



EL TORITO

MEXICAN RESTAURANT



FAMILY - FOOD - TRADITION

· SINCE 1954 ·

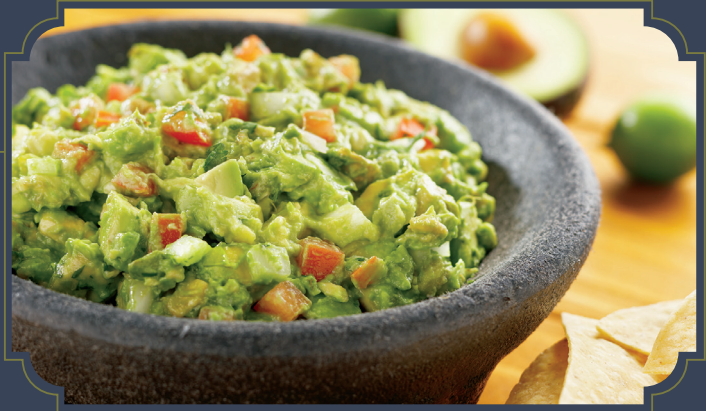
APPETIZERS

FRESH TABLESIDE GUACAMOLE 15.00

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

CRISPY FLAUTAS 14.75

Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese and crema fresca. Served with jalapeño jelly and red pepper dip.



GRANDE FIESTA PLATTER 26.00

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

QUESADILLAS 15.00

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

Grilled Chicken add 3.50 • Skirt Steak add 5.50*

NEW! CHORIZO QUESO FUNDIDO 13.00

A sizzling blend of melted Mexican cheeses, with jalapeños, garlic, and cilantro. Served with warm tortillas.

Grilled chicken add 2.00 • Grilled skirt steak add 3.50

BACON-WRAPPED SHRIMP 20.50

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

QUESO DIP 11.50

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

Carnitas add 3.00

NEW! MEXICAN WINGS 18.00

Crispy wings tossed in your choice of sauce, served with ranch.

Buffalo • Mango Habenero • Ghost Pepper BBQ

NACHOS SUPREMOS 15.00

A mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with pickled jalapeños, tomatoes and guacamole.

Shredded Chicken add 3.75

Shredded Beef add 5.75



GRILLED CHICKEN TACO SALAD 18.50

House-made 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.

SOUP & SALADS

HOUSE-MADE TORTILLA SOUP

A traditional house-made favorite. Chicken broth, tender chicken, fresh vegetables, jack cheese and fresh avocado. *Cup 6.00 • Bowl 10.00*

TABLESIDE FAJITA SALAD 18.75

Grilled chicken, fajita vegetables, romaine lettuce, cotija cheese, avocado, roasted pepitas, pico de gallo and crisp tortilla strips. Tossed tableside with house-made serrano-grape vinaigrette.

Skirt Steak add 3.00*

Grilled Shrimp add 4.00

GRILLED CHICKEN MEXICAN CAESAR 19.00

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

Grilled Shrimp add 4.00

 Indicates a house favorite. You have to try it.

*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 served with rice, frijoles de la olla, guacamole, sweet corn cake and choice of flour or corn tortillas.

IGNITED FAJITAS SUPREMAS 32.00

Our premium fajitas with ancho-chile marinated skirt steak*, chicken breast and sautéed shrimp, served sizzling at your table.



GRILLED CHICKEN 26.00
Citrus-chipotle marinated chicken.

VEGGIES 22.00
Fresh vegetables and spinach with a grilled chile relleno.

SKIRT STEAK* 28.00
Ancho-chile marinated skirt steak*.

FAJITAS COMBO 31.00
Chicken fajitas, skirt steak* fajitas and a cheese enchilada.

SHRIMP 28.00
Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce.

FAJITAS DUO 30.00
Select two of your favorites! Grilled chicken, skirt steak* or sautéed shrimp.

FAMILY STYLE FAJITAS 82.00

Skirt Steak*, Shrimp, Chicken and Carnitas Fajitas served with rice, refried beans, guacamole, sweet corn cake, choice of tortillas.

Sides are endless, just ask for more! Serves up to 4!

COMBO CLASSICS

CREATE YOUR OWN COMBO

Combos include refried beans, rice and our signature sweet corn cake

CRISPY TACOS
Chicken Machaca
Beef Barbacoa

ENCHILADAS
Cheese
Beef Barbacoa
Chicken Machaca

CLASSICS
Chicken Tamale
Chile Relleno
Crispy Chicken Flautas

PICK TWO 20.50 PICK THREE 22.50



MACHO COMBO 24.50

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 handmade chicken tamale. Served with refried beans and rice.

EL TORITO IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 4.99% surcharge is included on all guest checks.

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TACOS



STREET TACO TRIO 17.50

Three chicken or carnitas street tacos served with frijoles de la olla and rice.

Skirt Steak add 2.00*

BEEF BIRRIA TACOS 🐮 20.00

Three corn tortillas grilled with a layer of melted jack cheese. Filled with beef birria & topped with onion-cilantro mix. Served with rice, consommé and limes.



SEAFOOD TACO TRIO 20.00

Three grilled mahi-mahi or shrimp tacos served with frijoles de la olla and rice.

TACOS VAMPIROS 18.75

Two corn tortillas basted in enchilada sauce grilled with jack cheese. Filled with choice of skirt steak* or chicken sautéed in adobo sauce. Topped with guacamole, pico de gallo, cilantro & cotija cheese. Served with rice, frijoles de la olla, salsa picante and sweet corn cake.



Add Soup or Mexican Caesar Salad to any entrée for 5.00



SPECIALTIES

SLOW-ROASTED CARNITAS 🐷 26.00

Slowly simmered in garlic, oranges and spices, our tender pork is served with guacamole, frijoles de la olla, rice and warm tortillas.

Make your Carnitas Chile Verde or Chile Colorado Style add 1.00

CARNE ASADA & CHEESE ENCHILADA 28.00

Skirt steak* topped with pico de gallo, with a cheese enchilada and tomato-jalapeño sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas.

CARNE ASADA & SHRIMP 🦐 31.50

Skirt steak* topped with pico de gallo and sautéed shrimp. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas.



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ENCHILADAS

SHRIMP MAZATLÁN

ENCHILADAS 19.00

Sautéed with tomatoes, onions and jack cheese with fire-roasted tomatillo and relleno sauces. Served with frijoles de la olla, rice and sweet corn cake.

SPINACH ENCHILADAS 15.00

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

ENCHILADAS RANCHERAS 15.00

Melted jack cheese with ranchera sauce served with refried beans and rice.

Chicken Machaca or Beef Barbacoa add 3.50

CHICKEN & SOUR CREAM

ENCHILADAS 18.50

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



SIZZLING CHICKEN

ENCHILADAS 18.50

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce and jack cheese. Served with frijoles de la olla, rice and sweet corn cake.

Skirt Steak add 3.00*

BURRITOS & MORE

CARNE ASADA BURRITO 21.25

Skirt steak*, roasted pasilla chiles, onions, frijoles de la olla, jack cheese and salsa picante. Served with guacamole, refried beans, rice and sweet corn cake.

Make it a chimichanga add 2.00



BURRITO ESPECIAL 19.25

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

Make it a chimichanga add 2.00

NEW! EL TORITO BURGER 18.00

Brioche bun, seasoned beef* patty with cheddar cheese, jalapeño butter, secret sauce, lettuce, tomato, and pickles. Served with French fries.

Add Soup or Mexican Caesar Salad to any entrée for 5.00



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DESSERTS



HOME-STYLE FLAN 10.00

A traditional house-made favorite. Rich vanilla custard topped with decadent golden caramel sauce and whipped cream.

MEXICAN BREAD PUDDING 10.25

Our house-made bread pudding is served warm and drizzled with caramel sauce, topped with ice cream and whipped cream.



DEEP-FRIED ICE CREAM 10.00

Vanilla ice cream in a cinnamon-sugar coating with chocolate sauce, caramel sauce and whipped cream.



CHEESECAKE BANANA CHIMI 10.00

Creamy cheesecake and plantain bananas wrapped in a tortilla and fried to crispy perfection with a cinnamon-sugar coating. Served with vanilla ice cream and whipped cream.



REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing!

MOCKTAILS 6.00

Mocktails are served as non-refillable.

HORCHATA

Sweet, creamy, and cinnamon-spiced. This dairy-free drink is made from rice and served cold.

AGUA DE JAMAICA

Traditional Mexican iced tea made from dried hibiscus flowers. Naturally tart with a hint of sweetness, served over ice.

STRAWBERRY CILANTRO SODA

Strawberry pureé, cilantro, lime juice, agave nectar and soda water.

CUCUMBER COOLER

Muddled cucumbers, lime juice, agave nectar and soda water.

FOUNTAIN DRINKS 4.00

Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade • Tropicana Fruit Punch
Brisk Iced Tea Raspberry • Starry • Mug Root Beer • Red Bull 6.00 • Sugarfree Red Bull 6.00

Sales tax will be added to all taxable items. No personal checks, please. We accept VISA, MasterCard, American Express and Discover. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at www.eltorito.com