

TORO

STEAK ∞ TACOS ∞ CANTINA

FOR THE TABLE

GUACAMOLE

CLASSIC 16.95 V

tomato, onion, cilantro, jalapeño, garlic, lime

TOP YOUR GUAC

grilled pineapple pico de gallo +4 | bacon & cotija + 5
pickled habanero & spiced pepitas +5

SALSA SAMPLER

SALSA SAMPLER 8.75

sampling of our 7 signature house-made salsas

STAGED FROM MILDEST TO HOTTEST

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

SNACKS

PORK RIND CHICHARRONES 6.95 | creamy jalapeño salsa, tajin

NARANJAS CON TAJIN 3.95 V | chile rubbed orange slices

TAKI SPICED CHIPS 6.95 VG | mexican crema

PEANUTS AND PEPITAS 5.95 V | candied peanuts, spiced pumpkin seeds

CEVICHE, COCTELES, CRUDOS

AHI TUNA CEVICHE 21.95 GF | mango habanero salsa, serrano chile, guacamole, tortilla chips

CAMARONES AGUACHILE 18.95 | shrimp, cucumber, jalapeño, red onion, lime, cilantro, corn chips

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

AHI TUNA TARTARE MINI TACOS 19.95 | soy-lime marinade, red onion, avocado, cilantro, crispy corn tortilla

APPETIZERS

QUESO FUNDIDO 12.95 VG

oaxaca, chihuahua and asadero cheeses
ADD: shrimp or chorizo +5 | lobster +8

QUESA BIRRIA 15.95

braised beef, oaxaca, chihuahua
and asadero cheeses, guajillo chile jus, flour tortilla

FRIED TACOS DE PAPA 11.95

potato, chorizo, oaxaca, chihuahua, asadero cheeses,
salsa taquera, mexican crema, flour tortilla

NACHOS 14.95 VG

pickled jalapeño, queso fundido, oaxaca, chihuahua,
asadero cheeses, corn pico de gallo, tomato, black bean,
cilantro, guacamole
ADD: braised beef, chicken tinga, pork carnitas, or chorizo +5
jackfruit or rajas +3

CLASSIC QUESADILLA 14.95

50/50 tortilla, oaxaca, chihuahua and asadero cheeses,
red chile aioli
ADD: braised beef, bistec carne asada, shrimp, or lamb +7 chicken
tinga, pork carnitas, or chorizo +5 | jackfruit or rajas +3

ZARAPE DE PATO 17.95

duck carnitas, roasted habanero cream sauce,
corn tortilla

TAQUITO DE POLLO 11.95

radish slaw, creamy jalapeño salsa,
cotija cheese, refried beans

TLAYUDA (MEXICAN PIZZA) 19.95

chorizo, steak, oaxaca, chihuahua and asadero cheeses,
tomato, avocado, black bean purée

EMPANADAS DE POLLO 13.95

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

SOUPS & SALADS

CHICKEN TORTILLA SOUP 8.95

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

AVOCADO CAESAR 16.95 VG

romaine lettuce, cotija cheese, cornbread croutons,
spiced pepitas, avocado caesar dressing

HEAR US OUT. WE ARE NACHO AVERAGE SOUP & SALAD BUNCH

ENSALADA MIXTA 14.95 V

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

TACO SALAD 16.95 VG

romaine lettuce, black bean, pico de gallo, corn pico de gallo,
guacamole, oaxaca, chihuahua and asadero cheeses,
cilantro cumin vinaigrette
ADD: chicken +5 | shrimp +7 | carne asada skirt steak +12

TACOS

3 per order

make it into a meal with cilantro rice and black beans | +5
jackfruit tinga (vegan) can be substituted on any taco

PESCADO 18.95

battered fried cod, cabbage radish slaw,
habanero tartar sauce | 50/50 tortilla

PORK CARNITAS 16.95

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

SKIRT STEAK CARNE ASADA 21.95

avocado salsa, onion, cilantro | corn tortilla

SWEET POTATO 15.95 VG

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

CHICKEN TINGA 15.95

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

CAMARONES 19.95

garlic-lime aioli, cabbage radish slaw,
mango habanero salsa, tajin | 50/50 tortilla

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

DINNER

GIANT LOBSTER QUESADILLA 42.95

14 inch flour shell, oaxaca, chihuahua, asadero and cotija cheeses, lobster, guacamole, corn pico de gallo, chipotle aioli, mexican crema

PLANCHA FIRED FAJITAS

warm flour tortillas, peppers, onions, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde

CHICKEN 24.95

SHRIMP 26.95

SKIRT STEAK CARNE ASADA 29.95
ANY 2 FOR 32.95 | ALL 3 FOR 36.95

SIGNATURE PLATES

served with rice, refried beans, house pressed flour tortillas

10 OZ RIBEYE STEAK 37.95 | roasted zucchini, salsa morita, ensalada mixta, yellow rice | add shrimp +7

SKIRT STEAK 32.95 | cotija cheese, yuca fries, radish slaw, salsa morita, yellow rice | add shrimp +7

LAMB BARBACOA 32.95 | salsa matcha*, negra*, and morita, yellow rice

CAMARONES DIABLITO 27.95 | shrimp, chipotle tomato garlic sauce, rajas, yellow rice

ROASTED HALF CHICKEN 32.95 | mole negro*, sweet plantains, cilantro rice

PAN-SEARED PICANTE GLAZED SALMON 29.95 | creamy corn succotash, cilantro rice

TRADITIONAL ENTRÉES

CAMARONES ENCHILADAS SUIZAS 27.95 | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheeses, poblano rajas, salsa verde, mexican crema, pepitas; served with cilantro rice & black beans

MEXICAN FLAG CHICKEN ENCHILADAS 23.95 | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans

ENCHILADAS DE MOLE NEGRO* 25.95 | braised beef, cotija cheese, mexican crema, sesame seeds; served with cilantro rice & black beans

CHILE RELLENOS 27.95 | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas; served with cilantro rice & black beans

CHIMICHANGA 19.95 | pork carnitas, yellow rice, black beans, tomato, pepper, onion, chipotle aioli, oaxaca, chihuahua and asadero cheeses, queso fundido, salsa ranchera

SURF AND TURF BURROTE 27.95 | bistec carne asada, shrimp, yellow rice, black beans, chipotle aioli, cotija, oaxaca, chihuahua and asadero cheeses

SIDES

YELLOW RICE 4.95 V

BLACK BEANS 4.95 V
onion, cilantro

FRIED SWEET PLANTAINS 6.25 VG
cotija

ROASTED ZUCCHINI 4.95 V

CILANTRO RICE 4.95 V

REFRIED PINTO BEANS 4.95
pinto beans, epazote, cotija

CHARRED SWEET POTATO 7.25
chorizo, goat cheese,
crema, scallion

YUCA FRIES 4.95 V

DESSERT

— SAVE ROOM. IT'S ALWAYS A GOOD IDEA. —

CHURROS 10.95

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

CHEESECAKE FLAN 10.95

creamy new york cheesecake style custard, sugar glaze

DESSERT NACHOS 12.95

cinnamon sugar tortillas, cheesecake crumbles, mexican chocolate ganache, marshmallow topping, mixed berry salsa

COCONUT TRES LECHEs 11.95

delicate coconut sponge cake, soaked in vanilla creams

CHOCOLATE FRUIT PIÑATA 24.95

fresh berries, pineapple, mini churros, mexican wedding cookies*, assorted sauces

DESSERT DRINKS

COFFEE 3 | CAPPUCCINO OR LATTE 6.50 | ESPRESSO 4 | DOUBLE ESPRESSO 6
MAKE IT BOOZY: ADD VESPERTINO TEQUILA CREMA +4 | RUMCHATA +4

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MARGARITAS

CLASSIC 11

SERVED ON THE ROCKS OR FROZEN

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

TORO SIGNATURE 14

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

LA REINA 17

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

MEZCAL MARGARITA 13

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

POMEGRANATE MARGARITA 14

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

FUEGO 14

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

PINEAPPLE PASSION MARGARITA 14

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

HIBISCUS MARGARITA 14

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

CUCUMBER MARGARITA 15

blanco tequila, cucumber, fresh lime, organic agave, tajin rim

SIGNATURE COCKTAILS

MEZ-SKULL II 14

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

TORO PUNCH 12

bacardi dark rum, aperol, pineapple, fresh lime, organic agave

THE ORCHID 12

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

TORO OLD FASHIONED 14

four roses bourbon, cinnamon-brown sugar simple syrup, xocolatl mole bitters

SUGAR AND ICE 14

banhez espadin mezcal, st. germain elderflower liqueur, fresh lemon, organic agave, club soda

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN naranja liqueur, fresh lime, agave **35** add a flavor +5 mango | strawberry

FUEGO | jalapeño or habanero **39** add a flavor +5 mango | strawberry

WINE + BEER

RED SANGRIA GLASS 12 • PITCHER 32 | brandy, cinnamon, orange, strawberry

SPARKLING | Segura Viudas, Cava Brut (Catalonia, Spain) 187ml 12

WHITE | Vigneti Del Sole, Pinot Grigio (Veneto, Italy) 10/38

RED | Tintonegro, Malbec (Mendoza, Argentina) 10/38

ON TAP

Stone Buenaveza Salt + Lime Lager 7

Seasonal Rotating Tap

Rare Form Brewing Co. Confetti Mexican Lager 6

Pacifico 7

Fiddlehead IPA 7

BOTTLED & CANNED

Corona 6

Corona Premier 6

Heineken 7

Coors Light 6

Heineken 00 N/A Beer 5

Modelo Especial 6

Dos Equis Especial 6

Heineken Light 7

OTHER CANNED

Nine Pin Cider 7

AGUA FRESCA 5

SPANISH FOR "COOL WATERS"

A NON-ALCOHOLIC DRINK MADE WITH WATER, FRUIT OR FLOWER, AND A TOUCH OF AGAVE

HIBISCUS | PINEAPPLE MANGO

SOFT DRINKS 2.95 EACH

COCA COLA, DIET COKE, 7-UP,
ROOT BEER, SCHWEPES GINGER ALE,
UNSWEETENED ICED TEA,
LEMONADE, ORANGE FANTA

WHAT IS MEZCAL?

Mezcal is the original tequila! Mezcal refers to a spirit distilled from agave - tequila refers to all mezcals made from blue weber agave, and produced in specific regions of Mexico.

So all tequilas are mezcals - but not all mezcals are tequila. In fact, there are many species of agave, yielding distinctly different flavor profiles in the mezcals that are made from them. Dating back 3000 years, mezcal was part of the Aztec culture, making it a staple of authentic Mexican culture.

Mezcals are characterized by a smoky aroma and flavor, because they are made from hearts of agave (pina) roasted in underground pits. As the smokiness subsides, each varietal will present its own unique aroma and flavor. Some varieties of agave can take up to 35 years to mature, yielding only half a bottle of mezcal from each plant. This is what makes some mezcals more rare and valuable.

ESPADIN: 90% of mezcals use this agave. Mild sweetness, some herbal and citrus notes. Minerals and fresh greenery on the nose. (8 to 10 years to mature).

TOBALA: Delicate and smooth, hints of orange. Floral and oaky notes, some similarity to a buttery chardonnay. (12 years to mature).

TEPEZTATE: Intense herbal and earthy flavor. Musky aroma with a distinctive bell pepper aftertaste. (30-35 years to mature).

ARROQUEÑO: Bright fruity aroma, warm toasty vanilla flavor with vegetal notes and a silky texture. (10-20 years to mature).

BARRIL: Floral and citrus flavors with an herbal aroma, hints of ripe creamy banana. (15-20 years to mature)

MEZCAL 1 OZ/2 OZ

ESPADIN

Banhez Joven Espadín Ejutla, Oaxaca, MX	6/10
Wahaka Joven Espadín San Dionisio Ocotepec, Oaxaca, MX	6/11
Illegal Mezcal Joven Tlacolula, Oaxaca, MX	7/12
Mezcal Unión Uno Joven San Baltazar Guelavila, Oaxaca, MX	6/11
Del Maguey Vida San Luis Del Rio, Oaxaca, MX	16/20
Casamigos Mezcal, Oaxaca, MX	19/23
El Jolgorio Espadín San Luis Del Rio, Oaxaca, MX	14/27
Xicaru Silver Espadín Santiago Matalan, Oaxaca, MX	6/11
La Medida Joven San Pedro Quiatoni, Oaxaca, MX	11/20
Nuestra Solidaridad Santiago Matatlan, Oaxaca, MX	8/15
Rey Campero Espadín Candelaria, Yegole, Oaxaca, MX	6/11
Yuu Baal Espadín San Juan Del Rio, Oaxaca, MX	8/15

TEPEZTATE

Banhez Joven Tepezate San Agustín Amatengo, Oaxaca, MX	15/28
El Jolgorio Tepezate Lachigui, Oaxaca, MX	18/34
Rey Campero Tepexate Candelaria, Yegole, Oaxaca, MX	13/26
Cruz De Fuego Tepexate Santiago Matatlan, Oaxaca, MX	14/27

BARRIL

El Jolgorio Barril La Campania, Oaxaca, MX	17/32
Real Minero Barril Santa Catarina Minas, Oaxaca, MX	17/33

TOBALA

El Jolgorio Tobala San Baltazar, Oaxaca, MX	17/32
La Medida Tobala San Dionisio Ocotepec, Oaxaca, MX	16/30
Rey Campero Tobala San Pedro Martir, Oaxaca, MX	13/26
Todos Santos Mezcaleros Tobala Ejutla, Oaxaca, MX	21/33

ARROQUEÑO

El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	23/45
Rey Campero Arroqueño Candelaria, Yegole, Oaxaca, MX	16/30

HARVEST CELEBRATION

Banhez Joven Pechuga San Vicente Coatlán, Oaxaca, MX	14/26
El Jolgorio Pechuga Santa Maria Zoquitlan, Oaxaca, MX	18/35
Bozal Borrego Rio de Ejutla, Oaxaca, MX	19/36
Del Maguey Pechuga Santa Catarina Minas, Oaxaca, MX	37/45

TEQUILA 2 OZ

BLANCO

1800 Silver	10
Casa Noble Crystal	12
Casamigos Blanco	14
Clase Azul Plata	22
Cincoro Blanco	35
Curamia	16
Don Julio Silver	18
Gran Patron Platinum	60
Gran Patron Smoky	18
Herradura Silver	14
Patron Silver	14
Avion Blanco	16
Teremana Blanco	12
Tanteo Jalepeño	12
Tanteo Habanero	12
Siete Leguas Blanco	12
Espolon Blanco	10
De Leon Platinum	16

REPOSADO

1800 Reposado	12
Casa Noble Reposado	16
Casamigos Reposado	16
Clase Azul Reposado	32
Cincoro Reposado	35
Don Julio Reposado	22
Teremana Reposado	14
Herradura Reposado	15
Patron Reposado	18
Avion Reposado	20
Siete Leguas Reposado	14
Espolon Reposado	10

AÑEJO

1800 Cristalino Anejo	22
Casa Noble Añejo 2yr	18
Casamigos Añejo	18
Cincoro Añejo	43

INTRO TO MEZCAL FLIGHT 25

WAHAKA ESPADIN
BANHEZ JOVEN TEPEZTATE
REY CAMPERO TOBALA

TEQUILA VARIETIES

BLANCO: Sometimes known as Silver, Plata, or White. It is often hotter than its mellowed, aged peers. With a palate including raw vegetal agave, grassy herbal notes, various types of citrus, black pepper and other spices.

REPOSADO: Sometimes known as rested, or aged. Reposado sits between blanco and añejo on the aging spectrum and must rest in the barrel for between two months and one year. Expect complex notes of dry chocolate, chiles, vanilla and cinnamon.

AÑEJO: Añejo tequilas are aged from one to three years, and are considered the best type of tequila for sipping because of their smoother flavor. Añejo means "vintage", and they are darker than reposado tequilas. Expect hints of oak, vanilla, and caramel.

EXTRA AÑEJO: While Añejo is aged for at least one year, but less than three years, Extra Añejo, the most recently added classification, is aged for at least three years. Extra Añejo is dark-colored; deep amber or copper, with a spicy oak influenced flavor and notes such as dark chocolate, tobacco and Asian spices.

TEQUILA FLIGHTS | 1 OZ POURS

TOUR DE PATRON 20

PATRON SILVER | PATRON REPOSADO
PATRON AÑEJO

INTRO TO REPOSADO 18

ESPOLON REPOSADO |
CASAMIGOS REPOSADO | PATRON REPOSADO

Enemigo Cristalino	22
Don Julio Añejo	24
Don Julio 1942	45
Flecha Azul Añejo	17
Herradura Añejo	16
Patron Añejo	18
Patron Sherry Cask	24
Avion Añejo	22
Siete Leguas Añejo	16
Espolon Añejo	15
Teremana Añejo	18

EXTRA AÑEJO

Gran Patron Burdeos	120
Gran Patron Piedra	33
Corazon Extra Añejo	23
Patron Extra Añejo	25

