



TO SHARE

Ceviche Trio — 20 GF

Served with taro chips.

Ahi Tuna Mango and pineapple salsa, citrus glaze, cilantro

Halibut Aji amarillo, lime, cilantro, red onions

Shrimp Cucumber salsa

Crispy Brussels Sprouts — 14

Aleppo, pumpkin seeds, agave-soy glaze, lime, queso, roasted garlic, mint

Empanadas de Carne — 14

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

Empanadas de Setas — 12

Wild mushrooms, onions, basil, queso Oaxaca

Glazed Pork Ribs — 16 GF

Guava & chipotle sauce, cashews, cilantro

SIDES

Wild Glazed Mushrooms — 8

Papas Bravas — 8 GF

Crispy Polenta Cakes — 8 GF

SALADS

Protein Bowl — 16

Organic mixed greens, mezcal glazed salmon, tomatoes, apple, citrus, marcona almonds, avocado, sherry vinegar

Gambas al Tequila Salad — 18 GF

Tequila flamed Gulf Prawns, tomatoes, avocado, cilantro, romaine lettuce, oregano vinaigrette

Ensalada de Casa — 12 GF

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

Add Grilled Prawns 10

Add Grilled Chicken 8

ENTREES

Choripan — 18

Argentinian chorizo, chimichurri, baguette, salsa criolla, housemade potato chips

Toro Burger — 24

House ground beef tenderloin, brioche bun, bone marrow butter, garlic aioli, garlic aioli, white cheddar, bacon, lettuce, red onion, tomato, fries

Fried Chicken Sandwich — 18

Crispy chicken breast, jalapeno slaw, spicy aioli

Sandwich Additions — +3

Add Avocado

Add Wild Mushrooms

Fish Tacos — 18

Spiced rock cod, mango-pineapple salsa, chipotle sauce, cabbage, avocado

Cocina

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.

COCKTAILS

Margarita ___ 12

Tequila, lime, agave.

Refreshing, bright, classic.

El Pasado ___ 13

Rye whiskey, reposado tequila, piloncillo,

Mexican spices, bitters.

Boozy, rich, strong.

Tu Sonrisa ___ 13

Vodka, guava, lemon, grapefruit, Amaro

Angeleno.

Bright, fruity, light.

Algo Nuevo ___ 13

Cristalino tequila, lime, cucumber, elderflower,
tonic.

Tall, fresh, bubbly.

Maracuya ___ 14

Mezcal, passion fruit, almond, lime, bubbles.

Sparkling, juicy, fun.

Pasion Medianoche ___ 13

Dark rum, hibiscus, pineapple, lime, bitters.

Citrusy, elegant, fun.

Firing Squad Special ___ 13

Tequila, pomegranate, lime, bitters.

Lush, lively, punchy.

Sangria ___ 12

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

Bright, juicy, refreshing.

NON-ALCOHOLIC

Coffee ___ 4

Hot Tea ___ 4 (Black, Green)

Topo Chico ___ 6

San Pellegrino ___ 9

Mexican Coca-Cola ___ 6

Mexican Sprite ___ 6

Squirt ___ 6

Orange Crush ___ 6

Jarritos (Pina, Lime) ___ 5

Non-Alc. Beer ___ 6

Lemonade ___ 5

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

Hard Seltzer, Untitled Art Brewing "FL Seltzer Blackberry Agave" ___ 8

Tequila