



# CASA DEL TORO

*Cocina & Tequila*

## OYSTERS

SERVED WITH HABANERO MIGNONETTE  
& PEPPER SAUCE

### Daily Selection

Half Dozen \_\_\_ 18

Dozen \_\_\_ 35

## TO SHARE

### Ceviche Mixto \_\_\_ 22

Shrimp, halibut, octopus, cucumber, heirloom tomatoes salsa, corn tostaditas, tomatillo almond puree

### Tuetanos Asados \_\_\_ 18

Roasted bone marrow, charred onion & peppers, grilled bread, chimichurri

### Crispy Pork Belly \_\_\_ 20

Spicy glaze, green onions, cilantro, charred shishito peppers

### Glazed Pork Ribs \_\_\_ 16 GF

Guava & chipotle sauce, cashews, cilantro

### Empanadas de Carne \_\_\_ 14

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

### Empanadas de Setas \_\_\_ 12

Wild mushrooms, onions, basil, queso Oaxaca

### Crispy Brussels Sprouts \_\_\_ 14

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

## 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

### Ensalada de Tomate \_\_\_ 16

Happy Boy's Farm mixed heirloom tomato, arugula, pickled corn, avocado serrano & queso fresco crema

## ENTREES

### Pan Seared Scallops \_\_\_ 38

Ancho chile & corn crema, heirloom tomato salsa, charred peppers

### 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

### 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

### 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

### Paella Del Toro \_\_\_ 34

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

## 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*



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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

## 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

Flight Del Toro \_\_\_ 24

El Tesoro Blanco | Herradura Double Repo |  
Milagro Select barrel Añejo

Reposado Flight \_\_\_ 28

7 Leguas | El Tesoro | Tapatio

Jefe De Jefes Flight \_\_\_ 60

Don Julio 1942 | Herradura Legend |  
Centenario Leyenda

Mezcal Flight \_\_\_ 25

Derrumbes San Luis Potosi | Del Maguey  
Dia De Muertos | Legendario Domingo  
Michoacan

*Tequila*



# CASA DEL TORO

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## DESSERT

Mexican Chocolate Bread Pudding — 11

Vanilla ice cream

Guava Creme Brulee — 10

Mango-passion fruit compote

Tres Leches — 11

Vanilla cake soaked in rum infused milk, peach crema, berry sause

## 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