PROOF MOGKTAILS 12

PASSION POM PUNCH

passion fruit purée, ginger beer, house made grenadine, fresh lime

APPLE CIDER SANGRIA

new york apple cider, cinnamon, orange and lemon juices, pomegranate seeds, ginger beer

THE PLACEBO

pineapple, cream of coconut, fresh orange and lime juices, cinnamon

ALL DAY MARGARITA

ritual zero-proof tequila, non-alcoholic triple sec, fresh lime, organic agave

SOFT DRINKS 4.00 EACH

Coca Cola, Diet Coke,
7-Up, Root Beer,
Schweppes Ginger Ale,
Unsweetened Iced Tea,
Lemonade, Orange Fanta,
Saratoga Still & Sparkling
Waters

AGUA FRESCA 7

Spanish for "Cool Waters"
A non-alcoholic drink
made with water, fruit
or flower, and a touch
of agave

HIBISCUS PINEAPPLE MANGO

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