

VG | VEGETARIAN
V | VEGAN
LUNCH

HEAT LEVEL

1-MILD | 2-MEDIUM | 3-HOT



APPETIZERS

CLASSIC GUACAMOLE V/VG

tomato, onion, cilantro, jalapeño, garlic, lime

JUST FOR ME 14.95

SHARE WITH AMIGOS 19.95

EMPANADAS DE POLLO 14.95

chicken tinga, sweet corn, oaxaca, chihuahua
and asadero cheeses, chipotle aioli

ADDITIONAL CHIPS & CANTINA SALSA 3.75

SOUPS + SALADS

WATERMELON GAZPACHO 10.95 V

tomato, cucumber, garlic, jalapeño, chili oil, lime

CHICKEN TORTILLA SOUP 10.95 GF

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

ENSALADA MIXTA 13.95 V/GF

mixed greens, pickled onion, cucumber,
cherry tomato, cilantro cumin vinaigrette

TORO SUMMER SALAD 15.95 VG/GF

mixed greens, goat cheese, watermelon, strawberry, orange
segments, toasted pepitas, pickled onion, jalapeño vinaigrette

GIGANTIC CHOPPED TACO SALAD 17.95 VG

romaine lettuce, black bean, pico de gallo, corn pico de gallo,
guacamole, oaxaca, chihuahua and asadero cheeses,
cilantro cumin vinaigrette

ADD A PROTEIN:

chicken +5 | shrimp +7 | carne asada skirt steak +12 |
grilled salmon +11

STEAK

SKIRT STEAK 34.95 GF

cojita cheese, yuca fries, radish slaw, morita salsa

ADD ON

ADD A SIDE OF CLASSIC GUACAMOLE 5.00

SAUCES + SALSAS
AVAILABLE FOR AN EXTRA CHARGE

STREET TACOS

3 per order
choice of protein, served street style
with onion, cilantro, lime and
house taco sauce, white corn tortillas

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

PORK CARNITAS 14.95

CHICKEN TINGA 14.95

BRAISED BEEF 15.95

BISTEC (CHOPPED STEAK) 15.95

SKIRT STEAK CARNE ASADA 19.95

HALO FOOD CO. VEGAN CHORIZO 16.95

QUESADILLAS

CLASSIC QUESADILLA 16.95

50/50 tortilla, oaxaca, chihuahua and
asadero cheese, red chile aioli

ADD A PROTEIN:

chicken +5 | shrimp +7
braised beef | bistec carne asada +7

BURRITOS & BOWLS

TORO BURRITO 15.95

yellow rice, black beans, three cheeses, pico de gallo,
salsa verde, chipotle aioli, Mexican crema

lose the tortilla and make it a bowl 15.95 GF

PORK CARNITAS +5

CHICKEN TINGA +5

BRAISED BEEF +6

SHRIMP +7

HALO FOOD CO. VEGAN CHORIZO +7

SKIRT STEAK CARNE ASADA +10



DESSERTS

CHEESECAKE FLAN 12.95 GF

creamy new york cheesecake style custard, sugar glaze

MANGO SORBET 6.95 V/GF

raspberries, tajin

CHURROS 13.95

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

SERVED ON THE ROCKS OR FROZEN

house blanco tequila, naranja liqueur, fresh lime, organic agave
add a flavor +3 mango | 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 espadin mezcal, naranja liqueur, fresh lime,

COCONUT MARGARITA 15

blanco tequila, coconut rum agricole liqueur, cream of coconut, fresh lime, organic agave

FUEGO 16

tanteo tequila, st germain, fresh lime, organic agave, tajin salt rim
pick your pain: jalapeño/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

WATERMELON MARGARITA 15

blanco tequila, house-pressed watermelon, fresh lime, organic agave

SIGNATURE COCKTAILS

MEZ-SKULL II 16

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

THE ORCHID 14

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

MAI TAI TORO 15

uruapan charanda blanco rum, bacardi añejo rum, curacao, fresh lime, organic agave, orgeat*

SUMMER RYE AGRIA 16

redemption rye, grapefruit bitters, aquafaba, fresh lemon, organic agave

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN naranja liqueur, fresh lime, agave **36** add a flavor +5 mango | strawberry
FUEGO | jalapeño or habanero **44** add a flavor +5 mango | strawberry

WINE + BEER

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 | Tintonegro, Malbec (Mendoza, Argentina) 12/44

ON TAP

Stone Buenaveza Salt + Lime Lager 8 | Seasonal Rotating Tap | Modelo Negra 8
Rare Form Brewing Co. Confetti Mexican Lager 7 | Pacifico 8 | Fiddlehead IPA 8

BOTTLED & CANNED

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

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
Watermelon

ZERO-PROOF MOCKTAILS 12

PASSION POM PUNCH

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

SPARKLING PALOMA

fresh ruby red grapefruit and lime juices, organic agave, club soda

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, Sparking

*Item contains nuts.

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