



STARTERS

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 with cucumber
Shrimp- Cucumber Salsa

Fried Calamari 18
Pickled Fresno peppers, lemon, saffron sauce

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

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

ENSALADAS

Protein Bowl 24
Organic mixed greens, mezcal glazed salmon,
tomatoes, pear, citrus, candied pepitas, avocado,
lemon vinaigrette

Toro Cobb Salad 24GF
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, piconcillo vinaigrette

MAIN

Flannery Toro Burger 24
21 Day Aged Rib Eye & NY blend, caramelized
mushrooms, onions, white cheddar, lettuce,
tomato, mustard sauce

Fried Chicken Sandwich 18
Crispy chicken thigh, jalapeno slaw, spicy aioli, hand-
cut fries

Burger/Sandwich Additions +4
Add Hand-cut Truffle Fries
Add Avocado
Add Wild Mushrooms
Add Blue Cheese
Add Apple Wood Smoked Bacon

Mezcal Glazed King Salmon 36
Cashew relish, purple potato puree, shaved brussels
sprouts, chipotle butter sauce

Skirt Steak & Frites 28GF
Bone marrow butter, greens, hand-cut fries and
chimichurri

PASTAS & MORE

Trufa & Short Rib 22
Tagliatelle pasta, braised short rib,
mushrooms, truffle sauce & parmesan cheese

Pollo Bravo Carbonara 22
Tagliatelle pasta, pancetta, egg yolk,
grilled spicy chicken, queso crema sauce

Berenjena Criolla 28
Fried eggplant, lima bean, tomato & sweet
pepper sofrito, roasted beets, salsa criolla

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.

ALLMCCRZD



Drinks

Hot Tea (Black or Green)	\$5
Coffee	\$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

CERVEZA

Draft Beer

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

Bottle Beer

Pacifico	\$7
Corona Non-Alcoholic	\$6
Corona Premier	\$7
Negra Modelo Dark Lager	\$7

Can Beer

Del Cielo Brewing, Foreign Extra Stout 16oz	\$10
Half Arce Brewing, Daisy Cutter Pale Ale, 16Oz	\$10
Del Cielo Brewing, Kettle Sour, 'Guava Dreams'	\$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

Paloma Nuestra

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

Dulce Amargura

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

El Torero

Mezcal, agave, pineapple, lemon & hibiscus

Maestro Maguey

Tequila, Mezcal, Campari, pineapple, agave & lime

Noche en Londres

London Dry Gin, lemon, Orgeat, passion fruit

Pasion Medianoche

Dark rum, hibiscus, pineapple, lime & bitters

Mojito Americano

Cocchi Americano, lemon, agave & mint

Toro Spritz

Infused rosemary blanc vermouth, infused aperol Cara Cara oranges, topped with cava

Moda Antigua

Dickel Rye, Averna, Cynar, dash angostura bitters

Sangria

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