

# TORO

STEAK ∞ TACOS ∞ CANTINA

## GLUTEN FREE MENU 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

### QUESO

#### FUNDIDO 12.95 VG

oaxaca, chihuahua and  
asadero cheeses

ADD: *shrimp or chorizo* +5 |  
*lobster* +8

### SALSA SAMPLER

#### SALSA SAMPLER 8.75

sampling of our 7 signature house-made salsas

#### STAGED FROM MILDDEST TO HOTTEST

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

## APPETIZERS

**PORK CHICHARRONES 6.95** | creamy jalapeño salsa, tajin

**NARANJAS CON TAJIN 3.95 V** | chile rubbed orange slices

**SWEET CORN ESQUITES 10.95** | garlic lime aioli, cotija, tajin, lime

## CEVICHE, COCTELES, CRUDOS

**AHI TUNA CEVICHE 21.95 GF** | mango habañero 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

## SOUPS & SALADS

#### CHICKEN TORTILLA SOUP 8.95

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

#### TORO SUMMER SALAD 14.95 VG

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

#### ADD A PROTEIN:

chicken +5 | shrimp +7  
carne asada skirt steak +12  
grilled salmon +9

#### ENSALADA MIXTA 13.95 V

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

#### WATERMELON GAZPACHO 8.95 V

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

## TACOS

3 per order

*make it into a meal with cilantro rice and black beans* | +5

#### PORK CARNITAS 16.95

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

#### CHICKEN TINGA 15.95

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

#### SWEET POTATO 15.95 VG

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

#### SKIRT STEAK CARNE ASADA 21.95

avocado salsa, onion, cilantro | *blue corn tortilla*

#### VEGAN CHORIZO TACO 12.95

*halo food co. vegan chorizo, vegan cheddar jack  
cheese, salsa taquera, cilantro, onion* | *50/50 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 | Ask us about gluten free options or making your choice gluten free.

# DINNER

## GLUTEN FREE ENTRÉES

*served with rice, refried beans, warm, house pressed blue corn tortillas*

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

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

**LAMB BARBACOA 32.95** | matcha\*, negra\*, morita salsas, assorted garnishes, yellow rice 🌱

**SHRIMP DIABLITO 27.95** | chipotle tomato garlic sauce, rajas, yellow rice 🌱

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

## TRADITIONAL ENTRÉES

*served with cilantro rice & black beans*

**CAMARONES ENCHILADAS SUIZAS 27.95** | citrus-chile marinated shrimp, roasted corn, oaxaca, chihuahua and asadero cheese, poblano rajas, verde salsa, mexican crema, pepitas 🌱

**MEXICAN FLAG CHICKEN ENCHILADAS 23.95** | oaxaca, chihuahua and asadero cheeses, verde salsa, ranchera salsa, Mexican crema 🌱

**PLANCHA FRIED FAJITAS** | warm blue corn tortillas, peppers, onion, garlic chili butter, lettuce, oaxaca, chihuahua and asadero cheeses, mexican crema, pico de gallo, salsa verde chicken 24.95 | *shrimp 26.95 | steak 29.95 | any 2 for 32.95 | all three for 36.95*

## 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  
cheese \*contains pork

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

**YUCA FRIES 4.95 V**

## DESSERT

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

**MANGO SORBET 5.95 V**  
raspberries, tajin

**CHEESECAKE FLAN 10.95**  
creamy new york cheesecake style custard, sugar glaze

## 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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