

FOR THE TABLE

GUACAMOLE

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

JUST FOR ME 14.95 V

SHARE WITH AMIGOS 19.95 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 10.95

sampling of our 7 signature house-made salsas

STAGED FROM MILDEST TO HOTTEST

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

CEVICHE, COCTELES, CRUDOS

AHI TUNA CEVICHE 22.95 GF | mango habanero salsa, serrano chile, guacamole, tortilla 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 14.95 VG

oaxaca, chihuahua and asadero cheeses

ADD: shrimp or chorizo +5 | lobster +8

QUESA BIRRIA 16.95

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

NACHOS 15.95 VG

pickled jalapeño, queso fundido, oxaca, chihuahua,
asadero cheeses, corn pico de gallo, tomato, black bean,
cilantro, guacamole

ADD: braised beef, chicken tinga, pork carnitas, or chorizo +5

EMPANADAS DE POLLO 14.95

chicken tinga, sweet corn, oxaca, chihuahua and
asadero cheeses, chipolte aioli

CLASSIC QUESADILLA 15.95

50/50 tortilla, oxaca, chihuahua and asadero cheeses,
red chile aioli

ADD: braised beef, bistec carne asada, shrimp, chicken tinga,
pork carnitas, or chorizo +5 | rajas +3

ZARAPE DE PATO 19.95

duck carnitas, roasted habanero cream sauce,
corn tortilla

TAQUITO DE POLLO 12.95

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

SWEET CORN ESQUITES 11.95 VG

garlic lime aioli, cotija, tajin, lime

SOUPS & SALADS

WATERMELON GAZPACHO 10.95 V

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

ENSALADA MIXTA 13.95 V

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

GIGANTIC CHOPPED TACO SALAD 17.95 VG

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

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

TORO SUMMER SALAD 15.95 VG

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

CHICKEN TORTILLA SOUP 10.95

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

TACOS

3 per order

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

PESCADO 19.95

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

PORK CARNITAS 19.95

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

SKIRT STEAK CARNE ASADA 23.95

avocado salsa, onion, cilantro | 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 | flour tortilla

CAMARONES 21.95

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

VEGAN CHORIZO TACO 16.95 VG, V

halo food co. vegan chorizo, vegan cheese, salsa taquera,
cilantro, onion | 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. We can split checks up to (3) equal payments only.
Ask us about gluten free options or making your choice gluten free.

DINNER

GIANT LOBSTER QUESADILLA 47.95

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 25.95

SHRIMP 28.95

SKIRT STEAK CARNE ASADA 32.95
ANY 2 FOR 33.95 | ALL 3 FOR 37.95

SIGNATURE PLATES

served with rice, refried beans, house pressed flour tortillas

10 OZ RIBEYE STEAK 41.95 | roasted zucchini, salsa morita, ensalada mixta, yellow rice | add shrimp +7

SKIRT STEAK 34.95 | cotija cheese, yuca fries, radish slaw, salsa morita, yellow rice | add shrimp +7

CAMARONES DIABLITO 34.95 | shrimp, chipotle tomato garlic sauce, rajas, yellow rice

PAN-ROASTED HALF CHICKEN 39.95 | garlic yuca smash, grilled zucchini, poblano sauce

PAN-SEARED PICANTE GLAZED SALMON 35.95 | creamy corn succotash, cilantro rice

TRADITIONAL ENTRÉES

CAMARONES ENCHILADAS SUIZAS 28.95 | 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 25.95 | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans

CHILE RELLENOS 28.95 | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas; served with cilantro rice & black beans

CHIMICHANGA 22.95 | pork carnitas, yellow rice, black beans, tomato, pepper, onion, chipotle aioli, oaxaca, chihuahua and asadero cheeses, queso fundido, salsa ranchera

SURF AND TURF BURROTE 28.95 | bistec carne asada, shrimp, yellow rice, black beans, chipotle aioli, cotija, oaxaca, chihuahua and asadero cheeses

SIDES

YELLOW RICE 5.95 V

BLACK BEANS 5.95 V

FRIED SWEET PLANTAINS 6.95 VG

ROASTED ZUCCHINI 5.95 V

CILANTRO RICE 5.95 V

onion, cilantro

cotija

REFRIED PINTO BEANS 5.95

CHARRED SWEET POTATO 8.25

YUCA FRIES 5.95 VG

pinto beans, epazote, cotija cheese *contains pork

chorizo, goat cheese, crema, scallion

cilantro pesto

DESSERT

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

CHURROS 12.95

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

DESSERT NACHOS 14.95

cinnamon sugar tortillas, cheesecake crumbles, mexican chocolate ganache, marshmallow topping, mixed berry salsa soaked in vanilla creams

SORBET AND FRUIT 12.95 VG, V

lemon sorbet, watermelon, orange, cantaloupe, pineapple, tajin, lime

COCONUT TRES LECHES 12.95

delicate coconut sponge cake, soaked in vanilla creams

CHEESECAKE FLAN 12.95

creamy new york cheesecake style custard, sugar glaze

MANGO SORBET 6.95 V

WATERMELON SHAVED ICE 9.95 VG, V

mango, agave, mint, tajin

CHOCOLATE FRUIT PIÑATA 28.95

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

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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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, organic agave, tajin salt rim

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*

MAI TAI TORO 15

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

THE ORCHID 14

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

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 | Moelo 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

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

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

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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	7/15
Wahaka Joven Espadín San Dionisio Ocotepéc, Oaxaca, MX	6/14
Illegal Mezcal Joven Tlacolula, Oaxaca, MX	8/13
Mezcal Unión Uno Joven San Baltazar Guelavila, Oaxaca, MX	8/13
Del Maguey Vida San Luis Del Rio, Oaxaca, MX	20/28
Casamigos Mezcal, Oaxaca, MX	22/26
El Jolgorio Espadín San Luis Del Rio, Oaxaca, MX	16/28
Xicaru Silver Espadín Santiago Matatlan, Oaxaca, MX	10/20
La Medida Joven San Pedro Quiatoni, Oaxaca, MX	13/24
Nuestra Solidaridad Santiago Matatlan, Oaxaca, MX	11/17
Rey Campero Espadín Candelaria, Yegole, Oaxaca, MX	13/18

TEPEZTATE

Banhez Joven Tepezate San Agustín Amatengo, Oaxaca, MX	17/34
El Jolgorio Tepezate Lachigui, Oaxaca, MX	38/76
Rey Campero Tepexate Candelaria, Yegole, Oaxaca, MX	15/30
Cruz De Fuego Tepexate Santiago Matatlan, Oaxaca, MX	16/32

BARRIL

El Jolgorio Barril La Campania, Oaxaca, MX	36/68
Real Minero Barril Santa Catarina Minas, Oaxaca, MX	19/38

TOBALA

El Jolgorio Tobala San Baltazar, Oaxaca, MX	20/40
La Medida Tobala San Dionisio Ocotepéc, Oaxaca, MX	18/36
Rey Campero Tobala San Pedro Martir, Oaxaca, MX	27/54
Todos Santos Mezcaleros Tobala Ejutla, Oaxaca, MX	33/65

ARROQUEÑO

El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	26/52
Rey Campero Arroqueño Candelaria, Yegole, Oaxaca, MX	27/54

HARVEST CELEBRATION

Banhez Joven Pechuga San Vicente Coatlán, Oaxaca, MX	19/38
El Jolgorio Pechuga Santa Maria Zoquitlan, Oaxaca, MX	21/42
Bozal Borrego Rio de Ejutla, Oaxaca, MX	41/82
Del Maguey Pechuga Santa Catarina Minas, Oaxaca, MX	40/80

TEQUILA 2 OZ

BLANCO

1800 Silver	15
Casamigos Blanco	18
Clase Azul Plata	30
Cincoro Blanco	38
Curamia	18
Don Julio Silver	19
Gran Patron Platinum	69
Gran Patron Smoky	21
Herradura Silver	15
Patron Silver	16
Avion Blanco	18
Teremana Blanco	14
Tanteo Jalepeño	16
Tanteo Habanero	16
Siete Leguas Blanco	14
Espolon Blanco	14
De Leon Platinum	18
Tequila Ocho Plata	18

REPOSADO

1800 Reposado	16
Casamigos Reposado	22
Clase Azul Reposado	45
Cincoro Reposado	39
Don Julio Reposado	24
Teremana Reposado	18
Herradura Reposado	17
Patron Reposado	22
Avion Reposado	22
Siete Leguas Reposado	16
Espolon Reposado	15
Tequila Ocho Reposado	20

AÑEJO

1800 Cristalino Anejo	24
Casa Noble Añejo 2yr	20
Casamigos Añejo	25
Cincoro Añejo	46

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	25
Don Julio Añejo	24
Don Julio 1942	49
Flecha Azul Añejo	17
Herradura Añejo	18
Patron Añejo	25
Patron Sherry Cask	27
Siete Leguas Añejo	18
Espolon Añejo	16
Teremana Añejo	19

EXTRA AÑEJO

Gran Patron Burdeos	135
Gran Patron Piedra	37
Corazon Extra Añejo	26
Patron Extra Añejo	35
Tapatio Extra Añejo	34

