

# MARGARITAS

MADE FRESH TO ORDER

## HOUSE 9

premium gold tequila, orange liqueur, house-made sweet & sour, agave nectar

## CADILLAC 12

1800 reposado tequila, triple sec, house-made sweet & sour, served on-the-rocks with a side shot of cointreau noir

## BLACK DIAMOND 16.5

maestro dobel silver, hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker

## EL DUEÑO 16.5

"the owner" served in a 21oz. schooner is the top shelf of top shelves! maestro dobel silver, triple sec, house-made sweet & sour and a small bottle of grand marnier  
*limit one per guest*

## ROCA SKINNY CADILLAC 14.5

roca patrón silver, lime juice and agave nectar, hand-shaken and served tableside

## PATRÓN CITRUS CADILLAC 13

patrón silver, patrón citrónge, house-made sweet & sour and lime juice. served with a side shot of cointreau noir

## PATRÓN PERFECT 13

patrón silver tequila, patrón citrónge, house-made sweet & sour, orange juice

## SPICY JALAPEÑO CUCUMBER 12

jimador silver, agave nectar, lime juice, jalapeños and ancho reyes in a tajín chili rimmed glass

## PINEAPPLE JAMAICA MARGARITA 14

patrón reposado, hibiscus, agave nectar, pineapple juice and lime juice

## BOTTLED BEER

BLUE MOON 7.5

BUCKLER (N/A) 7.5

BUD LIGHT 7.25

BUDWEISER 7.25

CORONA 7.5

CORONA LIGHT 7.5

CORONA FAMILIAR 7.5

CORONA PREMIER 7.5

DOS EQUIS LAGER 7.5

HEINEKEN 7.5

LAGUNITAS IPA 8

MICHELOB ULTRA 7.25

NEGRA MODELO 7.5

PACIFICO 7.5

SOL 7.5

TECATE 7.5

*ask your server about our draft selection*

## COCKTAILS

### EFFEN MOSCOW MULE 11

effen vodka, fever-tree ginger beer, agave nectar and lime juice

### MEXICAN GINGER MULE 11

hornitos reposado tequila, fever-tree ginger beer, agave nectar and lime juice

### CLASSIC PALOMA 12

altos tequila, lime juice, grapefruit juice and squirt

### MOJITO 11

cruzan rum, lime juice and muddled mint  
*flavor +1 blackberry • coco piña • mango chile*

## « STARTERS »

### TABLESIDE GUACAMOLE 13

our guacamole is prepared tableside with the freshest ingredients - avocados, serrano chiles, tomatoes, red onions, cilantro and lime

### STEAK NACHOS 15

blue corn tortillas, mesquite-grilled skirt steak\*, black beans, jack cheese, pico de gallo, avocado relish and sour cream

### QUESO FUNDIDO 9

jack cheese, chorizo and pasilla chiles garnished with jalapeño, micro cilantro and radish

### CHICKEN QUESADILLA 13

cilantro-jalapeño tortilla, citrus-chipotle marinated chicken, pasilla chiles, jack cheese and pico de gallo

### FILET MIGNON QUESADILLA 14

chipotle tortilla, filet mignon, jack cheese, goat cheese, cotija cheese, avocado relish and red pepper dipping sauce

### SAMPLER PLATTER 21

chicken taquitos, blue corn skirt steak\* nachos, cheese quesadilla, chipotle-tamarind barbecue ribs, tomatillo-avocado and red pepper dipping sauces

### CHICKEN TAQUITOS 12

pulled chicken, jack cheese, pico de gallo, pasilla chiles, crispy corn tortilla and tomatillo-avocado and red pepper dipping sauces

## ..... SOUPS & SALADS .....

*make any salad a wrap*

### CHICKEN TORTILLA SOUP *cup 6.5 bowl 8.5*

mesquite-grilled chicken breast, tomatoes, onions, zucchini, yellow squash, chicken-lime broth, avocado, tortilla crisps and jack cheese

### FIRE-ROASTED TOMATO SOUP *cup 6 bowl 8*

mesquite-grilled tomatoes, chicken chorizo, pasilla chiles roasted corn, onions, garlic and spices

### TABLESIDE ROMAINE SALAD 13

chopped romaine hearts, roasted pepitas, cotija cheese, tortilla crisps tossed tableside with house-made creamy cilantro-pepita dressing™  
*with grilled chicken 16*

### TABLESIDE GRILLED FAJITA SALAD

romaine, sautéed pasilla chiles, onions, roasted corn, avocado, cotija cheese, jack cheese, pineapple-mango salsa tossed tableside with raspberry-tamarind vinaigrette  
*with mesquite-grilled chicken 17*  
*with mesquite-grilled steak\* or sautéed garlic-chile shrimp 19*

### MESQUITE-GRILLED CHICKEN TOSTADA 16

mesquite-grilled chipotle-tamarind chicken breast, romaine, black beans, jicama, tomatoes, jack cheese, tortilla crisps with quemada-barbecue ranch

### MEXICAN CHOPPED SALAD 16

mesquite-grilled chicken breast, tomatoes, roasted corn, pineapple-mango salsa, avocado, jack & cotija cheese with tortilla crisps and raspberry-tamarind vinaigrette

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

# CHEF'S SPECIALS

## SHRIMP AND AVOCADO SALAD 19

shrimp, butter lettuce, avocado, tomatoes, onions, pineapple-mango salsa and apple vinaigrette

## RACK OF ST. LOUIS RIBS 26

tamarind barbecue ribs, seasoned fries and elote

## THE GRILL BURGER 16

seasoned beef patty, brioche bun, cheddar cheese, butter lettuce, red onions, chipotle aioli, french fries and red pepper dipping sauce

### ..... d e s s e r t s .....

## STRAWBERRY SHORTCAKE 7.5

sweet shortcake, strawberries, strawberry sauce, ice cream and whipped cream

## BERRY CHEESECAKE 7.5

creamy cheesecake, mixed berry sauce and whipped cream

# CREATE YOUR OWN COMBINATIONS

two items 17 . three items 21 . four items 25

served with black beans, cilantro-pasilla rice and sweet corn cake

## CHICKEN & ROASTED CORN ENCHILADA

creamy chipotle sauce

## BLUE CORN & JACK CHEESE ENCHILADA

red chile sauce

## GRILLED CHICKEN TACO

## CHICKEN TAMALE

## GRILLED STEAK\* TACO

## CHILE RELLENO

red chile sauce with pineapple-mango salsa

## GRILLED FRESH FISH TACO

## CHICKEN TAQUITOS

tomatillo-avocado & red pepper dipping sauces

## SLOW-ROASTED CARNITAS TACO

### EL TORITO GRILL IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.5% surcharge is included on all guest checks.

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

# MESQUITE-GRILLED FAJITAS

.....  
onions, bell peppers, pasilla chiles,  
peruvian beans, avocado relish, pico de gallo  
and handmade flour or corn tortillas

**SUPREMAS DEL FUEGO** 26  
citrus-chipotle chicken breast,  
chipotle-garlic steak\* and  
sautéed chile de árbol shrimp

**FRESH VEGETABLES** 19  
vegetables, cotija cheese

**CHICKEN BREAST** 20  
citrus-chipotle chicken breast

**MESQUITE-GRILLED STEAK** 22  
chipotle-garlic skirt steak\*

**CHICKEN & SHRIMP** 23  
citrus-chipotle chicken breast,  
sautéed chile de árbol shrimp

**MEXICAN SHRIMP** 22  
sautéed chile de árbol shrimp

.....  
**FLAMING RIBEYE STEAK** 25  
chimichurri ribeye steak\*  
.....

## HOUSE SPECIALTIES

**SHRIMP ENCHILADAS** 17  
sautéed shrimp, roasted corn, creamy roasted tomatillo sauce, jack cheese,  
pineapple-mango salsa, pico de gallo and tropical rice

**CARNITAS YUCATÁN** 19.5  
slow-roasted marinated pork, garlic, achiote, red onions,  
peruvian beans, cilantro-pasilla rice, avocado relish and sweet corn cake

**CARNE ASADA Y CAMARONES** 29  
mesquite-grilled marinated steak\* and a shrimp & vegetable skewer, red onions,  
peruvian beans, cilantro-pasilla rice, mesquite-grilled corn-on-the-cob and salsa fresca

**FILET MIGNON ENCHILADAS & MESQUITE-GRILLED SHRIMP** 26  
filet mignon enchiladas, mushrooms, chipotle sherry sauce, mesquite-grilled shrimp,  
vegetable skewer with black beans and cilantro-pasilla rice

**SALMON IN LEMON BUTTER SAUCE** 24  
mesquite-grilled salmon, jalapeño-lemon butter, asparagus, fingerling potatoes and mango relish

**FAJITA BURRITO**  
flour tortilla, roasted pasilla chiles, jack cheese, peruvian beans,  
cilantro-pasilla rice, avocado relish and sweet corn cake  
*mesquite-grilled marinated skirt steak\* 17 / mesquite-grilled chicken breast 15.5*

**MESQUITE-GRILLED CHICKEN** 19  
mesquite-grilled chicken breast, vegetables, orange-achiote sauce,  
fingerling potatoes and pineapple-mango salsa

**SHRIMP DIABLA** 24  
mesquite-grilled shrimp, orange-achiote and jalapeño butter sauce,  
seasonal vegetables, cilantro-pasilla rice and sweet corn cake

## << SIGNATURE TACOS >>

three tacos, served with choice of peruvian beans or tropical rice

**AL PASTOR** 17  
thinly sliced al pastor, pineapple

**TAQUIZA TRIO** 18  
chipotle-garlic skirt steak,  
citrus-chipotle chicken,  
orange-lime carnitas

**FILET & BACON** 21  
filet mignon, bacon,  
cream cheese

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## « COCKTAILS »

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### MOJITO 11

cruzan rum, lime juice and muddled mint  
*flavors +1:* blackberry • coco piña • mango chile

# < WINE & BEER >

## WHITE

	glass	bottle
<b>CHATEAU STE. MICHELLE RIESLING</b> columbia valley, washington	8	22
<b>MONTEVINA PINOT GRIGIO</b> california	8	22
<b>SEAGLASS SAUVIGNON BLANC</b> santa barbara county	9	25
<b>DAOU CHARDONNAY</b> california	11	34
<b>SONOMA-CUTRER CHARDONNAY</b> russian river ranch	13	40

## SPARKLING

<b>DOMAINE CHANDON</b> , <i>split</i>	12	
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## ROSÉ

<b>CUPCAKE ROSÉ</b> california	8	22
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## RED

<b>JARGON PINOT NOIR</b> california	9	25
<b>MEIOMI PINOT NOIR</b> california	13	36
<b>14 HANDS MERLOT</b> washington	9	25
<b>DAOU CABERNET SAUVIGNON</b> california	15	46
<b>GNARLY HEAD CABERNET SAUVIGNON</b> california	8	25

## SANGRIA by the glass 9 liter carafe 24 pitcher 40

### WINTER HARVEST WHITE

white wine, apricot liqueur, rum, pear, orange, white grape

### CALIFORNIA COASTAL RED

red wine, crème de cassis, cognac, green apple, orange, strawberry, red grape

## BOTTLED BEER

<b>BLUE MOON</b> 7.5	<b>DOS EQUIS LAGER</b> 7.5
<b>BUCKLER (N/A)</b> 7.5	<b>HEINEKEN</b> 7.5
<b>BUD LIGHT</b> 7.25	<b>LAGUNITAS IPA</b> 8
<b>BUDWEISER</b> 7.25	<b>MICHELOB ULTRA</b> 7.25
<b>CORONA</b> 7.5	<b>NEGRA MODELO</b> 7.5
<b>CORONA LIGHT</b> 7.5	<b>PACIFICO</b> 7.5
<b>CORONA FAMILIAR</b> 7.5	<b>SOL</b> 7.5
<b>CORONA PREMIER</b> 7.5	<b>TECATE</b> 7.5

*ask your server about our draft selection*

## FINE TEQUILA

	silver	repo	añejo	flight
1800	9	11	12	10
CABO WABO	9	10	11	10.5
CASA NOBLE	11	12	13	11.5
CAZADORES	9	10	11	10
CORRALEJO	9	10	11	10
CORZO	10	11	12	11.5
DON JULIO	11	12	13	12
DON RAMÓN	8	9	10	9.5
EL JIMADOR	8	9	10	9.5
GRAN CENTENARIO	8	9	10	9.5
HERRADURA	10	11	12	11
MILAGRO	10	11	12	11
MILAGRO BARREL SELECT RESERVE	10	11	12	11
PATRÓN	10	11	12	11.5
PELIGROSO	9	10	11	10.5

## SPECIALTY TEQUILAS

HORNITOS REPOSADO	9
TRES GENERACIONES AÑEJO	12
SAUZA CONMEMORATIVO AÑEJO	9
TANTEO jalapeño, tropical	8
JOSE CUERVO PLATINO	15
JOSE CUERVO RESERVA DE LA FAMILIA	21
MAESTRO DOBEL DIAMOND	15
GRAN PATRÓN PLATINUM	30
HERRADURA SELECCIÓN SUPREMA	40
DON JULIO 1942®	30

## ILEGAL MEZCAL

joven 9 ..... reposado 10 ..... añejo 15



# HAPPY HOUR

DAILY  
3 P M - 8 P M

\$6

## HOUSE MARGARITA

*original • strawberry • mango*

\$7

*each*

## DRAFT BEER *pint*

## SANGRIA *red or white*

## MOJITO

*original • blackberry*

*coco piña • mango chile*

\$8

*each*

## DRAFT BEER *schooner*

## SPICY JALAPEÑO

## CUCUMBER MARGARITA

## CADILLAC MARGARITA

# HAPPY HOUR

DAILY  
3 P M - 8 P M

**\$6** *each* .....  
**FLAMING QUESO FUNDIDO**

**MINI TACO TRIO**

chicken • carnitas • steak

**CARNE ASADA FRIES**

**\$7** *each* .....  
**CARNITAS SLIDERS (3)**

Habanero BBQ

**CHICKEN NACHOS**

**AL PASTOR TACOS (2)**

**\$8** *each* .....  
**FISH TACOS (2)**

**FILET & BACON TACOS (2)**

cream cheese, chipotle aioli

**TEMPURA CALAMARI**

with jalapeño jelly



# ALL-YOU-CAN-EAT SUNDAY BRUNCH

SUNDAYS 9AM - 2PM • \$30 ADULTS • \$11.50 KIDS



## BIENVENIDOS!

To start, guests will receive a Fresh Fruit Bowl, Chilaquiles and Chips & Salsa to share!

ORDER FROM YOUR SERVER.

### BEVERAGES .....

Orange Juice, Horchata, Coffee, Champagne or Mimosa

### OMELETTES .....

OMELETTE MADE TO ORDER

Choose Onions, Mushrooms, Bell Peppers, Tomatoes, Spinach, Cheese, Ham, Chorizo, Bacon, Jalapeños

### SOUPS .....

MENUDO

POZOLE

VISIT THE FOLLOWING STATIONS AND ALLOW US TO SERVE YOU.

### HOT ENTRÉE STATION .....

BEEF BIRRIA

MACHACA AND EGGS

CHILE VERDE

CHILE COLORADO

CHICKEN FAJITAS

CHICKEN TAMALES

CHEESE ENCHILADAS

BACON

MEXICAN POTATOES

MIXED VEGETABLES

SAUSAGE

RICE

BEANS

PLUS, FOR KIDS *Mini Corn Dogs, Chicken Tenders and Fries*

### SALAD STATION .....

MEXICAN CAESAR SALAD

CHEF'S SALAD

SHRIMP COCKTAIL

CEVICHE TROPICAL (*Shrimp and Fish*)

### TACO STATION .....

*Fresh-made Tortillas*

CHICKEN, STEAK, CARNITAS, AL PASTOR *and all the fixings*

### DESSERT STATION .....

WAFFLES

FLAN

CHURROS

ARROZ CON LECHE

BANANA LOCA *with Ice Cream*

BREAD PUDDING

BROWNIES