

VG | VEGETARIAN
V | VEGAN



APPETIZERS

TAQUITOS 13.95

braised beef, pico de gallo, avocado salsa,
Mexican crema, cotija

QUESADILLA 10.85

corn tortilla, oaxaca,
chihuahua and asadero cheeses, red chile aioli
add rajas or chorizo +3 | chicken +4
shrimp +6 | steak +7 | lobster +8

SEARED TUNA TOSTADA 16.95

avocado, pickled onion, salsa macha*,
chipotle aioli, cilantro, olive oil

LOBSTER AVOCADO TOAST-ADA 17.95

mango, sweet corn pico de gallo, salsa verde,
habanero papaya salsa

CHICKEN WINGS 13.95

salsa negra*, avocado crema, pickled carrots

EMPANADAS 10.95

roast chicken, lime cabbage slaw, cilantro aioli,

NACHOS 11.95

pork carnitas, blue corn tortillas, oaxaca,
chihuahua and asadero cheeses, pickled onion,
chiles, salsa roja, pico de gallo, scallion, lime crema



SOUP & SALAD

CORN CHOWDER 6.95 VG

poblano pepper, potato, Mexican crema

CHICKEN TORTILLA SOUP 7.95

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

WATERMELON AND SHRIMP GAZPACHO 10.45

cucumber, onion, mint, cilantro, agave,
lime, olive oil, Mexican crema

ENSALADA MIXTA 11.75

green leaf lettuce, tomato, onion,
cilantro, watermelon radish, cotija, oaxaca,
asadero and chihuahua cheeses, ancho lime vinaigrette

CAESAR 12.75

original Tijuana style, romaine lettuce, añejo cheese,
garlic baguette, classic garlic lime anchovy dressing

GIGANTIC CHOP TACO SALAD 14.95 VG

iceberg, tomato, scallion,
onion, corn salsa, cilantro, radish, jicama, black bean,
corn tortilla, avocado, chihuahua cheese,
ancho lime vinaigrette

WATERMELON GOAT CHEESE SALAD 12.75 VG

iceberg lettuce, orange, jicama, pepitas, watermelon radish,
toasted quinoa, citrus vinaigrette

additions

rajas 3 | chorizo 3 | chicken 4 | shrimp 6 | steak 7 | lobster 8

ENCHILADAS

served with cilantro rice and black beans

19.95

oaxaca, chihuahua and asadero cheeses;
salsa ranchera, salsa verde, cilantro crema

CHOICE OF:

ROASTED CHICKEN ENCHILADA

PORK CARNITAS ENCHILADA

BRAISED BEEF ENCHILADA

JACKFRUIT CARNITAS VG | served with cantina salsa



FOR THE TABLE

GUACAMOLE

served with 3 salsas: verde cruda, roja, negra*

CLASSIC 13.95 V

onion, cilantro, jalapeño, garlic, lime

SWEET & SPICY 13.95 VG

pineapple, papaya habanero, three cheeses

SMOKY 14.95

pork belly, sweet potato, chipotle

GUACAMOLE SAMPLER 23.95

SIETE SALSAS 6.75

sampling of our 7 signature house-made salsas staged
from mildest to hottest: avocado, verde, roja,
negra*, macha*, xni pec, habanero papaya

QUESO FUNDIDO 11.95

oaxaca, chihuahua and asadero cheeses,
add rajas or chorizo +3 | chicken +4 | shrimp +6 | steak +7 | lobster +8

SHRIMP CEVICHE 14.95

tomato, chiles, lime, cilantro

RED SNAPPER CEVICHE 14.25

salsa verde, avocado, jalapeno, lime, cilantro, olive oil

VEGAN CEVICHE 12.75 V

avocado, orange and grapefruit segments, cilantro, jalapeno, and onion,
diced and tossed with lime juice, olive oil and salt

SAMPLER OF ALL 3 CEVICHES 19.95

TACOS

2 per order
make it into a meal with rice and beans | +5
substitute a taco of equal or lesser value | +3

CARNE ASADA 11.95

skirt steak, onion, avocado salsa, salsa roja, cilantro | 50/50 tortilla

ROASTED CHICKEN 10.75

jicama radish slaw, cotija, salsa verde, red aioli | 50/50 tortilla

RED SNAPPER 11.95

salsa negra* glazed, corn salsa, cilantro pesto | 50/50 tortilla

BRAISED BEEF 10.75

pickled onion, cotija, salsa negra* | blue corn tortilla

BRAISED PORK CARNITAS 10.75

radish, cabbage, xni pec, chipotle aioli, cilantro | 50/50 tortilla

LAMB BARBACOA 12.25

orange, lime, onion, salsa macha*, cilantro | blue corn tortilla

SWEET POTATO 10.75 VG

goat cheese, corn, huitlacoche (the Mexican truffle) salsa negra*
blue corn tortilla

JACKFRUIT CARNITAS 11.75 V

cabbage radish slaw, salsa verde cruda, salsa roja | 50/50 tortilla

Learn about each house-made tortilla on the back of your menu

BURRITOS

served with ensalada mixta

TORO BURRITO 14.25

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

CHOICE OF BRAISED BEEF, ROASTED CHICKEN,
PORK CARNITAS, OR JACKFRUIT CARNITAS

SURF AND TURF BURROTE 25.95

(giant burrito) carne asada, shrimp,
cilantro rice, black beans, three cheeses, cotija, pico de gallo,
salsa verde, chipotle aioli, Mexican crema

SIGNATURE PLATES

served with cilantro rice, refried pinto beans, and warm flour tortillas

CORN CRUSTED CHILLES RELLENOS 21.95
goat cheese, salsa ranchera, chipotle crema

PORK TAMALES 19.95
salsa verde, mole negro*, cotija

RED SNAPPER VERACRUZ 25.75
seared red snapper filet, tomato, onion, garlic, olives, capers, raisins, jalapeños

MILANESA DE POLLO 19.95
breaded cutlet, topped with mixed greens, pepitas, cotija cheese, tomato, onion, citrus vinaigrette, salsa ranchera

LAMB BARBAGOA CAZUELA 31.95

slow cooked for 10 hours with garlic, banana leaves, onions and spices
served with 3 salsas:
salsa macha*, roja, and negra*,
fresh blue corn tortillas, onion,
cilantro rice, refried pinto beans

GIANT LOBSTER QUESADILLA 47.95

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

PLANCHA FIRED STEAKS

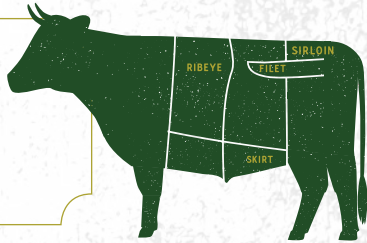
100% angus beef, served with cilantro rice, black beans, freshly made warm flour tortillas, pico de gallo, salsa macha, lime crema*

SKIRT 8 OZ | 27.95

RIBEYE 12 OZ | 29.95

FILET MEDALLIONS 6 OZ | 26.95

**ADD SHRIMP AL AJILLO;
GARLIC BUTTER SHRIMP
WITH CHILE DE ARBOL
AND WHITE WINE 9**



SIDES FOR TWO

FRIED SWEET PLANTAINS 5.95 | caramelized and golden, cotija cheese **VG**

SWEET CORN ESQUITES 5.95 | elote style with lime and cotija **VG**

CRISPY FRIED POTATOES 4.95 | chipotle aioli **VG**

CHARRED SWEET POTATO 4.95 | chorizo, crema, scallion

CILANTRO RICE 2.95 | poblano, onion, garlic **VG**

BLACK BEANS 2.95 | onion, cilantro **V**

REFRIED BEANS 2.95 | pinto beans, epazote

DESSERTS 9.95

CHURRO CART

cinnamon sugar, chocolate, dulce de leche, and mixed berry dipping sauces, whipped cream

TRES LECHES

delicate sponge cake soaked in vanilla creams and milks, topped with fresh berries

DESSERT NACHOS

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

FLAN

sweet vanilla custard, light caramel sauce

SORBET TRIO

mango | lemon | prickly pear

CHOCOLATE FRUIT PINATA 24

fresh berries, pineapple, mini churros, assorted sauces

DESSERT DRINKS 10.95

SPIKED HORCHATA

house-made horchata, vespertino tequila crema, cinnamon whipped cream

LA MOCHA LOCA

patron xo, godiva chocolate liqueur, coffee, cocoa whipped cream

TIA BORRACHA

azteca azul blanco tequila, tia maria, rumchata, cinnamon sugar rim

AGUA FRESCA

SPANISH FOR “COOL WATERS,”
A NON-ALCOHOLIC DRINK MADE WITH WATER,
FRUIT OR FLOWER, AND A TOUCH OF AGAVE

HIBISCUS | PINEAPPLE MANGO | WATERMELON

SOFT DRINKS

COCA COLA
DIET COKE
7UP

MOUNTAIN DEW
STEWARTS ROOTBEER
SCHWEPES GINGER ALE
MISTIC UNSWEETENED ICED TEA
COUNTRY TIME LEMONADE

OUR TORTILLAS | MADE IN-HOUSE DAILY

BLUE CORN TORTILLAS

corn sourced from oaxaca mexico, nixtamalized in-house, stone ground fresh daily to make our masa

FLOUR TORTILLAS

traditional in northern parts of mexico like senora, our flour tortillas are pressed and cooked fresh from our tortilla machine

50/50 TORTILLAS

best of both worlds, we combine flour with our fresh corn masa to create a tortilla that has the optimal texture and flavor

NIXTAMALIZATION PROCESS

the process we use to convert maize (corn) into hominy that can be ground into a fresh masa that is more nutritional and flavorful than store bought tortillas

MARGARITAS

TRADITIONAL

CLASSIC 10

SERVED ON THE ROCKS OR FROZEN

el toro blanco tequila, naranja liqueur, lime, agave
add a flavor +3 mango | strawberry | peach

TORO SIGNATURE 12

azteca azul blanco tequila, naranja liqueur, lime, agave
Chef Jaime's favorite, served up and topped with salt foam



LA REINA 17

with TORO's Exclusive Patron Barrel Select Reposado
lime, agave, grand marnier float with a gold salt rim

MARGARITA PITCHERS

CLASSIC | CLASSIC FROZEN 32

add a flavor +5 mango | strawberry | peach



TORO EXCLUSIVE PATRON BARREL SELECT REPOSADO 42

FUEGO | jalapeño, chipotle, or habanero 39

add a flavor +5 mango | strawberry | peach

CRAFT

FUEGO 12

tanteo tequila, st germain, lime, agave, tajin salt rim
pick your pain: jalapeño, chipotle, or habanero

PRICKLY PEAR HIBISCUS 12

azteca azul blanco tequila, prickly pear puree, hibiscus agua fresca,
hibiscus syrup, lime, sugar rim

PINEAPPLE MANGO 12

azteca azul blanco tequila, pineapple mango agua fresca, lime, agave

WATERMELON MARGARITA 12

azteca azul blanco tequila, naranja liqueur,
watermelon agua fresca, lime, agave

MINKEY-MARGARITA 13

Our traditional frozen margarita
featuring Minky Boodle Raspberry Sour



TORO EXCLUSIVE

A barrel of Patron Reposado Select from Jalisco, Mexico has traveled a long way, to land right here at TORO. You can experience it wherever you see this logo. This is exclusive to our area, and a must try. What makes Toro's Barrel Select so unique is that we hand selected it, and it's completely exclusive and unique. It was rested for a little over 10 months in just 1 Ex Bourbon Barrel (used American barrel). The Used American Barrel gives this Reposado the hints of caramel, vanilla, light sweetness, citrus, and woody/oak profile.

COCKTAILS

MEZ-SKULL 14

banhez joven mezcal, tuaca, fresh lemon,
house made mixed berry agrodolce

TORO PUNCH 12

bacardi 8 dark rum, aperol, pineapple, lime

UP IN SMOKE 14

illegal joven mezcal, guava nectar, lillet blanc,
mole bitters, mesquite smoke bubble



TOP SHELF PALOMA 15

with TORO's Exclusive Patron Barrel Select Reposado
jarritos grapefruit soda, lime, agave, topped with club soda

MEXICAN STYLE CUCUMER MINT MARTINI 12

pristine vodka, house-made cucumber mint simple syrup, tajin salt

SUMMER GIN & TONIC 12

bombay dry gin, tonic water, watermelon, cilantro

PURPLE DRINK 14

espolon reposado tequila, orgeat, coconut cream,
butterfly pea flower pollen, lime
*orgeat is derived from almonds

SANGRIA

GLASS 12 | PITCHER 42

RED | merlot, brandy, cinnamon, orange, strawberry and pineapple

WHITE | sauvignon blanc, brandy, peach, mango, lime

WINE

ESPUMOSA

Segura Viudas, Cava Brut (Catalonia, Spain) 12/42
La Morandina, Moscato d'Asti (Piedmont, Italy) 12/42

WHITE

Martin Codax, Albariño (Rias Baixas, Spain) 13/46
Fossi, Pinot Grigio (Delle Venezie, Italy) 10/34
Mahu, Sauvignon Blanc (Maule Valley, Chile) 10/34
Balletto, "Theresa's Vineyard", Unoaked Chardonnay (Russian River Valley, California) 14/50
J&H Selbach Incline, Riesling (Mosel, Germany) 10/34
Vino Cobos, Felino Chardonnay (Lujan de Cuyo, Argentina) 12/24

ROSE

La Bernarde (Cotes de Provence, France) 12/42

RED

Santa Carolina Reserva, Pinot Noir (Leyda, Chile) 11/38
Artuke, Tempranillo (Rioja, Spain) 10/34
Lake Sonoma, Zinfandel (Sonoma, California) 15/54
Echeverria, Cabernet Sauvignon (Curico Valley, Chile) 15/54
Folk Tree Village Series, Cabernet Sauvignon (California) 11/38
Belasco Llama Old Vine, Malbec (Mendoza, Argentina) 11/38

BOTTLES

Viarnau, Cava Rose (Cataluna, Spain) 38
Santa Margherita, Pinot Grigio (Alto Adige, Italy) 74
Kim Crawford, Sauvignon Blanc (Marlborough, New Zealand) 42
Paul Hobbs, Crossbarn, Chardonnay (Sonoma, California) 67
Rombauer, Chardonnay (Carneros, California) 88
Paul Hobbs, Crossbarn, Pinot Noir (Sonoma Coast, California) 82
Vinas Arboleda, Carménère (Valle del Aconcagua, Chile) 47
Montes Alpha, Merlot (Colchagua, Chile) 47
Martin Ray Winery, Cabernet Sauvignon (Napa Valley, California) 58
Trinchero Taken, Cabernet Blend (Napa Valley, California) 68

CAPTAINS LIST

Veuve Clicquot Brut, Yellow Label (Champagne, France) 120
Cakebread Cellars, Chardonnay (Napa Valley, California) 84
Belle Glos, Clark & Telephone, Pinot Noir (Santa Maria Valley, California) 120
Caymus, Cabernet Sauvignon (Napa Valley, California) 175
Silver Oak, Cabernet Sauvignon (Napa Valley, California) 250
Justin Vineyards, Isosceles, Red Blend (Napa Valley, California) 165
Prisoner Wine Co., The Prisoner, Red Blend (California) 96

BEER

ON TAP

Dos Equis Especial 6
Rare Form Brewing Co. 6
Confetti Mexican Lager 6
Sloop Juice Bomb 7

BOTTLED & CANNED

Corona 6
Corona Light 6
Corona Premier 6
Modelo Especial 6
Sol Cerveza 5
Heineken 6
Coors Light 5
Lagunitas IPA 6
Nine Pin Cider 6
Athletica Cerveza N/A Beer 5
Thin Man Brewing
Minky Boodle Raspberry Sour Ale 8
Jack's Abby
Blood Orange Wheat Radler 7
Zero Gravity Conehead IPA 7



WHAT IS MEZCAL?

Mezcal is the original tequila. All mezcals are tequilas but not all tequilas are mezcals! Mezcal is one of the most complex spirits known to mankind. Like a grape used for wine, different varietals of agave yield different aromas and tastes.

Mezcal originated 3000 years ago with the Aztecs. Mezcal is made from the heart of the agave plant which is called the piña, pineapple, because of its appearance. The agave plants are cooked over wood fires in the ground giving the mezcal its distinctive smoky flavor. This combined with the subtleties of the soil they are grown in yield a variety of tastes and aromas.

Our list here at TORO will help guide you though the world of mezcal. There is a mezcal for everyone from new mezcal drinkers to seasoned veterans and connoisseurs of this staple of Mexican culture.

ESPADIN: 8-10 years to maturity. Most common type of agave. Often referred to as “Joven” which denotes unaged or young. Tasting notes: Mild sweetness, herbal, citrus notes. Salty nose with minerality & fresh green flavor.

TOBALA: 12 years to maturity. Smaller more finicky to grow. Tasting Notes: Delicate flavor with smooth smoke. More floral and hints of orange.

TEPEZTATE: 30-35 years to maturity. Tasting notes: Intensely flavored, herbal & earthy. Musky with notes of bell pepper.

ARROQUEÑO: 10-20 years to maturity. Tasting Notes: Fruit with robust roasted flavor. Vegetal & hints of vanilla. Silky mouth feel.

BARRIL: 15-20 years to maturity. Member of the Karwinskii family Tasting notes: Citrus with floral notes, herbaceous, and a delicate balance of creamy banana.

MEZCAL 1 OZ/2 OZ

ESPADIN

- Banhez Joven Espadín | Ejutla, Oaxaca, MX
- Wahaka Joven Espadín | San Dionisio Ocotepec, Oaxaca, MX
- Illegal Mezcal Joven | Tlacolula, Oaxaca, MX
- Mezcal Unión Uno Joven | San Baltazar Guelavila, Oaxaca, MX
- El Jolgorio Espadin | San Luis Del Rio, Oaxaca, MX
- Xicarú Silver Espadín | Santiago Matalan, Oaxaca, MX
- La Medida Joven | San Pedro Quiatoni, Oaxaca, MX
- Nuestra Solidad | San Luis Del Rio, Oaxaca, MX
- Rey Campero Espadin | Candelaria, Yegole, Oaxaca, MX
- Yuu Baal Espadín | San Juan Del Rio, Oaxaca, MX

TEPEZTATE

- Banhez Joven Tepez Tate | San Agustín Amatengo, Oaxaca, MX
- El Jolgorio Tepez Tate | Lachigui, Oaxaca, MX
- La Medida Tepez Tate | Tlacolula, Oaxaca, MX
- Rey Campero Tepez Tate | Candelaria, Yegole, Oaxaca, MX
- Cruz De Fuego Tepez Tate | Santiago Matatlan, Oaxaca, MX

BARRIL

- Del Maguey Barril | Santa Catarina Minas, Oaxaca, MX
- El Jolgorio Barril | La Campania, Oaxaca, MX
- Real Minero Barril | Santa Catarina Minas, Oaxaca, MX

	TOBALA	
	El Jolgorio Tobala San Baltazar, Oaxaca, MX	17/32
6/10	La Medida Tobala San Dionisio Ocotepec, Oaxaca, MX	16/30
6/11	Rey Campero Tobala San Pedro Martir, Oaxaca, MX	13/26
7/12		
6/11	ARROQUEÑO	
14/27	El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	23/45
6/11	La Medida Arroqueño San Luis Amatlan, Oaxaca, MX	16/30
11/20	Rey Campero Arroqueño Candelaria, Yegole, Oaxaca, MX	16/30
8/15		
6/11	HARVEST CELEBRATION	
8/15	Banhez Joven Pechuga San Vicente Coatlán, Oaxaca, MX	14/26
	Del Maguey Ibérico Santa Catarina Minas, Oaxaca, MX	23/45
	El Jolgorio Pechuga Santa Maria Zoquitlan, Oaxaca, MX	18/35
15/28	Bozal Borrego Rio de Ejutla, Oaxaca, MX	19/36
18/34		
16/30		
13/26		
14/27		

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.

TEQUILA 2 OZ

BLANCO

- 1800 Silver 10
- Casa Noble Crystal 12
- Casamigos Blanco 14
- Clase Azul Plata 20
- Don Julio Silver 18
- Gran Patron Platinum 60
- Herradura Silver 14
- Patron Silver 14
- Fortaleza Blanco 14
- Avion Blanco 16
- Tanteo Jalepeño 12
- Tanteo Chipotle 12
- Tanteo Habanero 12
- Siete Leguas Blanco 12
- Espolon Blanco 10
- De Leon Platinum 16
- Dulce Vida Blanco 12
- Azteca Azul Blanco 9
- Lunazul Blanco 9

REPOSADO

- 1800 Reposado 12
- Casa Noble Reposado 16
- Casamigos Reposado 16
- Clase Azul Reposado 28

- Don Julio Reposado 22
- Herradura Reposado 15
- Fortaleza Reposado 18
- Avion Reposado 20
- Siete Leguas Reposado 14
- Espolon Reposado 10
- Azteca Azul Reposado 10
- TORO Exclusive Patron Barrel Select Reposado 16

AÑEJO

- Casa Noble Añejo 2yr 18
- Clase Azul Añejo 22
- Casamigos Añejo 18
- Corazon Extra Añejo 23
- Don Julio Añejo 24
- Don Julio 1942 45
- Gran Patron Burdeos 120
- Herradura Añejo 16
- Patron Extra Añejo 25
- Patron Añejo 18
- Fortaleza Añejo 24
- Tapatio Extra Añejo 40
- Avion Añejo 22
- Siete Leguas Añejo 16
- Espolon Añejo 15

TEQUILA FLIGHTS 1 OZ POURS

TOUR DE PATRON 20

SILVER

Patron Toro Exclusive Patron Barrel Select Reposado

AÑEJO

INTRO TO REPOSADO 18

ESPOLON REPOSADO

CASAMIGOS

Patron Toro Exclusive Patron Barrel Select Reposado