

CASA^{DEL}TORO

Cocina & Tequila

Starters

Croquetas de Papa

Lightly Breaded potato croquettes filled with smoked mozzarella, piquillo pepper sauce 12

Empanadas de Carne

Ground beef, olives, eggs, raisins, onions, bell peppers 18

Empanadas de Setas

Wild mushrooms, onions, basil, queso Oaxaca 16

Ceviche Trio

Served with taro chips

Halibut- Aji amarillo, onions, lime and cilantro GF

Ahi Tuna- Pineapple & cucumber salsa

Shrimp- Cucumber & mango salsa 22 GF

Fried Calamari

Pickled peppers, lemon, saffron sauce 20

Salads

SALAD ADD ONS:

- Jumbo Prawns 16 (4 total)
- 5oz Grilled Chicken 12
- 4oz Steak 16
- 4 oz Mezcal Glazed Salmon 12

Roasted Beet & Arugula Salad

Wild arugula, Heirloom beet, citrus, balsamic vinaigrette 14 GF

Kale Salad

Tuscan kale, parmesan croutons, red onion, lemon vinaigrette 14

Protein Bowl

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

Main

Mezcal Glazed King Salmon

Cashew relish, purple potato puree, seasonal vegetables, chipotle butter sauce 26

Pan Roasted Mary's Chicken Breast

Mashed potatoes, broccolini, lemon & rosemary butter sauce 26 GF

Argentinian Skirt Steak & Frites

broccolini, fries and chimichurri 28 GF

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

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.



Lunch

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Craft Cocktails 16

Maestro Cristalino

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

Rayando el Sol

Maestro Dobel Cristalino, Monin Dragon fruit syrup, lime & pineapple

Paloma Nuestra

St. Germain, Luxardo, ginger liqueur, lime, grapefruit, Mezcal or Tequila

Banderilla

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

Centenario Margarita

El Tesoro Blanco, agave, lime, citrus salt

Noche En Paraiso

Plantation White Rum, pineapple, lemon, peach, coconut cream

Tu Sonrisa

Vodka, Gran Gala, guava, simple syrup, grapefruit & lemon

Pasion Media Noche

Dark rum, hibiscus, pineapple, lime & bitters

Moda Antigua

Bourbon, Avera, Cynar, bitters

Sangria

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

El Torero

Mezcal, agave, pineapple, lemon & hibiscus & spicy bitters

Beer Battles

Pacifico 7

Modelo Especial 7

Corona Non-Alcoholic 6

Negra Modelo Dark Lager 7

Macktails 10

Mojito del Sol

Lime, simple syrup, mango puree, mint & bubbles

Paraiso

Lemon, pineapple, peach & coconut cream

Tropical Night

Lime, guava, hibiscus, pineapple & bubbles

Red Wine

Uno Platinum, Malbec, Mendoza Argentina '22 \$16

The Calling, Pinot Noir, Monterey County, '22 \$16

Burgess, Contadina, Cabernet Sauvignon, Napa Valley '18 \$18

White Wine

Max, Chardonnay, Errazuriz, 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 ager 4.4% ABV

Ballast Point West Coast IPA 7% ABV

Allagash White Belgium Wheat 5.2% ABV

More Drinks

Ice Tea 5

Lemonade 6

San Pellegrino 9

Fountain Drinks 5

Mexican Coca-Cola 6

Jarritos (Fresa, Mandarina) 6

Coffee, Tea (Black or Green) 5



Drinks