



Drinks

Bottomless Mimosa \$26
Sparkling wine with a choice of:
orange, guava, or passion fruit

With purchase of entree
Bottomless Mimosas end at 3pm

Beer

Drafts

Modelo Especial	\$8
Negra Modelo	\$8
Del Cielo, Bohemian Pilsner	\$9
Del Cielo, Pale Ale 'Mental Haze'	\$9
Del Cielo, Blonde Ale "Croqueta"	\$9
Paperback Brewing, Double IPA	\$9

*Ask your server about other seasonal drafts

Bottles

Pacifico	\$7
Corona Light Lager	\$7
Corona NON-ALCOHOLIC	\$6
Negra Model Dark Lager	\$7

Cans

Del Cielo Brewing, Kettle Sour, 'Guava Dreams'	\$10
Del Cielo Brewing, Foreign Extra Stout 16oz	\$10
Half Arce Brewing, Daisy Cutter Pale Ale, 16Oz	\$9
Barrelhouse Brewing, Juicy Hazy IPA	\$7
Barrelhouse Brewing, Mango IPA	\$7
Barrelhouse Brewing, 'Big Sur' Double IPA	\$8
Locust Brewing, Juicy Peach Cider	\$8
Temescal Brewing, 'Noche' Mexican Dark Lager	\$9
Alvarado Brewing, Paloma Pizzazz Sour Ale 16oz	\$10

Craft Cocktails \$16

Dulce Amargura

Lemongrass Vodka, pineapple sour,
ginger juice, infused blanc vermouth

Paloma Nuestra

St. Germain, ginger liquor, grapefruit, lime
& Mezcal or Tequila

Mojito Americano

Cocchi Americano, lemon, agave & mint

Toro Spritz

Infused rosemary blanc vermouth, infused
Aperol with Cara Cara oranges, topped with
Cava

Bloody Maria

Tequila, tomato, chipotle, maggi, lemon,
pickled vegetables
Add Bacon 3
Add a Prawn 4

French 75

Gin, lemon, sparkling wine

Carajillo

Tequila or mezcal, Licor 43, coffee

Sangria

Red Garnacha, French peach liqueur,
fresh fruit, lime & Cava bubbles

More Drinks

Coffee	\$5
Hot Tea (Black or Green)	\$5
Topo Chico	\$6
San Pellegrino	\$9
Voss	\$10
Mexican Coca-Cola	\$6
Squirt	\$6
Jarritos (Pina, Lime, Mandarin)	\$5
Lemonade	\$5
Ice Tea	\$5

B-R-U-N-C-H B-C-B-L-D-A-S



Starters

Ceviche Trio ___ 22GF

Served with taro chips
Halibut- Aji amarillo, onions, lime & cilantro
Ahi Tuna- Mango & Pineapple Salsa with cucumber
Shrimp- Cucumber Salsa

Fried Calamari ___ 18

Pickled Fresno peppers, lemon, saffron sauce

Aguacate y Pan ___ 12

Avocado toast, bacon jam, chipotle crema, pickled onions, queso fresco

Empanadas de Carne ___ 14

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

Empanadas de Setas ___ 14

Wild mushrooms, onions, basil, queso Oaxaca

Salads

Toro Cobb Salad ___ 24

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

Casa Tequila Salad ___ 24

Tequila flamed prawns, roasted beets, arugula, citrus, piloncillo vinaigrette

On a Bun

Flannery Toro Burger ___ 24

21 day Dry Aged Rib Eye & NY blend, caramelized onions, mushrooms, white cheddar, lettuce, tomato, mustard sauce

Fried Chicken Sandwich ___ 18

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

Add-On To Sandwiches & Burgers +4

Add Hand-cut Truffle Fries

Add Avocado

Add Wild Mushrooms

Add Blue Cheese

Add Apple Wood Smoked Bacon

Main

French Toast ___ 20

Tres leches custard French toast, cajeta, platano frito, mermelada de berries, with two eggs any style & bacon

Chicken and Waffles ___ 22

Boneless fried chicken thigh, maple syrup, pepper jam

Omelette ___ 16GF

Roasted seasonal vegetables, cheese, fruit
Add Sausage or bacon 6

Shrimp Huevos Rancheros ___ 22

Two eggs any style, tostada, refried beans, crema, avocado, queso, salsa ranchera

Desayuno del Toro ___ 28GF

Niman Ranch skirt steak, chimichurri, papas bravas, two eggs any style

Chilaquiles & Pork Belly ___ 22GF

Corn tortilla, crispy pork belly, tomatillo salsa onion, queso, crema, two eggs any style

Casa Del Toro Benedictos

All served with papas bravas

Vegetarian Benedict ___ 18

Spinach, tomatoes, avocado, served on house-made English biscuit, salsa brava, poached eggs, hollandaise

Carnitas Benedict ___ 20

Confit pork shoulder, housemade biscuit, poached eggs topped with hollandaise

Short Rib Benedict ___ 24

Boneless short rib braised in guajillo sauce, house-made English biscuit, poached eggs, hollandaise sauce

Sides

Two Eggs (Any style) ___ 8GF

Spicy Pork Sausage ___ 8GF

Apple Wood Smoked Bacon ___ 8

Sourdough Toast ___ 4

Fried Plantains with a coconut crema ___ 6GF

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.

B-R-N-C-H