



TO SHARE

Empanadas de Carne ____ 14

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

Empanadas de Setas ____ 14

Wild mushrooms, onions, basil, queso Oaxaca

Ceviche Trio ____ 22GF

Served with taro chips

Halibut- Aji amarillo, onions, lime and cilantro

Ahi Tuna- Mango & Pineapple Salsa

Shrimp- Cucumber Salsa

Fried Calamari ____ 18

Pickled Fresno peppers, lemon saffron sauce

Glazed Pork Ribs ____ 16GF

Guava & chipotle sauce, cashews, cilantro

HOUSEMADE PASTA

Tallarín Verde ____ 18

Spinach pappardelle pasta, English peas, asparagus, corn & poblano sauce, queso

Add Chicken 6 | Grilled Prawns 8

Trufa & Short Rib ____ 22

Pappardelle pasta, braised short rib, mushrooms, truffle sauce & parmesan cheese

Pollo Bravo Carbonara ____ 22

Tagliatelle pasta, pancetta, egg yolk, grilled spicy chicken, queso crema sauce

ENTREES

Toro Burger ____ 22

House-made Brioche bun, with Niman Ranch ground beef tenderloin, bone marrow butter, garlic aioli, white cheddar, bacon, lettuce, red onion, tomato, hand-cut fries

Fried Chicken Sandwich ____ 18

Crispy chicken thigh, jalapeno slaw, spicy aioli, hand-cut fries

Sandwich Additions ____ +4

Add Hand-cut Truffle Fries

Add Avocado

Add Wild Mushrooms

Mezcal Glazed King Salmon ____ 32

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

Fish & Chips ____ 24

Negra modelo battered local rock cod, spicy tartar sauce, kale slaw served with hand-cut french fries

SALADS

Tuscan Kale Salad ____ 14

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

Add Three Grilled Prawns 10

Add Grilled Chicken 8

Protein Bowl ____ 18

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

Toro Cobb Salad ____ 20GF

Grilled hanger steak, butter lettuce, avocado, tomatoes, corn, queso, hard boil egg, crème fraîche vinaigrette

Pollo Bravo Salad ____ 18

Spicy fried chicken thigh, organic mixed greens, quinoa, pear, candied pepitas, citrus, cilantro vinaigrette

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

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 ___ 5

Hot Tea ___ 5 (Black, Green)

Topo Chico ___ 6

San Pellegrino ___ 9

Mexican Coca-Cola ___ 6

Mexican Sprite ___ 6

Squirt ___ 6

Squirt ___ 6

Jarritos (Pina, Lime, Mandarin) ___ 5

Non-Alc. IPA or Heineken Zero ___ 6

Lemonade ___ 5

Ice Tea ___ 5

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

Tequila