



CASA DEL TORO

Cocina & Tequila

OYSTERS

- Daily Selection
- Half Dozen — 18
- Dozen — 35

TO SHARE

- Tuetanos Asados** — 18
Roasted bone marrow, charred onion & peppers, grilled bread, chimichurri
- Glazed Pork Ribs** — 16 GF
Guava & chipotle sauce, cashews, cilantro
- Fried Crispy Pork Belly** — 18
Spicy glaze, green onion, cilantro, charred shishito peppers
- Empanadas de Carne** — 14
Ground beef, olives, eggs, raisins, onion, bell peppers
- Empanadas de Setas** — 14
Wild mushrooms, onions, basil, queso Oaxaca
- Crispy Brussels Sprouts** — 14
Aleppo, pumpkin seeds, agave-soy glaze, lime, queso, roasted garlic, mint
- Fried Calamari** — 18
Picked Fresno peppers, lemon, saffron sauce
- Ceviche Trio** — 22
Served with tostaditas
Halibut- Aji amarillo, onions, lime and cilantro
Ahi Tuna- Mango & Pineapple Salsa
Shrimp- Cucumber Salsa

SOUP & SALAD

- Ensalada de Casa** — 14 GF
Mixed greens, candied pumpkin seeds, lemon vinaigrette, queso fresco, asian pear
Add Grilled Prawns 10
Add Grilled Chicken 8
- Sopa De Langosta** — Cup 10 Bowl 18
Lobster Bisque, poblano crema, buttered lobster meat

ENTREES

- Niman Ranch Cider Glazed Pork Chop** — 34
Creamy polenta and root vegetables
- Lobster Carbonara** — 32
Housemade tagliatelle pasta, egg yolk, pancetta, maine lobster, white wine cream 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
- 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
- Butternut Squash Ravioli** — 26
Fresh egg pasta filled with queso, roasted butternut squash, butter and sage
- Paella Del Toro** — 36
Deconstructed Paella served with shrimp, halibut, clams, mussels, bay scallops, pancetta, tomato sofrito

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
- Creamy Polenta** — 8 GF
- Cilantro Mashed Potatoes** — 8 GF

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.

Cocina



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BEER

Draft

Modelo Especial ___ 8

Negra Modelo ___ 8

Pilsner, Temescal "Pils" ___ 9

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

Squirt ___ 6

Orange Crush ___ 6

Jarritos (Pina, Lime) ___ 5

Non-Alc. IPA ___ 6

Lemonade ___ 5

Ice Tea ___ 5

COCKTAILS

Margarita ___ 12
Tequila, lime, agave.
Refreshing, bright, classic.

Noche Ahumada ___ 14
Plantation Pineapple Rum, cassis noir, aperol
Smoky, boozy, bitter

Tu Sonrisa ___ 13
Vodka, guava, lemon, grapefruit, Amaro
Angeleno.
Bright, fruity, light.

Mirasol ___ 13
Cachaca infused guajillo & arbol, pineapple,
ancho poblano, lime
Herbaceous, spicy, citrusy

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
Garnacha, French peach liqueur, fresh fruit, Lime,
Cava bubbles.
Bright, juicy, refreshing.

FLIGHTS

Flight Del Toro ___ 24
El Tesoro Blanco | Herradura Double Repo |
Tres Generaciones Añejo

Reposado Flight ___ 28
7 Leguas | El Tesoro | Tapatio

Jefe De Jefes Flight ___ 60
Don Julio 1942 | Herradura Legend |
Paradiso Extra Añejo

Mezcal Flight ___ 25
Derrumbes San Luis Potosi | Del Maguey
Dia De Muertos | Legendario Domingo
Michoacan

Tequila



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DESSERT

Mexican Chocolate Bread Pudding _____ 11

Vanilla ice cream

Guava Creme Brulee _____ 10

Mango-passion fruit compote

Punpkin FLan _____ 11

Spiced whipped cream and 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

Gobernador Oloroso Sherry _____ 9

Hidalgo Pedro Ximenez Sherry _____ 11