



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, 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

Saffron Risotto 28GF

Seasonal vegetables, saffron butter, garlic, parmesan cheese

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.

ALLMUCKRIZO



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