

Savory Starters

GUACAMOLE DE MOLCAJETE

our guacamole is prepared tableside with hass avocados and the freshest ingredients. enjoy them with crispy corn chips or house-made organic corn tortillas.

TRADITIONAL

serrano chiles • tomatoes
• red onions • cilantro
• lime **9**

SHRIMP

habanero chiles • roasted
tomatillos • red onions • garlic
• mesquite-grilled mango
& pineapple **12**

CARNITAS

roasted chile de arbol • garlic
• mesquite-grilled salsa
• cilantro • red onions **11**

TABLESIDE MEXICAN SHRIMP COCKTAIL

wild-caught mexican shrimp • tomatoes • cucumbers • onions • fresh avocado • tomato-lime broth
• tortilla chips **12**

CHICKEN TAQUITOS

pulled chicken • jack cheese • pico de gallo • pasilla chiles • crunchy corn tortillas • red pepper dip
• tomatillo-avocado sauce **9**

CEVICHE AL FRESCO

seasonal fresh fish • fresh lime, orange, papaya and mango • red onions • tomatoes • jalapeños
• herbs • fresh avocado • tortilla chips **10**

LOBSTER QUESADILLA

lobster • jack cheese • cotija cheese • pasilla chiles • pineapple-mango salsa • chipotle-basil sauce
• red chile tortilla • fresh avocado relish **12**

MESQUITE-GRILLED CHICKEN QUESADILLA

citrus-chipotle marinated natural chicken breast • jack cheese • pasilla chiles • pico de gallo
• cilantro-jalapeño tortilla • fresh avocado relish **10**

THE GRILL'S SAMPLER PLATTER

chicken taquitos • blue corn skirt steak nachos • cheese quesadilla • chipotle barbeque ribs
• tomatillo-avocado sauce • red pepper dip **14**

Soups and Salads

add a grill's garden salad or bowl of soup to any entrée **3.5**

CHICKEN TORTILLA SOUP

mesquite-grilled natural chicken breast • locally-grown tomatoes • onion • zucchini • yellow squash
• chicken-lime broth • fresh avocado • tortilla crunch • jack cheese bowl **5.5** cup **3.5**

FIRE-ROASTED TOMATO SOUP

mesquite-grilled tomatoes • pasilla chiles • gloria farms' roasted corn • onions • chicken chorizo
• garlic • spices bowl **5.5** cup **3.5**

THE GRILL'S GARDEN SALAD

maggie farms' field greens • jicama • tortilla crunch • cotija cheese • raspberry tamarind vinaigrette
or cilantro-pepita dressing™ **6**

TABLESIDE ROMAINE SALAD

locally-grown romaine heart • tortilla crunch • roasted pepitas • cotija cheese • housemade creamy
cilantro-pepita dressing™ **8** with natural chicken breast **12**

MESQUITE-GRILLED FREE-RANGE CHICKEN SALAD

baby spinach • organic arugula • blood oranges • grilled pineapple & haricots verts (french green beans)
• mango • cotija cheese • habanero-lime vinaigrette **14**

TABLESIDE GRILLED FAJITAS SALAD

sautéed pasilla chiles • onions • locally-grown romaine • cotija cheese • jack cheese • fresh avocado
• gloria farms' roasted corn • pineapple-mango salsa • raspberry tamarind vinaigrette
mesquite-grilled natural chicken breast **14** mesquite-grilled skirt steak **16**
sautéed garlic-chile shrimp **16**

BARBEQUE CHICKEN TOSTADA

grilled tamarind-barbeque natural chicken breast • locally-grown romaine • black beans • jicama
• tomatoes • jack cheese • tortilla crunch • quemada-barbeque ranch • crispy red chile tostada **12**

MEXICAN CHOPPED SALAD

mesquite-grilled natural chicken breast • maggie farms' field greens • tomatoes • roasted corn
• pineapple-mango salsa • fresh avocado • jack cheese • cotija cheese • tortilla crunch • raspberry
tamarind vinaigrette **13**

we use only the freshest produce (organic and locally-grown when possible) • corn tortillas are house-made using organic and natural corn
ANAHEIM • BEVERLY HILLS • BREA • IRVINE • NEWPORT BEACH • RANCHO SANTA MARGARITA • SHERMAN OAKS • TORRANCE

Inspired Creations

A selection of our newest seasonal creations available for a limited time.

Evolved Cocktails

EVOLUTIONARY MARGARITA

the grill's new signature margarita shaken and served tableside.

milagro barrel select reserve silver tequila
 • milagro organic agave nectar • fresh lime and orange 9

CHOCOLATE-STRAWBERRY MARGARITA

shaken and served on-the-rocks.

chocolate-infused tanteo tequila • muddled fresh strawberry • organic agave nectar • fresh lime juice • mexican chocolate rim 9

TANTEO INFUSED TEQUILA FLIGHT

we are proud to add tanteo's unique tequilas to our selection. each is infused with a distinct flavor derived from natural extracts of organic jalapeño, tropical fruit or chocolate.

try a flight of 1/2 oz. samples of all three tanteo tequilas or enjoy them individually by the shot 8

Reinvented Classics

RAIN ORGANICS' MARTINI

shaken and served up.

rain organics' white corn vodka • boissiere dry vermouth • chipotle-stuffed olive 8

JACK DANIEL'S MANHATTAN

shaken or stirred and served up.

jack daniel's tennessee whiskey
 • regans' orange bitters • martini & rossi sweet vermouth • imported luxardo marasca cherries 8

Small Bites

MESQUITE-GRILLED SKIRT STEAK SOPES

organic corn sopes • cotija cheese

• mesquite-grilled salsa made with locally-grown tomatoes • chipotle-basil sauce
 • radishes • scallions 9

Featured Entrées

MESQUITE-GRILLED NATURAL TOP SIRLOIN FAJITAS

10 oz. thick-cut certified natural black Angus

• weiser farms' fingerling potatoes
 • haricots verts (french green beans)
 • chimichurri salsa 24

CHILE-CHICKEN VEGETABLE SALAD

chile de arbol marinated natural chicken

• napa cabbage • chayote • golden beets
 • raisins • radishes • grapes • peas
 • habanero-mustard vinaigrette • white beans
 • almonds • hard-cooked eggs • weiser farms' fingerling potatoes 14

SHRIMP ENCHILADAS WITH MESQUITE-GRILLED SCALLOPS

sautéed fresh organic spinach & arugula

• jack cheese • corn relish • pico de gallo
 • applewood bacon 19

FISH OF THE DAY

ask your server about our seasonal fresh fish

Decadent Finale

CHOCOLATE CHEESECAKE

oreo® graham cracker crust • bittersweet chocolate shavings • strawberry purée • fresh cream 7

Latin Specialties

CARNITAS YUCATÁN

slow-roasted garlic, achiote, lime and orange marinated pork • citrus-habanero marinated red onions • peruvian beans • pasilla-cilantro rice • fresh avocado relish • sweet corn cake **14**

CHIPOTLE BARBEQUE SHRIMP

jalapeño butter sautéed wild-caught mexican shrimp • roasted red peppers • roasted pasilla chiles • chipotle-raspberry tamarind barbeque sauce • peruvian beans • pasilla-cilantro rice **18**

CHICKEN MILANESA

chile-rubbed natural chicken breast in a taragon-cotija panko crust • mesquite-grilled haricots verts (french green beans) • organic arugula • tomatoes • cotija cheese • habanero-lime vinaigrette **16**

Mexican Classics

TWO SOFT TACOS

peruvian beans • fresh avocado relish • sweet corn cake **13**

choose:

- mesquite-grilled skirt steak
- mesquite-grilled chicken breast
- slow-roasted carnitas
- mesquite-grilled fresh fish (with pasilla-cilantro rice)

CHICKEN TAQUITOS

pulled-chicken • jack cheese • pico de gallo • pasilla chiles • crisp corn tortillas • tomatillo-avocado and red pepper dipping sauces • peruvian beans • pasilla-cilantro rice • sweet corn cake **11**

FAJITAS BURRITOS

roasted pasilla chiles • jack cheese • red chile corn crépe • peruvian beans • pasilla-cilantro rice • fresh avocado relish • sweet corn cake **14**

choose:

- mesquite-grilled marinated skirt steak
- mesquite-grilled chicken breast

TWO ENCHILADAS

black beans • pasilla-cilantro rice • sweet corn cake **12**

choose:

- blue corn jack cheese enchiladas with red chile sauce
- grilled chicken roasted corn enchiladas with creamy chipotle sauce

CHILE RELLENO

roasted pasilla chile • jack cheese • cotija cheese • goat cheese • red chile sauce • pineapple-mango salsa • peruvian beans • pasilla-cilantro rice • sweet corn cake **10.5**

The Grill's Combinations

black beans • pasilla-cilantro rice • sweet corn cake

1 chile relleno & grilled chicken and roasted corn enchilada **12**

2 mesquite-grilled chicken taco & jack cheese enchilada **12.5**

3 chicken tamale & mesquite-grilled skirt steak taco **13.5**

4 grilled chicken and roasted corn enchilada • mesquite-grilled skirt steak taco • two chicken taquitos **14.5**

Sides

BEANS 2.5
(peruvian or black)

SEASONAL VEGETABLES 3

SEASONED FRIES 2

PASILLA-CILANTRO RICE 2.5

SWEET CORN CAKE 2.5

FRESH AVOCADO RELISH 2.5

we use reduced-fat jack cheese • olive-canola oil is used for cooking • our beans and rice are 100% vegetarian
peruvian beans are non-fat • pasilla-cilantro rice is made with organic spinach, pasilla chiles, cilantro and parsley

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From the Mesquite-Grill

prepared over a mesquite-burning fire

CHIPOTLE BARBEQUE RIBS

chipotle-raspberry tamarind barbeque pork ribs • mesquite-grilled locally-grown corn on the cob
• seasoned fries **20**

SEASONAL FIRE-ROASTED VEGETABLE PLATTER

a medley of mesquite-grilled seasonal fresh vegetables **13**

MESQUITE-GRILLED FREE-RANGE CHICKEN

free-range natural chicken • mesquite-grilled golden beets • chayote • radicchio • peruvian beans
• basil oil • goat cheese **15**

CARNE ASADA

mesquite-grilled marinated skirt steak • cheese enchilada • peruvian beans • citrus-habanero
marinated red onions • pico de gallo • sweet corn cake **20**

CARNE ASADA Y CAMARONES

mesquite-grilled marinated skirt steak • shrimp and vegetable skewer • citrus-habanero marinated
red onions • peruvian beans • pasilla-cilantro rice • mesquite-grilled corn on the cob • salsa fresca **21**

SHRIMP DIABLA

mesquite-grilled wild-caught mexican shrimp • seasonal fresh vegetables • peruvian beans
• pasilla-cilantro rice • orange-achiote and jalapeño butter sauces • sweet corn cake **18**

FILET MIGNON ENCHILADAS & GRILLED SHRIMP

filet mignon • mushrooms • chipotle-mushroom sherry sauce • mesquite-grilled shrimp and fresh
vegetable skewer • black beans • pasilla-cilantro rice **19**

MESQUITE-GRILLED RIB-EYE

10 oz. natural certified angus rib-eye steak • mesquite-grilled haricots verts (french green beans)
• chef's potatoes • portabello mushrooms • locally-grown corn on the cobb • chipotle-mushroom
sauce **24**

THE GRILL'S SIZZLING FAJITAS

onions • pasilla chiles • red bell peppers • peruvian beans • fresh avocado relish • pico de gallo
• house-made flour or organic corn tortillas

MESQUITE-GRILLED CHICKEN BREAST

citrus-chipotle natural chicken
breast **15**

MEXICAN SHRIMP

sautéed chile de arbol
wild-caught mexican shrimp **17**

MESQUITE-GRILLED SKIRT STEAK

grilled chipotle-garlic skirt steak **18**

MESQUITE-GRILLED CHICKEN AND SHRIMP

grilled citrus-chipotle natural
chicken breast • sautéed chile
de arbol wild-caught mexican
shrimp **17.5**

FAJITAS SUPREMAS

mesquite-grilled citrus-chipotle
natural chicken breast
• mesquite-grilled chipotle-garlic
skirt steak • sautéed chile de arbol
wild-caught mexican shrimp **19**

Beverages

SOFT DRINKS

- pepsi
- diet pepsi
- sierra mist
- mountain dew
- tropicana orange twister

IBC ROOT BEER

LEMONADE

ICED TEA
(regular or tropical)

COFFEE

HOT TEA

REPUBLIC OF TEA

- ginger peach
- mango ceylon
- blackberry sage

SOLÉ MINERAL WATER

 El Torito Grill is the perfect choice for your next event!

Contact Chrisann Migliore at 1-888-TORTILLA for all your banquet and catering needs.

our fresh fish and meats are flame-grilled over natural mesquite wood • kosher salt is used for cooking to reduce sodium
we use all-natural chicken in our recipes

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

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