



CASA DEL TORO

Cocina & Tequila

OYSTERS & CRUDO

Daily Selection

Dozen Oysters — 35

Yellow Tail Crudo — 18

Cucumber vinaigrette, chili oil, micro cilantro, smoked sea salt & watermelon radish

TO SHARE

Hand Cut Toro Tartare — 18

Filet mignon, smoked red beet puree, capers, truffle oil, horseradish, grilled bread

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

Fried Calamari — 18

Pickled Fresno peppers, lemon, saffron sauce

Ceviche Trio — 22GF

Served with taro chips

Halibut- Aji amarillo, onions, lime and cilantro

Ahi Tuna- Mango & Pineapple Salsa

Shrimp- Cucumber Salsa

SALAD

Tuscan Kale Salad — 14

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

Add Three Grilled Prawns 10

Add Grilled Chicken 8

Arugula & Burrata — 14

Roasted red beets, pecans, piconcillo vinaigrette

Add Three Grilled Prawns 10

Add Grilled Chicken 8

ENTREES

Parrillada Mixta — 54GF

Mary's chicken, sausage, hanger steak, chimichurri, salsa criolla, papas bravas. Served with saffron rice

Add on: Jumbo Prawns (4 total) 14

Duck Two Ways — 34GF

Duck leg "carnitas", pan roasted duck breast, potato puree, greens, pipian rojo

Mezcal Glazed King Salmon — 32

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

Guajillo Braised Short Rib — 34GF

Pearl onions, bone marrow butter, confit potatoes, corn & tomatillo relish

Paella Del Toro — 36

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

Pescado ala Parrilla — 38

Whole grilled Branzino, corn & charred nopales salsa, piquillo pepper sauce

Tallarín Verde — 26

House-made spinach pappardelle pasta, English peas, asparagus, corn & poblano sauce, queso

Saffron Seafood Pasta — 32

Bay scallops, shrimp, clams, cured pork cheeks, citrus butter sauce

CORTES DEL TORO

Includes one side

ALL OUR STEAKS ARE
MIDWESTERN CERTIFIED ANGUS BEEF

Niman Ranch Cider Glazed Pork Chop 16oz — 38

Filet Mignon 8oz — 46

35 Day Dry-Aged Ribeye 16oz — 62

Skirt Steak 12oz — 38

ADD ONS:

Jumbo prawns (4 total) 14

Steaks accompanied with both
Chimichurri & Casa del Toro Steak Sauce

SIDES

Wild Glazed Mushrooms — 8GF

Papas Bravas — 8GF

Creamy Polenta — 8GF

Cilantro Mashed Potatoes — 8GF

Crispy Brussel Sprouts — 12GF

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

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



CASA DEL TORO

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 ___ 7

Corona Premier
Light Lager ___ 7

Solid Ground Brewing
Apple Rose' Cider ___ 10

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

Half Acre Brewing
Daisy Cutter Pale Ale ___ 9

Del Cielo Brewing
Foreign Extra Stout ___ 9

Barrelhouse Brewing
Juicy Hazy IPA ___ 7

Barrelhouse Brewing
Mango IPA ___ 7

Temescal Brewing
Blueberry Passionfruit Sour ___ 10

NON-ALCOHOLIC

Coffee ___ 5

Hot Tea ___ 5 (Black, Green)

Topo Chico ___ 6

San Pellegrino ___ 9

Mexican Coca-Cola ___ 6

Mexican Sprite ___ 6

Squirt ___ 6

Jarritos (Pina, Lime, Mandarin) ___ 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 ___ 28

Siete Leguas Blanco | Herradura Double
Reposado | Don Fulano Anejo

Reposado Flight ___ 28

Don Fulano | El Tesoro | Herradura Double
Reposado

Jefe de Jefe Flight ___ 60

Centenario Leyenda | Herradura Legend |
Siete Leguas "Siete Decadas"

Mezcal Flight ___ 25

Xicaru Silver 102 | Illegal Joven | Los Vecinos
Espadin

Tequila

