

CASA^{DEL}TORO

Cocina & Tequila

Starters

- Croquetas de Papa
Lightly Breaded potato croquettes filled with smoked mozzarella, piquillo pepper sauce 12
- Ceviche Trio
Served with taro chips
Halibut- Aji amarillo, onions, lime & cilantro *GF
Ahi Tuna- Pineapple & cucumber salsa
Shrimp- Cucumber & Mango salsa 22 *GF
- Fried Calamari
Pickled peppers, lemon, saffron sauce 20
- Empanadas de Carne
Ground beef, olives, eggs, raisins, onions, bell peppers 18
- Empanadas de Setas
Wild mushrooms, onions, basil, queso Oaxaca 16

Salads

- ADD ONS:
- Jumbo Prawns 16 (4 total)
 - 5oz Grilled Chicken 12
 - 4oz Steak 16
 - 4oz Mezcal Glazed Salmon 12
- Kale Salad
Tuscan kale, parmesan croutons, red onion, lemon vinaigrette 14
- Roasted Beet & Arugula Salad
Wild arugula, Heirloom beet, citrus, balsamic vinaigrette 14 GF
- Protein Bowl
Organic mixed greens, mezcal glazed salmon, tomatoes, pear, citrus, candied pepitas, avocado, lemon vinaigrette 24

Pastas & Ravioli

- Rock Shrimp Pasta
Linguine pasta, Spanish chorizo sofrito, black garlic & citrus butter sauce 26
- Basil Pesto Ravioli
Saffron cream sauce, black garlic, tomato relish 22
- Bolognese del Toro Pasta
Linguine pasta, tomato-braised veal & ground beef, parmesan cheese 24
- Chicken Pesto Pasta
Fettuccine pasta, Mary's chicken breast, basil pesto sauce, parmesan cheese 22

Main

- Prawns & Polenta
Jumbo prawns, creamy polenta, black garlic & lemon butter sauce, peppers & onions sofrito, two poached eggs 26 *GF
- French Toast
Tres leches custard French toast, cajeta, platano frito, mermelada de berries, two eggs any style & bacon 24
- Chicken and Waffles
Boneless fried chicken thigh, maple syrup, jalapeno jam, berries 26
- Huevos Rancheros
Two eggs any style, tostada, refried beans, crema, avocado, queso, salsa ranchera 22 *GF
- Desayuno del Toro
Argentinian Skirt Steak, chimichurri, papas bravas, two eggs any style 32*GF
- Chilaquiles & Pork Belly
Corn tortilla, crispy pork belly, tomato & onion salsa, onion, queso, crema, two eggs any style 26*GF
Steak 28
Chicken 26
- Mezcal Glazed King Salmon
Cashew relish, purple potato puree, seasonal vegetables, chipotle butter sauce 26
- Omellette
Roasted seasonal vegetables, cheese, papas bravas 18 *GF
Add Sausage or bacon 6

Casa del Toro Benedictos

Served with papas bravas

- Fried Chicken Benedict
Crispy chicken thigh, arepa, poached eggs, hollandaise sauce 22
- Short Rib Benedict
Boneless short rib braised in guajillo sauce, arepa, poached eggs, hollandaise sauce 24

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.



Brunch

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Drinks

Bottomless Mimosa
Sparkling wine with a choice of: orange, guava, or passion fruit 28

With purchase of entree
Bottomless Mimosas end at 3pm
2 hour maximum

Red Wine

The Calling, Pinot Noir, Monterey County, ‘22 \$14
Uno Platinum, Malbec, Mendoza, Argentina ‘22 \$16
Burgess, Contadina, Cabernet Sauvignon, Napa Valley, ‘18 \$18

White Wine

Max, Chardonnay, Errazurriz, Chile ‘20 \$14
Bernardus, Sauvignon Blanc, Monterey County, ‘24 \$14

Draft Beer 9

805 Blonde Ale 4.8% ABV
Stella Artois Lager 5% ABV
Fieldwork Hazy IPA 6.9% ABV
Modelo Especial Lager 4.4% ABV
Ballast Point West Coast IPA 7% ABV
Allagash White Belgium Wheat 5.2% ABV

Beer Bottles

Pacifico 7
Corona Non-Alcoholic 6
Negra Modelo Dark Lager 7

More Drinks

Ice Tea 5
Lemonade 6
Iced Coffee 8
San Pellegrino 9
Fountain Drinks 5
Mexican Coca-Cola 6
Jarritos (Fresa, Mandarina) 6
Coffee, Tea (Black or Green) 5

Craft Cocktails 16

Rayando el Sol
Maestro Dobel Cristalino, lime, pineapple, Monin dragonfruit syrup, soda water

Maestro Cristalino
Maestro Dobel Cristalino, lime, simple syrup, cucumber, mint, soda water

Centenario Margarita
Gran Centenario Plata, agave, lime, citrus salt

French 75
Gin, lemon, simple syrup
sparkling wine

Carajillo
Tequila or mezcal, Licor 43, Tia Maria, simple syrup, coffee

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

Paloma Nuestra
St. Germain, ginger liqueur, grapefruit, lime, choice of Mezcal or Tequila

Banderilla
Reposado, Ancho Reyes Chile, agave, lemon, cucumber, pineapple

Bloody Maria
Tequila, tomato, chipotle, Maggi, lemon, pickled vegetables
Add Bacon 3
Add a Prawn 4

Tu Sonrisa
Vodka, Gran Gala, guava, simple syrup, grapefruit, lemon

Mocktail 10

Mango Breeze
Lime, simple syrup, mango puree, mint, soda water

Isla Dorada
Lemon, pineapple, peach, coconut cream

Tropical Night
Lime, guava, hibiscus, pineapple, soda water



Brunch Drinks