

MARGARITAS

MADE FRESH TO ORDER

HOUSE 9
premium gold tequila, orange liqueur,
house-made sweet & sour, agave nectar

CADILLAC 12
lunazul 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 tequila, 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 tequila, triple sec, house-made sweet
& sour and a small bottle of grand marnier
limit one per guest

PATRÓN CITRUS CADILLAC 13
patrón silver tequila, 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

PATRÓN SKINNY 14.5
patrón reposado tequila, lime juice
and agave nectar, hand-shaken
and served tableside

SPICY JALAPEÑO CUCUMBER 12
jimador silver tequila, agave nectar,
lime juice, jalapeños and ancho reyes
in a tajín chili rimmed glass

PINEAPPLE JAMAICA 14
patrón reposado tequila, 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

- 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
flavor +1 blackberry • mango chile

<< STARTERS >>

TABLESIDE GUACAMOLE 13.50

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

STEAK NACHOS 15.50

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

QUESO FUNDIDO 9.50

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

CHICKEN QUESADILLA 13.50

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

FILET MIGNON QUESADILLA 14.50

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

SAMPLER PLATTER 21.50

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

CHICKEN TAQUITOS 12.50

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 7 bowl 9*

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

FIRE-ROASTED TOMATO SOUP *cup 6.50 bowl 8.50*

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

TABLESIDE ROMAINE SALAD 13.50

chopped romaine hearts, roasted pepitas, cotija cheese, tortilla crisps tossed tableside with house-made creamy cilantro-pepita dressing™
with grilled chicken 16.50

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 17.50
with mesquite-grilled steak or sautéed garlic-chile shrimp 19.50

MESQUITE-GRILLED CHICKEN TOSTADA 16.50

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

SHRIMP AND AVOCADO SALAD 19.50

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

MEXICAN CHOPPED SALAD 16.50

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 +4

HOUSE SPECIALTIES

SHRIMP ENCHILADAS 17.50

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

CARNE ASADA Y CAMARONES 30

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

CARNITAS YUCATÁN 20

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

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

RACK OF ST. LOUIS RIBS 27

tamarind barbecue ribs, seasoned fries and elote

THE GRILL BURGER* 16.50

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

FILET MIGNON ENCHILADAS & MESQUITE-GRILLED SHRIMP 27

filet mignon enchiladas, mushrooms, chipotle sherry sauce, mesquite-grilled shrimp, vegetable skewer with black beans and cilantro-pasilla rice

SALMON IN LEMON BUTTER SAUCE 25

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 17.50 / mesquite-grilled chicken breast 16*

MESQUITE-GRILLED CHICKEN 19.50

mesquite-grilled chicken breast, vegetables, orange-achiote sauce, fingerling potatoes and pineapple-mango salsa

SHRIMP DIABLA 25

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

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 27
citrus-chipotle chicken breast,
chipotle-garlic steak* and
sautéed chile de árbol shrimp

FRESH VEGETABLES 19.50
vegetables, cotija cheese

CHICKEN BREAST 20.50
citrus-chipotle chicken breast

MESQUITE-GRILLED STEAK 23
chipotle-garlic steak*

CHICKEN & SHRIMP 24
citrus-chipotle chicken breast,
sautéed chile de árbol shrimp

MEXICAN SHRIMP 23
sautéed chile de árbol shrimp

FLAMING RIBEYE STEAK 26
chimichurri ribeye steak*

CREATE YOUR OWN COMBINATIONS

two items 17.50 . three items 21.50 . four items 26

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

SLOW-ROASTED CARNITAS TACO

CHICKEN TAQUITOS
tomatillo-avocado & red pepper dipping sauces

<< SIGNATURE TACOS >>

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

AL PASTOR 17.50
thinly sliced al pastor, pineapple

TAQUIZA TRIO 18.50
chipotle-garlic steak,
citrus-chipotle chicken,
orange-lime carnitas

FILET & BACON 21.50
filet mignon, bacon,
cream cheese

DESSERT CREATIONS

.....

MEXICAN FLAN

vanilla custard, caramel sauce, seasonal berries
and whipped cream 8.50

FLOURLESS CHOCOLATE CAKE

warm chocolate flourless cake, chocolate sauce,
raspberries, blackberries and whipped cream 9.50

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 9.50

HOUSEMADE CHURROS

golden brown sugar-cinnamon churros, seasonal berries,
cajeta and chipotle-chocolate sauce 8.50

- allow 15 minutes for preparation

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<< CHEF'S SPECIAL >>

BERRY CHEESECAKE

creamy cheesecake, mixed berry sauce
and whipped cream 9

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QUESO FUNDIDO 9.50

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

CHICKEN QUESADILLA 13.50

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

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

SAMPLER PLATTER 21.50

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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	10	38
HAYES RANCH PINOT GRIGIO california	9	34
SEAGLASS SAUVIGNON BLANC santa barbara county	11	42
DAOU CHARDONNAY california	14	54
SONOMA-CUTRER CHARDONNAY russian river ranch	15	58

SPARKLING

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

CUPCAKE ROSÉ california	9	34
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RED

MEIOMI PINOT NOIR california	15	58
14 HANDS MERLOT washington	9	34
DAOU CABERNET SAUVIGNON california	15	58
GNARLY HEAD CABERNET SAUVIGNON california	9	34

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

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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

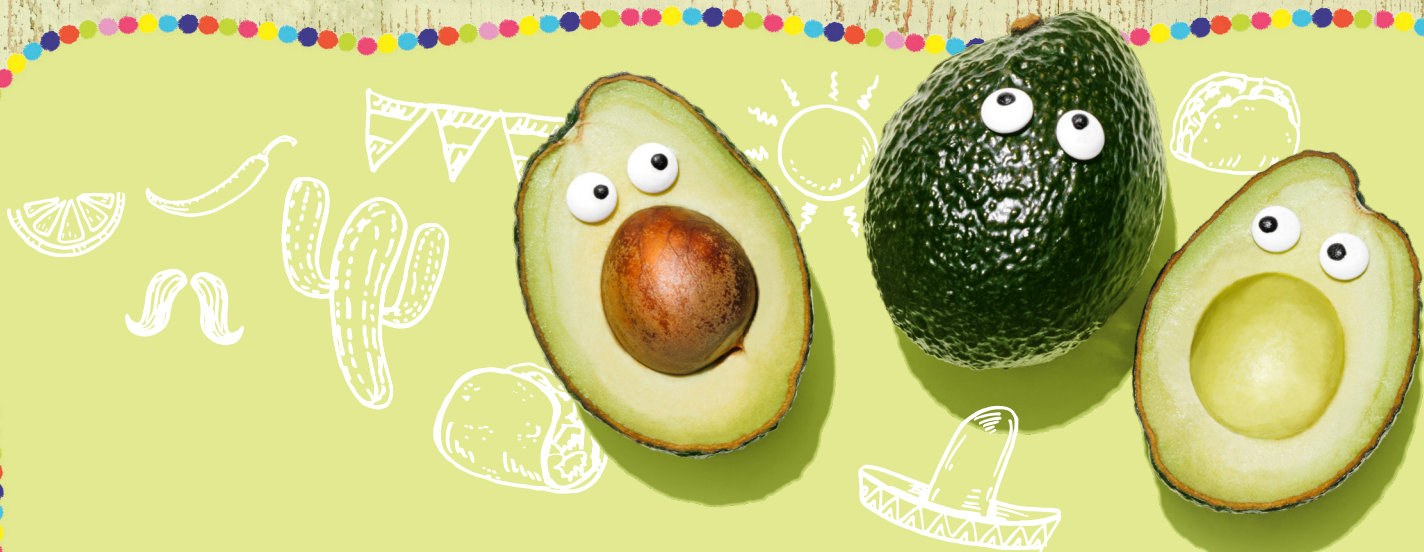
	silver	repo	añejo	flight
1800	9	11	12	10
CABO WABO	9	10	11	10.5
CASA NOBLE	11	12	13	11.5
CAZADORES	9	10	11	10
CORRALEJO	9	10	11	10
CORZO	10	11	12	11.5
DON JULIO	11	12	13	12
DON RAMÓN	8	9	10	9.5
EL JIMADOR	8	9	10	9.5
GRAN CENTENARIO	8	9	10	9.5
HERRADURA	10	11	12	11
MILAGRO	10	11	12	11
MILAGRO BARREL SELECT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



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 8.25 or steak 9.25
choice of corn or flour tortillas

SOFT TACO
chicken 7.25 or steak 8.25

CHEESE QUESADILLA 7.25

CHICKEN TENDERS 7.25

MAC & CHEESE 7.25

PIZZA
cheese 7.25

SIDES

CARROTS & CELERY
FRENCH FRIES
FRESH FRUIT
RICE

DRINKS

MILK • plain 2.50
SOFT DRINKS 2.50
SHIRLEY TEMPLE 2.50
LEMONADE 2.50
APPLE JUICE 2.50

DESSERT ICE CREAM
SUNDAE

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 • 3PM - 8PM



\$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

schooner

CADILLAC MARGARITA

SPICY JALAPEÑO

CUCUMBER MARGARITA

