

VG | VEGETARIAN
V | VEGAN
PLEASE SPEAK WITH YOUR SERVER ABOUT ALLERGIES
HEAT LEVEL
1-MILD | 2-MEDIUM | 3-HOT

TORO

STEAK ∞ TACOS ∞ CANTINA

GLUTEN FREE MENU FOR THE TABLE

GUACAMOLE

CLASSIC | tomato, onion, cilantro, jalapeño, garlic, lime

JUST FOR ME 14.95 V

SHARE WITH AMIGOS 19.95 V

TOP YOUR GUAC

grilled pineapple pico de gallo +4

bacon & cotija + 5

pickled habanero & spiced pepitas +5

QUESO

FUNDIDO 14.95 VG

oaxaca, chihuahua and asadero cheeses

ADD: shrimp or chorizo +5
lobster +8

SALSA SAMPLER

SALSA SAMPLER 10.95

sampling of our 7 signature house-made salsas

STAGED FROM MILDEST TO HOTTEST

avocado, verde, taquera, negra*, macha*, morita, mango habanero

APPETIZERS

PORK CHICHARRONES 8.95 | creamy jalapeño salsa, tajin

NARANJAS CON TAJIN 4.95 V | chile rubbed orange slices

TAQUITOS DE CARNITAS 13.95 | guacamole, pico de gallo, avocado salsa, mexican crema, cotija cheese

CEVICHE, COCTELES, CRUDOS

SPICY AHI TUNA TOSTADA 22.95 | guacamole, chipotle aioli, serrano chiles, pickled red onions

COCTEL DE CAMARONES 18.95 | shrimp, tomato, onion, garlic, jalapeño, cucumber, lime, cilantro

SOUPS & SALADS

CHICKEN TORTILLA SOUP 10.95

tomato, cilantro, rice, mexican crema, crispy tortilla strips

GREEN CHICKEN POZOLE 14.95

green chile, chicken broth, hominy, red onion, cilantro

ADD A PROTEIN:

chicken +5 | shrimp +7

carne asada skirt steak +12

grilled salmon +11

ENSALADA MIXTA 13.95 V

green leaf lettuce, pickled onion, cherry tomato, cucumber, cilantro cumin vinaigrette

TORO HAVEST SALAD 15.95 VG

mixed greens, sangria poached pear, roasted beet, goat cheese, spiced pepita, apple cider vinaigrette

TACOS

3 per order

make it into a meal with cilantro rice and black beans | +6

PORK CARNITAS 19.95

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

SWEET POTATO 16.95 VG

goat cheese, corn, huitlacoche (mexican truffle), salsa negra* | blue corn tortilla

CHICKEN TINGA 16.95

chihuahua cheese, salsa taquera, onion, cilantro | blue corn tortilla

SKIRT STEAK CARNE ASADA 23.95

avocado salsa, onion, cilantro | blue corn tortilla

VEGAN CHORIZO TACO 16.95

halo food co. vegan chorizo, vegan cheddar jack cheese, salsa taquera, cilantro, onion | blue corn tortilla

BOWL

SURF AND TURF BOWL 28.95 | carne asada, shrimp, yellow rice, black beans, chipotle aioli, cojita, oxaca, chihuahua and asadero cheeses

*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 to (3) equal checks ONLY.

Ask us about gluten free options or making your choice gluten free.

DINNER

GLUTEN FREE ENTRÉES

served with blue corn tortillas

SKIRT STEAK CHIMICHURRI CARNE ASADA 35.95 | morita salsa, scallions, chipotle aioli, cotija cheese; served with roasted zucchini, crispy potatoes & refried beans | add shrimp +7 🌱

SHRIMP DIABLITO 34.95 | chipotle tomato garlic sauce, rajas; served with yellow rice & refried beans 🌱

ANCHO BLACKENED SALMON 38.95 | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black beans 🌱

MOLE BRAISED SHORT RIBS 42.95 | red chile mole, charred scallion, sweet potato purée; served with yellow rice & black beans

PAN-ROASTED HALF CHICKEN 39.95 | poblano sauce; served with garlic yuca smash and roasted zucchini 🌱

TRADITIONAL ENTRÉES

served with cilantro rice & black beans

CAMARONES ENCHILADAS SUIZAS 28.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheese, poblano rajas, verde salsa, mexican crema, pepitas 🌱

MEXICAN FLAG CHICKEN ENCHILADAS 25.95 | oaxaca, chihuahua and asadero cheeses, verde salsa, ranchera salsa, Mexican crema 🌱

PLANCHA FIRED FAJITAS | warm blue corn tortillas, peppers, onion, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde chicken 25.95 | shrimp 28.95 | steak 32.95 | any 2 for 33.95 | all three for 37.95

SIDES

YELLOW RICE 5.95 V

BLACK BEANS 5.95 V
onion, cilantro

FRIED SWEET PLANTAINS 6.95 VG
cotija

ROASTED ZUCCHINI 5.95 V

CILANTRO RICE 5.95 V **REFRIED PINTO BEANS 5.95**
pinto beans, epazote, cotija

CHARRED SWEET POTATO 8.25
chorizo, goat cheese, crema, scallion

GARLIC YUCA SMASH 5.95 V

DESSERT

SAVE ROOM. IT'S ALWAYS A GOOD IDEA.

MANGO SORBET 6.95 V
raspberries, tajin

CHEESECAKE FLAN 12.95
creamy new york cheesecake style custard, sugar glaze

DESSERT DRINKS

COFFEE 3 | CAPPUCCINO OR LATTE 7 | ESPRESSO 5 | DOUBLE ESPRESSO 7

MAKE IT BOOZY: ADD VESPERTINO TEQUILA CREMA +4 | RUMCHATA +4

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