



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

Tuscan Kale Salad — 14 GF

Organic Kale, lemon vinaigrette, telera breadcrumbs, onion, parmesan

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

Paella Del Toro —

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 — 46

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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Cocina & Tequila

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

HenHouse Brewing
Single Hop Pale Ale ___ 9

Other Brothers Brewing
Oatmeal Stout ___ 9

Barrelhouse Brewing
Juicy Hazy IPA ___ 7

Barrelhouse Brewing
Mango IPA ___ 7

Temescal Brewing
Hazy IPA ___ 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

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 |
El Jimador Anejo

Reposado Flight ___ 28
Don Fulano | El Tesoro | Tapatio

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

Mezcal Flight ___ 25
Leyendas San Luis Potosi | Los Nahuales |
Xicaru Silver 102'

Tequila



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DESSERT

Mexican Chocolate Bread Pudding — 11

Vanilla ice cream

Guava Creme Brulee — 10

Mango-passion 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