

VG | VEGETARIAN
V | VEGAN

APPETIZERS

NACHOS 11.95

blue corn tortillas, three cheese blend,
pickled onion, chiles, salsa roja,
pico de gallo, scallion, lime crema
add a protein, see below

TAQUITOS 13.95

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

QUESADILLA 12.75

corn tortilla, oaxaca,
chihuahua and asadero cheeses, red chile aioli
add a protein, see below

SEARED TUNA TOSTADA 16.95

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

CHICKEN WINGS 13.95

salsa negra*, avocado crema, pickled carrots

EMPANADAS 10.95

roast chicken, lime cabbage slaw, cilantro aioli

SHRIMP CEVICHE 14.95

tomato, chiles, lime, cilantro

ADDITIONS:

chicken, pork or braised beef +4
shrimp or lamb +6 | steak +7 | lobster +8

SOUP & SALAD

CHICKEN TORTILLA SOUP 7.95

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

BUTTERNUT SQUASH BISQUE 6.95 VG

chipotle crema, candied pepitas

ROASTED SWEET POTATO & GOAT CHEESE SALAD 13.75 VG

pomegranate seeds, fried quinoa, apple, iceberg lettuce,
spiced cider vinaigrette

ENSALADA MIXTA 12.75 VG

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

CAESAR 13.75 VG

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

additions

chicken +4 | shrimp +6 | steak +7 | lobster +8

ENCHILADAS

3 per order, served with cilantro rice and black beans

19.95

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

CHOICE OF:

ROASTED CHICKEN ENCHILADAS

PORK CARNITAS ENCHILADAS

BRAISED BEEF ENCHILADAS

JACKFRUIT CARNITAS VG | *served with cantina salsa*



FOR THE TABLE

GUACAMOLE

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

CLASSIC 13.95 V

tomato, 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

TACOS

2 per order

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

substitute a taco of equal or lesser value | +3

jackfruit carnitas (vegan) can be substituted on any taco

CARNE ASADA 12.95

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

ROASTED CHICKEN 10.75

avocado salsa, pico de gallo, cotija cheese | 50/50 tortilla

SHRIMP AL AJILLO 12.95

garlic butter shrimp cooked in chile de arbol and white wine;
cabbage, habanero papaya salsa, garlic lime aioli | 50/50 tortilla

BRAISED BEEF 10.75

pickled onion, cotija cheese, 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

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

BURRITOS

served with ensalada mixta

TORO BURRITO 14.75

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
CARNE ASADA FOR +5

BURRITO BOWL 14.75

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
CARNE ASADA FOR +5

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, warm flour tortillas

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

PORK TAMALES 19.95
salsa verde, mole negro*, cotija cheese

RED SNAPPER VERACRUZ 26.95
seared red snapper filet, tomato, onion, garlic, olives, capers, raisins, jalapeños

CHICKEN CHIPOTLE 19.95
grilled chicken breasts, peppers, onions, chipotle crema

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

AGUA FRESCA

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

HIBISCUS | PINEAPPLE MANGO

SOFT DRINKS

COCA COLA, DIET COKE, 7-UP, MOUNTAIN DEW,
STEWART’S ROOT BEER, SCHWEPES GINGER ALE,
MISTIC UNSWEETENED ICED TEA,
COUNTRY TIME LEMONADE

DESSERTS 9.95

CHURRO CART
fried-dough pastry dusted with cinnamon sugar, dipping sauces:
chocolate, dulce de leche, mixed berry, 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

MANGO SORBET

CHOCOLATE FRUIT PINATA 24

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

PLANCHA FIRED FAJITAS

4 warm flour tortillas, peppers, onions, garlic chili butter, lettuce, 3 cheeses, mexican crema, pico de gallo

CHICKEN 18.95

SHRIMP 19.95

CARNE ASADA 21.95

CHICKEN AND SHRIMP 21.95

CARNE ASADA AND SHRIMP 28.95

CARNE ASADA AND CHICKEN 24.95

CARNE ASADA, CHICKEN AND SHRIMP 29.95

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 STEAK 27.95

RIBEYE STEAK 31.95

FILET MIGNON MEDALLIONS 26.95

ADD PEPPERS AND ONIONS +2

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

SIDES FOR TWO

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

CANDIED SQUASH 5.95 | goat cheese, pepita brittle, pomegranate seeds **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, cotija cheese

DESSERT DRINKS

SPIKED HORCHATA 10.95
house-made horchata, vespertino tequila crema, cinnamon whipped cream

LA MOCHA LOCA 10.95
patron xo, godiva chocolate liqueur, coffee, cocoa whipped cream

TIA BORRACHA 10.95
azteca azul blanco tequila, tia maria, rumchata, cinnamon sugar rim

MEXICAN HOT CHOCOLATE 10.95
authentic house made mexican hot chocolate, ancho reyes chile liqueur

BACARDI COQUITO SERVED OVER ICE 10
coconut cream rum liqueur with vanilla, cinnamon and spices

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



TORO PATRON EXCLUSIVE BARREL SELECT CLASSIC MARGARITA 14

naranja liqueur, lime, agave *add a flavor +3 mango | strawberry | peach*

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

naranja liqueur, lime, agave *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/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

HARVEST MARGARITA 14

wahaka mezcal, apple cider, carmel agave, lime juice, cinnamon sugar rim

THE MINKEY-MARGARITA 13

our traditional frozen margarita featuring Minkey Boodle Raspberry Sour

WINE

SPARKLING

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) 12/42

ROSE

La Bernarde (Côtes 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
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



TORO EXCLUSIVE

A barrel of Patron Reposado Select from Jalisco, Mexico. You can experience it wherever you see this logo. We hand-selected this tequila, and it's completely exclusive and unique. Expect hints of caramel, vanilla, light sweetness, citrus, and woody/oak profile

COCKTAILS

MEZ-SKULL 14

banhez joven mezcal, clement coconut liqueur, splash of pineapple and club soda, grilled pineapple

TORO PUNCH 12

bacardi dark rum, aperol, pineapple, lime

UP IN SMOKE 14

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

MEXICAN OLD FASHIONED 12

espolon anejo tequilla, cardamom simple syrup, spiced cocoa bitters, burnt orangepeel

TOP SHELF PALOMA 15

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

ELOTE MAR-TEA-NI 13

earl grey and black tea, nixta corn liqueur, pristine vodka, lemon swath

SPICED PEAR GIN & TONIC 13

bombay sapphire, tonic, st. george spiced pear liqueur, marigold

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

BEER

ON TAP

Dos Equis Especial 6

Rare Form Brewing Co.
Confetti Mexican Lager 6

Sloop Juice Bomb 7

BOTTLED & CANNED

Corona 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
Cigar City Brown Ale Maduro 7

Flying Embers Pineapple Chili Hard Kombucha 7

*Limited Availability: Some beers and spirits being imported from Mexico have limited availability due to COVID-19 importing restrictions, your server can offer a similar or alternative selection.

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 varieties 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 through 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

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 Espadin San Luis Del Rio, Oaxaca, MX	14/27
Xicaru Silver Espadin 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 Espadin Candelaria, Yegole, Oaxaca, MX	6/11
Yuu Baal Espadín San Juan Del Rio, Oaxaca, MX	8/15

TEPEZTATE

Banhez Joven Tepeztrate San Agustín Amatengo, Oaxaca, MX	15/28
El Jolgorio Tepeztrate Lachigui, Oaxaca, MX	18/34
La Medida Tepeztrate Tlacolula, Oaxaca, MX	16/30
Rey Campero Tepextate Candelaria, Yegole, Oaxaca, MX	13/26
Cruz De Fuego Tepextate 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

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

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
ARROQUEÑO	
El Jolgorio Arroqueño Miahuatlan, Oaxaca, MX	23/45
La Medida Arroqueño San Luis Amatlan, Oaxaca, MX	16/30
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

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.
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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
El Toro	8
Teremana Blanco	10
Tanteo Jalepeño	12
Tanteo Chipotle	12
Tanteo Habanero	12
Siete Lugas 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	22
Don Julio Reposado	22
Teremana Reposado	12
Herradura Reposado	15
Patron Reposado	18
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
1800 Cristalino Anejo	22

TEQUILA FLIGHTS 1 OZ POURS

TOUR DE PATRON 20

SILVER

TORO EXCLUSIVE PATRON
BARREL SELECT REPOSADO

AÑEJO

INTRO TO REPOSADO 18

ESPOLON REPOSADO

CASAMIGOS REPOSADO

TORO EXCLUSIVE PATRON
BARREL SELECT REPOSADO