



CASA DEL TORO

Cocina & Tequila

OYSTERS

SERVED WITH HABANERO MIGNONETTE
& PEPPER SAUCE

Daily Selection

Half Dozen ___ 18

Dozen ___ 35

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

Croquetas de Yuca ___ 13

White beans, queso, cornmeal, ajillo
crema, pickled fresno pepper

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

Tuetanos Asados ___ 18

Roasted bone marrow, tomato sofrito,
corn, grilled bread

SALADS

Ensalada de Casa ___ 12 ^{GF}

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

Add Grilled Prawns 10

Add Grilled Chicken 8

Gambas al Tequila Salad ___ 18 ^{GF}

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

ENTREES

Paella Del Toro ___ 34

Deconstructed Paella served with shrimp, halibut,
clams, mussels, bay scallops, pancetta, tomato
sofrito, saffron rice

Duck Two Ways ___ 34

Duck leg "carnitas", pan roasted duck breast, potato
puree, greens, pipian rojo

Mezcal Glazed King Salmon ___ 32

Cashews relish, purple potato puree, shaved brussels
sprouts, chipotle butter sauce

Braised Short Rib ___ 32 ^{GF}

Cilantro mashed potato, pearl onions, red wine
braised, baby carrots

Tallarines a la Mar ___ 28

Housemade tagliatelle pasta, Gulf shrimp, clams,
mussels, cherry tomatoes, arugula, saffron butter
sauce

Parrillada Mixta ___ 54 ^{GF}

Mary's chicken, sausage, asado, chimichurri, salsa
criolla, papas bravas. Served with saffron rice

Add on:

Jumbo Prawns (4 ea) 16

Pollo a la Parilla ___ 28 ^{GF}

Grilled Mary's half chicken, corn puree, alcegas,
heirloom tomato salsa, guajillo & piloncillo glaze

CORTES DEL TORO

Includes one side

ALL OUR STEAKS ARE
MIDWESTERN CERTIFIED ANGUS BEEF

Filet Mignon 8oz ___ 54

35 Day Dry-Aged Ribeye 16oz ___ 62

Skirt Steak 12oz ___ 38

ADD ONS:

Jumbo prawns (4 ea) 16

SAUCES:

Chimichurri

Casa del Toro Steak Sauce

SIDES

Wild Glazed Mushrooms ___ 8

Papas Bravas ___ 8 ^{GF}

Crispy Polenta Cakes ___ 8 ^{GF}

Cilantro Mashed Potatoes ___ 8 ^{GF}

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.

Cocina



CASA DEL TORO

Cocina & Tequila

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

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

IPA, Cervceria Agua Mala
"Astillero" ___ 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

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

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.

FLIGHTS

Tequila Blanco Flight ___ 24

Herradura | Ocho | Tapatio

Tequila Los Altos Flight ___ 28

Siembra Azul | G4 Reposado | Siete Leguas
Añejo

Tequila Los Valles Flight ___ 28

Siembra Valles | Chamucos Repo | Cascahuin
Añejo

Mezcal Flight ___ 25

Derrumbes San Luis Potosi | Del Maguey
Chichicapa | Legendario Domingo
Michoacan

Tequila



CASA DEL TORO

Cocina & Tequila

DESSERT

Mexican Chocolate Bread Pudding ____ 11

Vanilla ice cream

Guava Creme Brulee ____ 10

Mango-passion fruit compote

BEVERAGES

Coffee ____ 4

Carajillo ____ 11

Tequila, coffee, Licor 43

Sherry Old Fashioned ____ 11

Whiskey, sherry, bitters

DESSERT WINE

Quinta de la Rosa Tawny Port ____ 11

Hidalgo Gobernador Oloroso Sherry ____ 9

Hidalgo Pedro Ximenez Sherry ____ 11