

# APPETIZERS

## FRESH TABLESIDE GUACAMOLE

Prepared just the way you like it — with fresh avocados, spicy serrano chiles and a special blend of herbs and spices. 12.00

## CRISPY FLAUTAS

Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese, crema fresca, pico de gallo. With jalapeño jelly and red pepper dip. 10.50

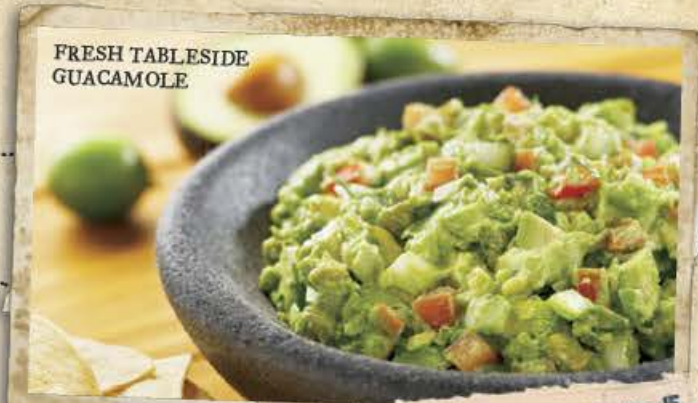
## CHEESE QUESADILLA

Grilled with a hint of jalapeño butter until crisp and golden brown with pico de gallo, salsa picante, guacamole and sour cream. 12.00

Grilled Chicken add 1.00 • Grilled Steak\* add 2.00

## LOADED TOSTADA NACHOS

Individually topped tostadas loaded with pork-chorizo, refried beans, salsa picante, tomatillo sauce and warm melted cheese. Topped with marinated red onions and cotija cheese. 10.50



FRESH TABLESIDE GUACAMOLE



LOADED TOSTADA NACHOS



BACON-WRAPPED SHRIMP

## MEXICAN BUFFALO WINGS

10 wings with our Mexican twist on a classic favorite served buffalo-style with ranch dip. 11.00

## BACON-WRAPPED SHRIMP

Four large grilled shrimp wrapped in roasted pasilla chiles, manchego cheese and bacon. 14.25

## QUESO DIP

Two cheese blend, pico de gallo, roasted pasilla peppers and cilantro. Served with warm tortilla chips. 8.50  
Carnitas add 1.00

## NACHOS SUPREMOS

Chicken on a mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with fresh jalapeños, tomatoes, green onions and guacamole. 13.00  
Steak\* add 2.00

## GRANDE FIESTA PLATTER

• Buffalo Tenders or Wings • Crispy Flautas  
• Nachos Supremos • Cheese Quesadilla  
Served with guacamole and dipping sauces. 18.50



GRANDE FIESTA PLATTER

# SOUP & SALADS

## HOUSE-MADE TORTILLA SOUP

Our original recipe made fresh throughout the day! Chicken broth, tender chicken, garden-fresh vegetables, jack cheese and fresh avocado. 7.50

## ROASTED TOMATO SOUP **NEW**

A delicious blend of roasted tomatoes, cream, onions, basil, garlic and roasted corn. Topped with cotija cheese and cilantro. 7.75

## TABLESIDE FAJITAS SALAD

Grilled chicken breast, romaine lettuce, cotija cheese, fresh avocado, roasted pepitas, fresh pico de gallo, crisp tortilla strips. Tossed tableside with serrano-grape vinaigrette. 15.50  
Grilled Steak\* add 2.00 • Grilled Shrimp add 3.00

## GRILLED CHICKEN MEXICAN CAESAR

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™. 15.00

## FIESTA MARKET SALAD


Spring mix, cucumbers, tomatoes, roasted almonds and raisins tossed in serrano-grape vinaigrette. Topped with grilled chicken. 16.00  
Sautéed Shrimp add 2.00

## GRILLED CHICKEN TACO SALAD

Homemade tostada taco shell filled with romaine lettuce, refried beans, pico de gallo, cotija and jack cheese. Topped with grilled chicken, roasted pepitas, sour cream, guacamole and your choice of dressing. 16.00



GRILLED CHICKEN TACO SALAD

 Indicates this item is the Chef's favorite and worth giving a try!

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



# FLAME-GRILLED FAJITAS

All fajitas are drizzled with guajillo butter sauce. Served with rice, frijoles de la olla, guacamole, sweet corn cake and choice of flour or corn tortillas.



1913 MEXICAN



## IGNITED FAJITAS SUPREMAS

Our premium fajitas with citrus-chile ancho marinated grilled steak\*, chicken breast and sautéed shrimp, sizzling together and flamed right at your table with 1800 Silver Tequila. 24.00

### GRILLED CHICKEN FAJITAS

Citrus-chipotle marinated chicken. 19.50

### SHRIMP FAJITAS

Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce. 22.00

### SEAFOOD FAJITAS

Succulent sautéed shrimp and mahi-mahi. 22.00

### GRILLED STEAK\* FAJITAS

Citrus-chile ancho marinated steak\*. 21.50

### FAJITAS COMBO

Grilled chicken breast fajitas, grilled steak\* fajitas and a cheese enchilada. 21.00

### VEGGIE FAJITAS

Fresh vegetables, rosemary and mint leaves with a grilled chile relleno. 19.00

## FAJITAS DUO

SELECT TWO OF YOUR FAVORITES!

Grilled chicken breast, grilled steak\* or sautéed shrimp. 22.00

ADD SOUP OR MEXICAN CAESAR SALAD  
TO ANY ENTRÉE FOR 3.50

*el torito presents*  
**FAMILY STYLE FAJITAS**

SERVES UP TO 4!

Steak\*, Large Shrimp, Chicken and Carnitas Fajitas served with rice, refried beans, guacamole, sweet corn cake and choice of tortillas. 65.00  
Sides are endless, just ask for more!



# DAILY DINING DEALS

## MONDAYS

### FAJITA FIESTA

Choose chicken or steak\* fajitas for only 14.50

Served with frijoles de la olla, rice & warm tortillas.

## TUESDAYS

### TACO TUESDAYS

All-You-Can-Eat Tacos for 14.50

Choose steak\*, chicken or carnitas.

Served with frijoles de la olla and rice.

AVAILABLE IN THE DINING ROOM ONLY

## WEDNESDAYS

### KIDS EAT FOR \$1

Get a kid's meal from the kid's menu for \$1 with the purchase of an adult entrée.

Offer applies to kids 12 and under.

## THURSDAYS

### ALL-YOU-CAN-EAT ENCHILADAS

Choose from chicken machaca, cheese or beef barbacoa only 14.50

Served with refried beans and rice.

## FRIDAYS

### ALL-YOU-CAN-EAT DOS EQUIS BEER BATTERED TACOS

Mahi-mahi or shrimp 16.75

Served with frijoles de la olla and rice.

EL TORITO 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.



# CREATE YOUR OWN COMBO

All combos include refried beans, rice and our signature sweet corn cake

## TACOS

Chicken Machaca  
Crispy Taco  
Beef Barbacoa  
Crispy Taco

## ENCHILADAS

Cheese Enchilada  
Beef Barbacoa Enchilada  
Chicken Machaca Enchilada

## CLASSICS

Chicken Tamale  
Chile Relleno  
Crispy Chicken Flautas

PICK TWO 16.00    PICK THREE 17.00



MACHO COMBO

## ..... combo classics .....

### MACHO COMBO

Four of our most popular items on one platter: a fire-roasted pasilla chile relleno, a chicken and sour cream enchilada, a beef barbacoa crispy taco and a hand-made chicken tamale. Served with refried beans and rice. 18.00

### SIZZLING COMBO

Shrimp sautéed with fajita vegetables and a grilled chicken enchilada served on a sizzling skillet with a grilled steak\* soft taco, frijoles de la olla, rice and warm tortillas. 18.50

### BAJA COMBO

Two bacon-wrapped shrimp, a mahi-mahi fish taco and a shrimp Mazatlán enchilada. Served with rice. 19.00

# SPECIALTIES

OUR FAVORITE MEALS  
PLATED JUST FOR YOU!



CARNE ASADA &  
CHEESE ENCHILADA

### CARNE ASADA AND CHEESE ENCHILADA

Tender grilled skirt steak\* marinated in chile de árbol adobo, topped with nopalitos salsa, with a cheese enchilada and tomato-jalapeño sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas. 22.00

### SLOW-ROASTED CARNITAS

Slowly simmered in garlic, oranges and spices, our tender pork is served with fresh avocado, frijoles de la olla, rice, pico de gallo, marinated cabbage and warm tortillas. 19.50

**Make your Carnitas Chile Verde or Chile Colorado Style**

### POLLO FRESCO EN ADOBO

Chicken breast marinated with chile de árbol adobo, grilled and served atop sautéed fresh spinach. Served with a grilled stuffed pasilla chile and rice. 17.50

### CHILE RELLENO ESPECIAL NEW

Fresh Pasilla Chile filled with vegetables and cheese then grilled and placed on a bed of rice and tomato-basil sauce. Topped with green onions, red bell peppers and cotija cheese. 13.00  
Chicken add 1.00 • Steak\* or Shrimp add 2.00

### CARNE ASADA AND SHRIMP

Skirt steak\* and sautéed shrimp topped with nopalitos salsa. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas. 24.00



CARNE ASADA & SHRIMP

### SALMON VERACRUZ

Grilled filet of salmon in jalapeño butter with salsa Veracruz, served atop fresh spinach and sautéed vegetables. Served with rice and pico de gallo. 19.50

### EL TORITO BACON BURGER

Seasoned beef\* patty on a brioche bun, bacon, jack cheese, lettuce, red onion and chipotle aioli. Served with papas calientes and red pepper dip. 13.00

**ADD SOUP OR MEXICAN CAESAR SALAD  
TO ANY ENTRÉE FOR 3.50**

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



# TACOS & BURRITOS

## STREET TACO TRIO

Three chicken or carnitas street tacos served with frijoles de la olla and rice. 13.75 Grilled Steak\* add 2.00

## SEAFOOD TACO TRIO

Three grilled or Dos Equis beer battered mahi-mahi or shrimp tacos served with frijoles de la olla and rice. 16.75

## TACOS AL PASTOR

Three guajillo-citrus marinated pork tacos served with frijoles de la olla and rice. Served in a cast iron pan. 14.50

## FAJITA TACOS

Two tortillas lightly basted with guajillo sauce, filled with marinated chicken or steak\* fajitas, vegetables, mushrooms, bacon and cilantro-onion mix. Served with rice. 14.75

## BURRITO ESPECIAL

Chicken machaca or beef barbacoa, jack cheese and ranchera sauce. Served with refried beans and rice. 14.75

## GRILLED BBQ BURRITO

Shredded BBQ carnitas, rice, frijoles de la olla, roasted pasilla chiles and corn. Topped with BBQ sauce and grilled onions. 15.25

## CARNE ASADA BURRITO

Grilled steak\* rubbed with chile de árbol adobo, roasted pasilla chiles, onions, frijoles de la olla, guacamole, jack cheese and salsa picante. Served with refried beans and rice. 16.00

MAKE ANY BURRITO A CHIMICHANGA add 1.00



CHICKEN STREET TACOS



FAJITA TACOS



GRILLED BBQ BURRITO



CHICKEN & SOUR CREAM ENCHILADAS

# ENCHILADAS

## CHICKEN & SOUR CREAM ENCHILADAS

Tender chicken simmered and smothered in a savory sour cream sauce topped with jack cheese. Served with refried beans and rice. 15.75

## SHRIMP MAZATLÁN ENCHILADAS

Sautéed with tomatoes, pasilla chiles, onions and jack cheese with fire-roasted tomatillo and tomato-jalapeño sauces. Served with frijoles de la olla and rice. 16.75

## SPINACH ENCHILADAS

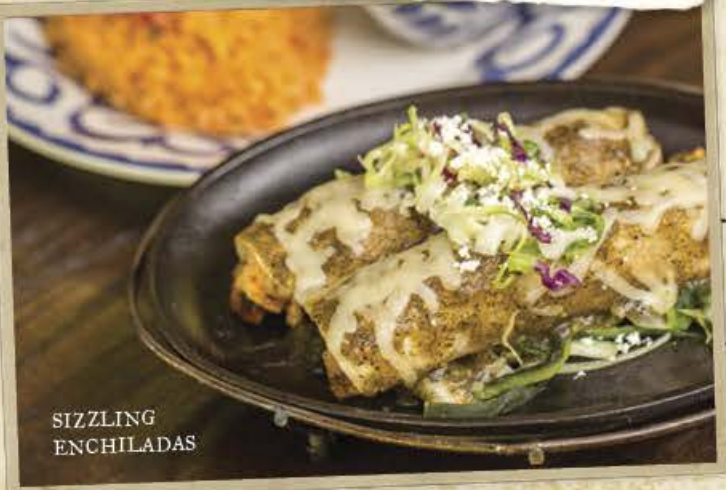
Sautéed fresh spinach, pasilla chiles, onions, pico de gallo, melted jack cheese and fire-roasted tomatillo sauce. Served with frijoles de la olla and rice. 13.50

## SIZZLING CHICKEN ENCHILADAS

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce and jack cheese. Served with frijoles de la olla, rice and fresh guacamole. 15.25 Grilled Steak\* add 2.00

## ENCHILADAS RANCHERAS

Melted jack cheese with ranchera sauce served with guacamole, refried beans and rice. 13.75  
Chicken Machaca or Beef Barbacoa add 2.00



SIZZLING ENCHILADAS

ADD SOUP OR MEXICAN CAESAR SALAD TO ANY ENTRÉE FOR 3.50

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# MARGARITAS AND MORE



## SIGNATURE MARGARITA

House tequila, triple sec and sweet & sour, served on the rocks or blended. 8.50

Flavors add 1.00

Strawberry • Mango  
Raspberry • Blackberry  
Pomegranate  
Midori Melon

Upgrade to Cuervo

Tradicional 1.00



## Cadillac Margarita

Made with premium 1800 Reposado, triple sec and sweet & sour. Served hand-shaken and on the rocks with a side shot of Cointreau Noir. 10.50

Flavors add 1.00

Strawberry • Mango • Raspberry • Pomegranate  
Blackberry • Midori Melon

## BLACK DIAMOND MARGARITA

Maestro Dobel Silver, Hennessy cognac, exotic citrus juices, served at your table with another pour in the side shaker. 15.50

## ROCA SKINNY CADILLAC NEW

Roca Patrón Silver, fresh lime juice and agave nectar, hand-shaken and served tableside. 13.00

## SMOKY PINEAPPLE MEZCAL NEW

Smoky Vida Mezcal, agave nectar, Ancho Reyes, fresh lime and pineapple juice. 12.00

## SPICY JALAPEÑO CUCUMBER MARGARITA NEW

Jimador Silver, agave nectar, lime juice, jalapeños and Ancho Reyes in a Tajín chili rimmed glass. 11.50



## EL DUEÑO MARGARITA

"The Owner" served in a 21oz. schooner is the Top Shelf of Top Shelves! Maestro Dobel Silver, triple sec, sweet & sour and a 50ml bottle of Grand Marnier. 16.00

limit one per guest.



## MOJITO

Cruzan Rum, fresh lime juice and muddled mint. 10.50

Flavors add 1.00

Coco Piña • Mango Chile • Blackberry



## WINE

	glass	bottle		glass	bottle
<b>CHARDONNAY</b>			<b>CABERNET SAUVIGNON</b>		
Robert Mondavi	9.00	27.00	Gnarly Head	10.00	32.00
Black Stallion, Napa	11.00	35.00	<b>PINOT NOIR</b>		
<b>SAUVIGNON BLANC</b>			Robert Mondavi	9.50	29.00
Gnarly Head	8.00	26.00	Diora, Monterey	12.00	38.00
<b>PROSECCO</b> split			<b>ROSÉ</b>		
Lunetta	10.00		Cupcake	8.00	26.00

## CERVEZAS

Blonde Ale Cabotella • Bud Light • Coors Light  
Corona Extra • Corona Familiar • Corona Light  
Corona Premier • Dos Equis Ambar • Dos Equis Lager  
Heineken • Mexican IPA Por Favor • Michelob Ultra

Modelo Especial • Modelo Negra • Pacifico

Ask about our Draft Selection!

Make any beer a Michelada for 2.00 more.



## REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing! Agua de Jamaica • Strawberry-Cilantro Soda • Cucumber Cooler



## SIDES

CHEESE ENCHILADA	4.00	CHICKEN TAMALE	4.00	MAHI-MAHI STREET TACO	4.50	GUACAMOLE	5.00
BEEF ENCHILADA	4.50	MEXICO CITY FLAUTAS	4.50	SAUTÉED VEGETABLES	3.00	FRIJOLES DE LA OLLA	3.00
CHICKEN ENCHILADA	4.50	STEAK STREET TACO	4.50	RICE	3.00	SWEET CORN CAKE	3.50
CHILE RELLENO	4.50	CHICKEN STREET TACO	4.50	REFRIED BEANS	3.00	SOUR CREAM	1.50