



CASA DEL TORO

Cocina & Tequila

OYSTERS

Daily Selection

Dozen Oysters ____ 35

TO SHARE

Glazed Pork Ribs ____ 16 GF
Guava & chipotle sauce, cashews, cilantro

Crispy Pork Belly ____ 18
Spicy glaze, green onion, cilantro, charred shishito peppers

Crispy Brussel Sprouts ____ 14
Aleppo, pumpkin seeds, agave-soy glaze, lime, queso, roasted garlic, mint

Gambas Negras ____ 18
Jumbo prawns poached in olive oil and spices, black garlic, citrus butter, grilled bread

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

SALADS

Casa Tequila Salad ____ 20
Heirloom tomatoes, tequila flamed prawns, roasted corn, avocado, onions, cilantro lime vinaigrette

Peach & Burrata Salad ____ 20
Frog Hollow Farm peaches, arugula, jamon serrano bread crumb, piconcillo vinaigrette

SIDES

Wild Glazed Mushrooms ____ 8GF
Papas Bravas ____ 8GF
Creamy Polenta ____ 8GF
Cilantro Mashed Potatoes ____ 8GF
Papas Gratinadas ____ 10GF

ENTREES

Pan Seared Black Cod ____ 32
Corn puree, greens, heirloom tomato & olives, salsa verde

Niman Ranch Cider Glazed Pork Chop 16oz ____ 38
Creamy polenta and seasonal vegetables

Duck Two Ways ____ 34GF
Duck leg "carnitas", pan roasted duck breast, potato puree, greens, pipian rojo

Guajillo Braised Short Rib ____ 34GF
Pearl onions, bone marrow butter, confit potatoes, corn & tomatillo relish, guajillo sauce

Mezcal Glazed King Salmon ____ 32
Cashew relish, purple potato puree, shaved brussels sprouts, chipotle butter sauce

Paella Del Toro ____ 36
Deconstructed Paella served with shrimp, halibut, clams, mussels, bay scallops, pancetta, tomato sofrito

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

Tallarines ____ 26
Fresh tagliatelle pasta, baby heirloom tomatoes, corn & poblano sauce, queso

Saffron Seafood Pasta ____ 32
Bay scallops, shrimp, clams, cured pork cheeks, citrus butter sauce

CORTES DEL TORO

ALL OUR STEAKS ARE
MIDWESTERN CERTIFIED ANGUS BEEF
CUTS BELOW INCLUDE ONE SIDE

Filet Mignon 8oz ____ 46

Skirt Steak 12oz ____ 42

35 Day Dry-Aged Ribeye 16oz ____ 62

32oz Grilled Tomahawk ____ 120

ADD ONS:

Jumbo prawns (4 total) 14

Steaks accompanied with both
Chimichurri & Casa Del Toro Steak Sauce

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.

Isla Encantada ___ 13

Copalli Rum, Giffard Banane Du Bresil, lemon,
orgeat
Tropical, refreshing, light

Tu Sonrisa ___ 13

Vodka, guava, lemon, grapefruit, Amaro
Angeleno.
Bright, fruity, light.

Un Verano Sin Ti ___ 13

Tequila, Mezcal, Campari, pineapple, agave &
lime
Fruity, summerlike, crisp

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.

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

