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## TO SHARE

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### Tuetanos Asados \_\_19

Roasted bone marrow, charred onions & peppers, grilled bread, chimichurri

### Glazed Pork Ribs \_\_18GF

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 \_\_18

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

### Empanadas de Setas \_\_16

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, Cucumber  
Shrimp- Cucumber Salsa

## SALADS

### Casa Tequila Salad \_\_24

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

### Little Gem & Pear Salad \_\_18

Endive, red onions, tomatoes, candied walnuts,  
Point Reyes blue cheese dressing

## SIDES

### Wild Glazed Mushrooms \_\_8GF

Papas Bravas \_\_8GF

Creamy Polenta \_\_8GF

Cilantro Mashed Potatoes \_\_8GF

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.



# CASA DEL TORO

*Cocina & Tequila*

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## CORTES DEL TORO

ALL OUR STEAKS ARE  
MIDWESTERN CERTIFIED ANGUS BEEF  
Cuts Below Include One Side

Filet Mignon 8oz \_\_\_ 52

Skirt Steak 12oz \_\_\_ 42

35 Day Dry-Aged Ribeye 16oz \_\_\_ 68

32oz Grilled Tomahawk \_\_\_ 120

ADD ONS: Jumbo prawns \_16 (4 total)

Steaks accompanied  
Chimichurri & Casa Del Toro Steak Sauce

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## MAIN

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Paella Del Toro \_\_\_ 38

Deconstructed Paella served with shrimp, halibut,  
clams, mussels, bay scallops,  
pancetta, tomato sofrito

*Pairing: Middle Earth Pinot Gris or  
La Tremenda Monastrell*

Niman Ranch Cider Glazed

Pork Chop 16oz \_\_\_ 42GF

Creamy polenta and seasonal vegetables

*Pairing: Joaquin Rebolledo Godello or  
Besoain Cabernet Sauvignon*

Saffron Seafood Pasta \_\_\_ 34

Bay scallops, shrimp, clams, cured pork cheeks,  
citrus butter sauce

*Pairing: Villa Maria Sauvignon Blanc*

Saffron Risotto \_\_\_ 28GF

Seasonal vegetables, saffron, garlic,  
parmesan cheese

*Pairing: Clos de LoLo Cab Franc*

Grilled Lamb Chops \_\_\_ 48GF

Herb roasted potatoes, lemon mint chimichurri

*Pairing: Monte Pio Albarino or  
Venta Morales Tempranillo*

Duck Two Ways \_\_\_ 34GF

Duck leg confit, pan roasted duck breast, potato  
puree, greens, pipian rojo

*Pairing: Siete Finca Malbec*

Guajillo Braised Short Rib \_\_\_ 38GF

Cilantro mashed potatoes, pearl onions, baby  
carrots, red wine sauce

*Pairing: Malcaracter Tempranillo*

Mezcal Glazed King Salmon \_\_\_ 36

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

*Pairing: Dora Rose or Felino Chardonnay*

Parrillada Mixta \_\_\_ 68GF

Half Mary's chicken, two sausage, 4 oz hanger steak, chimichurri, salsa criolla & papas  
bravas

Add Jumbo Prawns (4 total) 16

Pairing: Clos de LoLo Cab Franc/Carmenere

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