



CASA DEL TORO

Cocina & Tequila

TO SHARE

Ceviche Mixto — 22
Shrimp, halibut, octopus, cucumber, heirloom tomato salsa, corn tostaditas, tomatillo almond puree

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
Wild mushrooms, onions, basil, queso Oaxaca

Crispy Pork Belly — 20
Spicy glaze, green onion, cilantro, charred shishito peppers

SIDES

Two Eggs (Any style) — 8 GF

Papas Bravas — 6 GF

Spicy Pork Sausage — 8 GF

Apple Smoked Bacon — 8

Sourdough Toast — 4

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 Españolas — 24
Tres Leches custard French toast, berry jam, crema chantilly served with fried egg & bacon

Crab & Shrimp Benedict — 28
Crispy yuca-potato cakes, lemon hollandaise

Gorditas de Chicharron — 24
Cheese filled corn masa pockets, refried beans, salsa de tomatillo, fried eggs

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

SANDWICHES & TACOS

Choripan — 18
Argentinian chorizo, chimichurri, baguette, salsa criolla, housemade potato chips

Toro Burger — 22
House ground filet mignon & chuck patty, brioche bun, bone marrow butter, garlic aioli, white cheddar, bacon, lettuce, red onion, tomato, fries

Fried Chicken Sandwich — 18
Crispy chicken breast, jalapeno slaw, spicy aioli

Add-On To Sandwiches & Burgers — +3
Add Avocado
Add Wild Mushrooms

Fish Tacos — 18
Spiced rock cod, mango-pineapple salsa, chipotle sauce, cabbage, avocado

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 Bottle ___ 7

Brooks Dry Cider ___ 6

Light Lager, Societe Brewing
"Light Beer" ___ 6

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

IPA, Hen House
"Juice Enthusiast" ___ 8

Urban Roots, " Like Riding a Bike
West Coast IPA ___ 8

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

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

BOTTOMLESS MIMOSAS

With order of entree

Bottomless Mimosa ___ 18

Sparkling wine with a choice
of orange or grapefruit

Add on Flavors ___ +6

Choice of:

Guava

Strawberry-Lemon

Passion Fruit

COCKTAILS

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

Mimosa ___ 9

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

Carrajiillo ___ 12

Tequila or mezcal, Licor 43, coffee

Maracuya ___ 14

Mezcal, passion fruit, almond, lime, bubbles

Sangria ___ 12

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

Bebidas

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. IPA ___ 6

Lemonade ___ 5



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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