

STARTERS

TABLESIDE GUACAMOLE 14.00

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

STEAK NACHOS 19.50

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

QUESO FUNDIDO 11.00

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

CHICKEN QUESADILLA 17.00

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

FILET MIGNON QUESADILLA 19.00

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

SAMPLER PLATTER 24.00

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

CHICKEN TAQUITOS 13.50

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 7.50 bowl 9.50

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

FIRE-ROASTED TOMATO SOUP cup 7.00 bowl 9.00

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

TABLESIDE ROMAINE SALAD 14.50

chopped romaine hearts, roasted pepitas, cotija cheese, tortilla crisps tossed tableside with house-made creamy cilantro-pepita dressing™
with grilled chicken 17.50

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 18.50
with mesquite-grilled steak or sautéed garlic-chile shrimp 21.50

MESQUITE-GRILLED CHICKEN TOSTADA 17.50

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

SHRIMP AND AVOCADO SALAD 20.50

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

MEXICAN CHOPPED SALAD 17.50

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 18.50

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

CARNE ASADA Y CAMARONES 32.00

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 24.00

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

TACOS VAMPIROS 20.00

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 28.00

tamarind barbecue ribs, seasoned fries and elote

THE GRILL BURGER* 18.50

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 31.00

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

SALMON IN LEMON BUTTER SAUCE 26.00

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 20.00 / mesquite-grilled chicken breast 19.00*

MESQUITE-GRILLED CHICKEN 22.50

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

SHRIMP DIABLA 25.00

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



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

SUPREMAS DEL FUEGO 29.50
citrus-chipotle chicken breast, chipotle-garlic steak* and sautéed chile de arbol shrimp

FRESH VEGETABLES 21.50
vegetables, cotija cheese

CHICKEN BREAST 24.00
citrus-chipotle chicken breast

MESQUITE-GRILLED STEAK 26.00
chipotle-garlic steak*

FLAMING RIBEYE STEAK 31.00
chimichurri ribeye steak*

CHICKEN & SHRIMP 26.50
citrus-chipotle chicken breast, sautéed chile de árbol shrimp

MEXICAN SHRIMP 25.00
sautéed chile de arbol shrimp

CREATE YOUR OWN COMBINATIONS

two items 19.00 ♦ three items 22.00 ♦ four items 25.00
served with black beans, cilantro-pasilla rice and sweet corn cake

**CHICKEN & ROASTED
CORN ENCHILADA**
creamy chipotle sauce

GRILLED CHICKEN TACO

GRILLED STEAK* TACO

GRILLED FRESH FISH TACO

SLOW-ROASTED CARNITAS TACO

**BLUE CORN & JACK CHEESE
ENCHILADA**
red chile sauce

CHICKEN TAMALES

CHILE RELLENO
red chile sauce with
pineapple-mango salsa

CHICKEN TAQUITOS
tomatillo-avocado & red pepper
dipping sauces

SIGNATURE TACOS

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

AL PASTOR 18.00
thinly sliced al pastor,
pineapple

TAQUIZA TRIO 19.50
chipotle-garlic steak,
citrus-chipotle chicken,
orange-lime carnitas

FILET & BACON 23.00
filet mignon, bacon,
cream cheese

DESSERT CREATIONS



MEXICAN FLAN 9.00

vanilla custard, caramel sauce, seasonal berries and whipped cream

FLOURLESS CHOCOLATE CAKE 10.00

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

DEEP FRIED ICE CREAM 11.00

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

HOUSEMADE CHURROS 9.50

golden brown sugar-cinnamon churros, seasonal berries, cajeta and chipotle-chocolate sauce
- allow 15 minutes for preparation



CHEF'S SPECIAL

BERRY CHEESECAKE 11.00

creamy cheesecake, mixed berry sauce and whipped cream

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MARGARITAS

BLACKBERRY GINGER MARGARITA 17.00
espolòn blanco, blackberries,
ginger, lime, agave

WATERMELON HIBISCUS MARGARITA 15.00
pueblo viejo, watermelon, lime, hibiscus

BLOOD ORANGE MARGARITA 16.00
cazadores blanco, blood orange,
lime, elderflower liqueur

SIGNATURE MARGARITA 12.00
premium gold tequila, orange liqueur,
house-made sweet & sour, agave nectar
flavors +1: mango • strawberry

SIGNATURE N/A MARGARITA 12.00
almave blanco, lime, agave, zero -proof bit ters

CADILLAC MARGARITA 14.00
lunazul reposado, lime, triple sec,
agave, grand marnier float
flavors +1: mango • strawberry

EL DUEÑO MARGARITA 18.00
“the owner” served in a 21oz. schooner is the top
shelf of top shelves! partida blanco,
triple sec, house-made sweet & sour
and a bottle of grand marnier

SKINNY MARGARITA 14.00
no filler, just bright flavor.
espolòn blanco tequila, lime, agave

TAMARIND MARGARITA 14.00
herradura blanco, tamarind syrup,
lime juice, agave nectar

JALAPEÑO CUCUMBER MARGARITA 15.00
spicy in all the right ways for a bold, refreshing twist.
asomBroso Blanco Tequila, cucumber-jalapeño purée,
lime, agave, with a cucumber ribbon

PINEAPPLE SERRANO 17.00
corralejo blanco, pineapple, lime,
serrano chile, simple syrup

COCKTAILS



CANTARITO 17.00

partida blanco, orange, grapefruit,
lime, elder flower, agave

BLUEBERRY AGAVE SMASH 17.00

el jimador blanco, blueberries, lime, agave

CARAJILLO 19.00

el jimador reposado, licor 43,
caffè espresso liqueur, cold brew

MEZCALERA 19.00

union joven mezcal, passionfruit,
lime, angostura bitters, agave

MEZCAL PENICILLIN 18.00

amaras verde, lemon, honey, ginger

BASIL HONEY 17.00

fords gin, lime, honey, basil

LEMONGRASS

CUCUMBER COOLER 16.00

new amsterdam vodka, lime, cucumber, lemongrass

VANILLA OLD FASHIONED 20.00

buffalo trace bourbon, vanilla,
black walnut, orange bitters



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WINE

WHITE

	glass	bottle
CHATEAU STE. MICHELLE <i>RIESLING</i> columbia valley, washington	10	38
HAYES RANCH <i>PINOT GRIGIO</i> california	9	34
SEAGLASS <i>SAUVIGNON BLANC</i> santa barbara county	11	42
DAOU <i>CHARDONNAY</i> california	14	54
SONOMA-CUTRER <i>CHARDONNAY</i> russian river ranch	15	58

SPARKLING

DOMAINE CHANDON , split	12	
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ROSÉ

CUPCAKE ROSÉ california	9	34
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RED

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

BOTTLED BEER

ATLETICA MEXICAN-COPPER STYLE N/A 7.75	DOS EQUIS LAGER 7.75
BLUE MOON 7.75	LAGUNITAS IPA 8.00
BUD LIGHT 7.50	MICHELOB ULTRA 7.50
BUDWEISER 7.50	MODELO ESPECIAL 7.75
CORONA 7.75	NEGRA MODELO 7.75
CORONA PREMIER 7.75	PACIFICO 7.75

- ASK YOUR SERVER ABOUT OUR DRAFT SELECTION -

FINE TEQUILA

	blanco	repo	añejo
1800	13	14	15
ASOMBROSO	14	17	-
CAMARENA	13	14	-
CASAMIGOS	17	18	-
CAZADORES	13	14	15
CLASE AZUL	-	36	-
CORRALEJO	-	14	15
DON JULIO 70	-	-	22
DON JULIO 1942	-	-	40
DON JULIO	15	16	17
EL JIMADOR	12	13	-
ESPOLON	12	13	14
GRAN CENTENARIO	-	14	15
HERRADURA	14	15	16
HORNITOS	-	12	-
JOSE CUERVO	10	-	-
LALO	15	-	-
LUNAZUL	-	15	-
MAESTRO DOBEL	16	18	18
OCHO	15	16	-
PARTIDA	13	-	-
PATRÓN	15	16	17
PUEBLO VIEJO	13	-	-
REAL DEL VALLE	13	-	-
RESERVA DE LA FAMILIA	-	-	34
TEREMANA	13	14	15
TRES GENERACIONES	-	16	18



CRISTALINO/PLATINUM

1800	19
GRAN CENTENARIO	23
HERRADURA ULTRA	17
MAESTRO DOBEL DIAMANTE	19
TRES GENERACIONES	19



MEZCAL

AMARAS VERDE JOVEN	12
MEZCAL KOCH ARTESANAL	12
DEL MAGUEY VIDA	11

HAPPY HOUR

EVERY DAY | 3PM - 7PM

\$6

HOUSE MARGARITA

strawberry - mango add \$1



DRAFT BEER

pint

\$7

SANGRIA

red or white

MOJITO

original - blackberry - coco

piña mango chile

PALOMA



\$8

WATERMELON HIBISCUS MARGARITA

LEMONGRASS CUCUMBER COOLER



\$10

CUCUMBER JALAPENO MARGARITA



HAPPY HOUR

EVERY DAY | 3PM - 7PM

\$6

**CHICKEN TAQUITOS
BEER BATTERED ZUCCHINI**



\$8

**QUESO FUNDIDO
BEEF CHORIZO EMPANADAS
SHRIMP QUESADILLA**



\$10

**ANGUS BEEF SLIDERS
PORK BELLY CHICHARRON
WINGS**

ghost pepper bbq | mango habanero | spicy



\$12

**CALAMARI
GRILLED BBQ RIBS
BEER BATTERED SHRIMP**



KID'S MENU

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

MAINS

FAJITAS • chicken 10.00 or steak 11.00
choice of corn or flour tortillas

SOFT TACO
chicken 8.25 or steak 9.25

CHEESE QUESADILLA 8.25

CHICKEN TENDERS 8.75

MAC & CHEESE 8.25

PIZZA
cheese 8.25

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



IT'S FIESTA TIME

DESSERT ice cream
sundae

EL TORITO GRILL 

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