



CASA DEL TORO

Cocina & Tequila

TO SHARE

Fracturas del Toro — 12

Cinnamon sugar dusted pastelitos, dulce de leche & Mexican chocolate sauces

Croquetas de Yuca — 13

Ricotta cheese, beans, ajillo crema, pickled fresno pepper

Aguacate y Pan — 12

Avocado toast, bacon jam, chipotle crema, pickled onions, queso fresco

Salmon Toast — 14

Mezcal cured king salmon, queso crema, pickled fresno peppers, caper salsa

Empanadas de Carne — 14

Ground beef, olives, eggs, raisins, onions, bell peppers

Empanadas de Setas — 12

Ground beef, olives, eggs, raisins, onions, bell peppers

Ceviche Trio — 20 GF

Served with yuca chips.

Ahi Tuna Mango and pineapple salsa, citrus glaze, cilantro

Halibut Aji amarillo, lime, cilantro, red onions

Shrimp Cucumber salsa

BEBIDAS

Margarita — 12

Tequila, lime, agave

Bloody Maria — 12

Tequila, tomato, chipotle, maggi, lemon, pickled vegetables

Add Bacon 3

Add Prawn 4

Tu Sonrisa — 13

Vodka, guava, lemon, grapefruit, Amaro Angeleno

French 75 — 12

Gin, lemon, sparkling wine

ENTREES

Ensalada de Casa — 12 GF

Mixed greens, candied pumpkin seeds, lemon vinaigrette, queso fresco, asian pear

Add Grilled Prawns 10

Add Grilled Chicken 8

Torrijas Espanolas — 18

Tres Leches custard French toast, berry jam, crema chantilly served with fried egg & bacon

Crab & Shrimp Benedict — 23

Crispy yuca-potato cakes, lemon hollandaise

Gorditas de Camaron — 26

Refried beans, queso Oaxaca, salsa ranchera, sunny side up egg

Desayuno del Toro — 28 GF

Niman Ranch skirt steak, chimichurri, papas bravas, sunny side up eggs

Vegetarian Benedict — 18 GF

Crispy polenta cakes, tomato-pepper sofrito, avocado, poached eggs, hollandaise

SIDES

Two Eggs (Any style) — 8 GF

Papas Bravas — 6 GF

Spicy Pork Sausage — 8 GF

Apple Smoked Bacon — 8

Sourdough Toast — 4

Mimosa — 10

Sparkling wine with a choice of orange, grapefruit, strawberry-lemon, guava-grapefruit

Mimosa Bottle 35

Carrajillo — 12

Tequila or mezcal, Licor 43, coffee

Maracuya — 14

Mezcal, passion fruit, almond, lime, bubbles

Sangria — 12

Rose, pisco, watermelon, thyme, mint, grapefruit, lemon.

Brunch

GF - Gluten Free | V - Vegan

Menu items may include nuts and/or shellfish. Please advise your server about any food allergies.

Gratuity will be added to parties of 6 or more or tabs greater than \$500. No split checks for parties bigger than 6.



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BEER

Draft

Modelo Especial ___ 7

Negra Modelo ___ 7

Pilsner, Temescal "Pils" ___ 7

Pale Ale, Del Cielo Brewing
"Mental Haze" ___ 8

We proudly support local
breweries & rotate our local taps
to keep things fresh and fun.

Ask your server for more details
on other draft beer options.

Cans & Bottles

Pacifico ___ 5

Brooks Dry Cider ___ 6

Light Lager, Societe Brewing
"Light Beer" ___ 6

Hefeweizen, Pacifica Brewing
"Billowing" ___ 8

Kettle Sour, Del Cielo Brewing
"Guava Dreams" ___ 10

IPA, Cerveceria Agua Mala
"Astillero" ___ 8

Hazy IPA, Temescal Brewing
"Hazy" ___ 8

Hazy DIPA, Tripping Animals Brewing
"Board Slide Like a Goat" ___ 10

Black Lager, Moonlight Brewing
"Death & Taxes" ___ 8

NON-ALCOHOLIC

Coffee ___ 4

Hot Tea ___ 4 (Black, Green)

Topo Chico ___ 6

San Pellegrino ___ 9

Mexican Coca-Cola ___ 6

Mexican Sprite ___ 6

WINE

Reds

Pinot Noir ___ 13 | 55

Hacienda Aruacano "Humo Blanco" '19
Central Valley, Chile

Monastrell ___ 12 | 50

Bodegas Enrique Mendoza "La Tremenda" '18
Valencia, Spain

Cabernet Franc/Carmenere ___ 17 | 70

Hacienda Araucano "Clos de Lolol" '16
Central Valley, Chile

Cabernet Sauvignon ___ 15 | 63

Mendel '19
Mendoza, Argentina

Malbec ___ 13 | 55

Siete Fincas '20
Mendoza, Argentina

Whites

Torrontes ___ 11 | 45

Tilia '20
Salta, Argentina

Chardonnay ___ 14 | 58

Vina Cobos "Felino" '19
Mendoza, Argentina

Albarino ___ 15 | 63

Terras Gauda "Rias Baixas o Rasal" '20
Galicia, Spain

Sauvignon Blanc ___ 11 | 45

Boya '20
Acocagua, Chile

Rose (Grenache) ___ 11 | 45

Maximo Abete "Guerinda Casa Lasierra" '20
Navarra, Spain

Sparkling

Brut Cava ___ 13 | 55

Juve y Camps Gran Reserva '17
Catalonia, Spain

Sparkling Rose (Lambrusco) ___ 11 | 45

Lini 910 "Labrusca Rosato" NV
Emilia-Romagna, Italy

Squirt ___ 6

Orange Crush ___ 6

Jarritos (Pina, Lime) ___ 5

Non-Alc. IPA ___ 6

Lemonade ___ 5

Bebidas



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DESSERT

Mexican Chocolate Bread Pudding — 11 GF

Vanilla ice cream

Guava Creme Brulee — 10 GF

Mango-passion fruit compote

Cafe de Olla Flan — 9 GF

Cinnamon infused coffee custard,
hibiscus caramel