



TO SHARE

Ceviche Trio — 22

Served with tostaditas

Halibut- Aji amarillo, onions, lime and cilantro

Ahi Tuna- Mango & Pineapple Salsa

Shrimp- Cucumber Salsa

Crispy Brussels Sprouts — 14

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

Empanadas de Carne — 14

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

Empanadas de Setas — 14

Wild mushrooms, onions, basil, queso Oaxaca

Glazed Pork Ribs — 16 GF

Guava & chipotle sauce, cashews, cilantro

Fried Calamari — 18

Picked Fresno peppers, lemon saffron sauce

SIDES

Wild Glazed Mushrooms — 8

Papas Bravas — 8 GF

Creamy Polenta — 8 GF

SOUP & SALADS

Sopa De Langosta — Cup 10 Bowl 18

Lobster Bisque, poblano crema, buttered lobster meat

Ensalada de Casa — 14 GF

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

Add Grilled Prawns 10

Add Grilled Chicken 8

Protein Bowl — 18

Organic mixed greens, mezcal glazed salmon, tomatoes, apple, citrus, marcona almonds, avocado, sherry vinegar

ENTREES

Choripan — 18

Argentinian chorizo, chimichurri, baguette, salsa criolla, fries

Toro Burger — 22

House ground beef tenderloin, 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

Sandwich Additions — +4

Add Truffle Fries

Add Avocado

Add Wild Mushrooms

Fish Tacos — 18

Spiced rock cod, mango-pineapple salsa, chipotle sauce, cabbage, avocado

Mezcal Glazed King Salmon — 32

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

Cocina

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.

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

Red Garnacha, French peach liqueur, apples,

oranges, lime, Cava bubbles.

Bright, juicy, refreshing.

NON-ALCOHOLIC

Coffee ___ 4

Hot Tea ___ 4 (Black, Green)

Topo Chico ___ 6

San Pellegrino ___ 9

Mexican Coca-Cola ___ 6

Mexican Sprite ___ 6

Squirt ___ 6

Squirt ___ 6

Orange Crush ___ 6

Jarritos (Pina, Lime) ___ 5

Non-Alc. IPA or Heineken Zero ___ 6

BEER

Draft

Modelo Especial ___ 7

Negra Modelo ___ 7

Pilsner, Temescal "Pils" ___ 8

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 ___ 6

Light Lager

Corona Premier ___ 6

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

IPA, Paperback

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

Barrelhouse Brewing

"Big Sur" DIPA ___ 7

Tequila