

« 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 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 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

TACOS VAMPIROS 20

mesquite-grilled steak or chicken, choice of two handmade flour or corn tortillas grilled with jack cheese; topped with guacamole, serrano chiles, salsa quemada, pico de gallo, cilantro & cotija cheese. served with cilantro-pasilla rice, peruvian beans and sweet corn cake

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

SLOW-ROASTED CARNITAS TACO

tomatillo-avocado & red pepper dipping sauces

EL TORITO GRILL IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.99% 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

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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 steak*

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

MEXICAN SHRIMP 22
sautéed chile de árbol shrimp

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FLAMING RIBEYE STEAK 25
chimichurri ribeye steak*
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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 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 steak,
citrus-chipotle chicken,
orange-lime carnitas

FILET & BACON 21
filet mignon, bacon,
cream cheese

MARGARITAS & COCKTAILS

HOUSE MARGARITA 9

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

CADILLAC MARGARITA 12

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

EL DUEÑO MARGARITA 16.5

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

limit one per guest

BLACK DIAMOND MARGARITA 16.5

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

PATRÓN CITRUS CADILLAC MARGARITA 13

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

PATRÓN PERFECT MARGARITA 13

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

PATRÓN SKINNY MARGARITA 14.5

patrón reposado tequila, lime juice and agave nectar,
hand-shaken and served tableside

TAMARIND MARGARITA 15

cazadores blanco, tamarind syrup, grapefruit juice,
agave nectar

SPICY JALAPEÑO CUCUMBER MARGARITA 12

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

PINEAPPLE JAMAICA MARGARITA 14

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

RUM RITA 14

selvarey white rum, lime juice,
agave nectar, topped with soda water
flavors +1: mango • strawberry

ABSOLUT MOSCOW MULE 11

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

MEXICAN GINGER MULE 11

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

CLASSIC PALOMA 12

olmeca altos plata tequila, lime juice,
grapefruit juice and squirt

MOJITO 11

bacardi superior rum, lime juice and muddled mint
flavors +1: blackberry • mango chile

◀ WINE & BEER ▶

WHITE

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

SPARKLING

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

CUPCAKE ROSÉ california	8	22
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RED

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

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

TACO TUESDAY

STARTS AT 3PM



\$3 *each*

- CITRUS-MARINATED -
CHICKEN TACO -
- SKIRT STEAK TACO -
- CARNITAS TACO -
- AL PASTOR TACO -
- ELOTE -
(mexican street corn)

*enjoy complimentary charro beans,
mexican potatoes and sweet corn cake*



HAPPY HOUR

DAILY • 3 PM - 8 PM



\$6 **FLAMING QUESO FUNDIDO**
MINI TACO TRIO
chicken • carnitas • steak
CARNE ASADA FRIES

\$7 **CARNITAS SLIDERS (3)**
Habanero BBQ
CHICKEN NACHOS
AL PASTOR TACOS (2)

\$8 **FISH TACOS (2)**
FILET & BACON TACOS (2)
cream cheese, chipotle aioli
TEMPURA CALAMARI
with jalapeño jelly





HAPPY HOUR

DAILY • 3PM - 8PM



\$6

HOUSE MARGARITA

original • strawberry • mango

\$7

DRAFT BEER

pint

SANGRIA

red or white

MOJITO

original

blackberry • coco piña
mango chile

\$8

DRAFT BEER

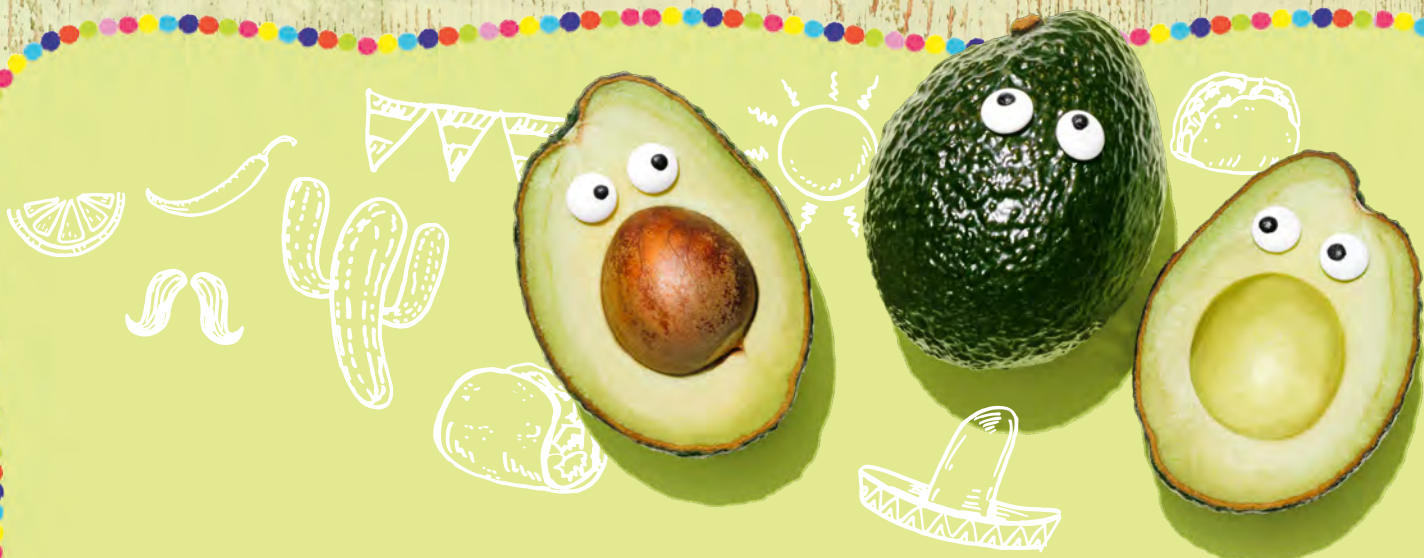
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CADILLAC MARGARITA

SPICY JALAPEÑO

CUCUMBER MARGARITA





EL TORITO GRILL

KID'S MENU

FOR KIDS 12 YEARS AND UNDER.
ALL MEALS INCLUDE A CHOICE OF ONE SIDE
AND A SUNDAE FOR DESSERT.

MAINS

FAJITAS · chicken 8 or steak 9
choice of corn or flour tortillas

SOFT TACO
chicken 7 or steak 8

CHEESE QUESADILLA 7

CHICKEN TENDERS 7

MAC & CHEESE 7

PIZZA
cheese 7

SIDES

CARROTS & CELERY

FRENCH FRIES

FRESH FRUIT

RICE

DRINKS

MILK · plain 2

SOFT DRINKS 2

SHIRLEY TEMPLE 2

STRAWBERRY LEMONADE 2

RASPBERRY LEMONADE 2

LEMONADE 2

APPLE JUICE 2

MANGO STRAWBERRY PUNCH 2

DESSERT

ICE CREAM
SUNDAE

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DESSERT CREATIONS

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MEXICAN FLAN

vanilla custard, caramel sauce, seasonal berries and whipped cream 8

FLOURLESS CHOCOLATE CAKE

warm chocolate flourless cake, chocolate sauce, raspberries, blackberries and whipped cream 9

DEEP FRIED ICE CREAM

dulce de leche ice cream in a cinnamon and sugar crust, chipotle-chocolate sauce, sweet tortilla crisp and patrón xo coffee-tequila liqueur 8.5

BERRY TOSTADA

seasonal berries, mango ice cream, chambord black raspberry liqueur and whipped cream 8.5

HOUSEMADE CHURROS

golden brown sugar-cinnamon churros, seasonal berries, cajeta and chipotle-chocolate sauce 7.5

- allow 15 minutes for preparation

CHOCOLATE FLAN BRÛLÉE

chocolate flan, caramelized sugar dust, seasonal berries and whipped cream 8.5

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« CHEF'S SPECIALS »

STRAWBERRY SHORTCAKE

sweet shortcake, strawberries, strawberry sauce, ice cream and whipped cream 7.5

BERRY CHEESECAKE

creamy cheesecake, mixed berry sauce and whipped cream 7.5

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