



CASA DEL TORO

Cocina & Tequila

TO SHARE

Ceviche Trio ____ 22

Served with tarot chips

Halibut- Aji amarillo, onions, lime and cilantro

Ahi Tuna- Mango & Pineapple Salsa

Shrimp- Cucumber Salsa

Fried Calamari ____ 18

Picked Fresno peppers, lemon saffron sauce

Aguacate y Pan ____ 12

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

Empanadas de Carne ____ 14

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

Empanadas de Setas ____ 14

Wild mushrooms, onions, basil, queso Oaxaca

SANDWICHES

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 +4

Add Truffle Fries

Add Avocado

Add Wild Mushrooms

ENTREES

French Toast ____ 20

Tres leches custard French toast, cajeta, platano frito, mermelada de berries, with fried eggs & bacon

Chicken and Waffles ____ 18

Boneless fried chicken thigh, maple syrup, pepper jam

Omelette ____ 16

Roasted seasonal vegetables, cheese, crispy potato cakes Add Sausage or bacon 6

Shrimp and Grits ____ 22

Cheddar cheese, Anson Mills grits, calabrese sausage sauce, poached eggs

Benedict Del Toro ____ 24

Housemade English muffins, filet mignon, papas bravas, poached eggs and spicy hollandaise

Carnitas Benedict ____ 20

Confit pork shoulder, housemade biscuit, hollandaise and papas bravas

Desayuno del Toro ____ 28 GF

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

Chilaquiles & Pork Belly ____ 22

Corn tortilla, crispy pork belly, tomatillo salsa onion, queso, crema, 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

Fried Plantains ____ 6 GF

Papas Bravas ____ 6 GF

Spicy Pork Sausage ____ 8 GF

Apple Smoked Bacon ____ 8

Brunch

GF - Gluten Free

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 — 8

Negra Modelo — 8

Pilsner, Temescal "Pils" — 8

Pale Ale, Del Cielo Brewing
"Mental Haze" — 9

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 — 6

Light Lager

Corona Premier — 6

Solid Ground Brewing

Pineapple Cider — 10

Kettle Sour, Del Cielo Brewing

"Guava Dreams" — 10

Paperback Brewing

Hazy India Pale Ale — 8

HenHouse Brewing

Single Hop Pale Ale — 8

HenHouse Brewing

Oyster Stout — 8

Barrelhouse Brewing

West Coast IPA — 7

Barrelhouse Brewing

Mango IPA — 7

NON-ALCOHOLIC

Coffee — 4

Hot Tea — 4 (Black, Green)

Topo Chico — 6

San Pellegrino — 9

Mexican Coca-Cola — 6

Mexican Sprite — 6

BOTTOMLESS MIMOSAS

With order of entree

Bottomless Mimosa — 22

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

Carrajillo — 12

Tequila or mezcal, Licor 43, coffee

Maracuya — 14

Mezcal, passion fruit, almond, lime, bubbles

Sangria — 12

Garnacha, French peach liqueur, fresh fruit, Lime,
Cava bubbles.

Primero Naranja — 12

St. George Citrus Vodka, Don Q rum, lemon,
vanilla, OJ, egg white

Squirt — 6

Orange Crush — 6

Jarritos (Pina, Lime) — 5

Non-Alc. IPA or Heineken Zero — 6

Lemonade — 5

Ice Tea — 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