



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

Crispy flour tortillas filled with chicken and cheese blend. Topped with cotija cheese, chipotle aioli and mango relish. Served with jalapeño jelly and red pepper dip. ① ②



NACHOS SUPREMOS 15.00

A mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with pickled jalapeños, tomatoes and guacamole. ①

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. ① ②

GRILLED CHICKEN MEXICAN CAESAR 19.00

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™. ① ②

Grilled Shrimp add 4.00



SHRIMP COCKTAIL 17.00

Jumbo and small shrimp in cocktail sauce. Served with avocado. ②

PARMESEAN CRUSTED CHICKEN BITES 15.00

Crispy chicken crusted in Parmesan panko, sprinkled with green onion, served hot with buffalo sauce and ranch. ① ② ③

GRANDE FIESTA PLATTER 26.00 🍷

Buffalo Tenders or Wings, Crispy Flautas, Carnitas Sliders and Cheese Quesadilla. Served with sour cream, ranch and jalapeno jelly dipping sauces. ① ② ③

QUESADILLA 15.00

Cheese blend grilled together with pico de gallo, roasted pasilla peppers and a hint of jalapeño butter. Served crisp and golden brown with sour cream and guacamole. ① ②

Grilled Chicken add 3.50 • Skirt Steak* add 5.50

CHORIZO QUESO FUNDIDO 13.00

A blend of melted Mexican cheeses, with jalapeños, garlic, and cilantro. Served with warm tortillas. ①

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. ① ②

SOUP & SALADS

HOUSE-MADE TORTILLA SOUP

A traditional house-made favorite. Chicken broth, tender chicken, fresh vegetables, jack cheese and fresh avocado. ①

Cup 6.00 • Bowl 10.00

CHICKEN CORN CHOWDER

Creamy chowder, chicken, roasted corn, cotija cheese, cilantro, corn tortilla strips. ① ②

Cup 6.00 • Bowl 10.00

SHRIMP & CRAB SALAD 19.00

Shrimp and crab salad with guacamole, red bell peppers, served with corn tortilla chips. ②

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. ①

Skirt Steak* add 3.00

Grilled Shrimp add 4.00

DAIRY ① EGGS ② WHEAT ③ PEANUT ④ TREE NUTS ⑤ SESAME OIL ⑥ SOY BEANS ⑦ FISH ⑧ SHELLFISH ⑨

We strive to accommodate dietary needs and food allergies whenever possible. However, because our kitchen uses shared equipment and preparation areas, cross-contamination may occur. Guests with severe allergies should inform their server before ordering.

*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 guajillo chile marinated skirt steak*, chicken breast and sautéed shrimp, served sizzling at your table.

GRILLED CHICKEN 26.00
Citrus-chipotle marinated chicken.

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

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

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

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

COMBO CLASSICS



SEAFOOD COMBO 26.00
Three classic seafood dishes come together with a mahi mahi taco, shrimp chile relleno, and shrimp & crab enchilada, accompanied by rice and savory frijoles de la olla.

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.

CREATE YOUR OWN COMBO

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

PICK TWO 20.50
PICK THREE 22.50

CRISPY TACOS
Chicken Machaca
Beef Barbacoa

ENCHILADAS
Cheese
Beef Barbacoa
Chicken Machaca

CLASSICS
Chicken Tamale
Chile Relleno
Crispy Chicken Flautas

DAIRY EGGS WHEAT PEANUT TREE NUTS SESAME OIL SOY BEANS FISH SHELLFISH

WE ARE 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.

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

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

RIBEYE TACO 22.00

Two marinated ribeye tacos topped with avocado, cilantro and cheese, paired with roasted tomatillo sauce and chipotle aioli. Served with frijoles de la olla and rice. ①

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 and consommé. ①

SEAFOOD TACO TRIO 20.00

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

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 & 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. 🍷

MOLCAJETE 39.00

An authentic molcajete featuring steak, chicken, shrimp, and chorizo simmered with fajita vegetables, cactus, asadero cheese, molcajete salsa, served alongside rice, frijoles de la olla, pico de gallo, picante sauce and warm tortillas. ①🍷

POLLO FRESCO 26.00

Tender marinated chicken breast paired with Mexican rice, spinach, asparagus and other roasted vegetables, drizzled with roasted tomatillo and relleno sauces, and topped with fresh mango salsa.

RIBEYE 35.00

Tender grilled ribeye topped with chimichurri, served with rice and frijoles de la olla, with roma tomato salsa, avocado, cucumber, green onion, fresh cilantro and jalapeño toreado. 🍷

SALMON VERACRUZ 26.00

Salmon Fillet topped with vibrant Veracruzana sauce, served with rice and fresh asparagus, spinach, roasted vegetables and fresh mango salsa for a classic coastal Mexican seafood favorite. 🍷

SWORDFISH 34.00

Grilled center-cut swordfish paired with roasted tomatillo sauce, asparagus, grilled corn, red bell peppers, and a refreshing mango salsa. 🍷

CARNE ASADA & CHEESE

ENCHILADA 28.00

Skirt steak* topped with pico de gallo and chile del arbol adobo marinade sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas. Cheese enchilada and relleno sauce. ①🍷

DAIRY ① EGGS 🍳 WHEAT 🌾 PEANUT 🥜 TREE NUTS 🌰 SESAME OIL 🌱 SOY BEANS 🌱 FISH 🐟 SHELLFISH 🦞

We strive to accommodate dietary needs and food allergies whenever possible. However, because our kitchen uses shared equipment and preparation areas, cross-contamination may occur. Guests with severe allergies should inform their server before ordering.

ENCHILADAS

SHRIMP & CRAB ENCHILADAS 22.00

Corn tortillas filled with shrimp and crab, baked in rich habanero pesto cream sauce. Garnished with sour cream, radish, cotija cheese and green onion. Served with rice and black beans. ① ② ③ ④

HABANERO PESTO SHRIMP ENCHILADAS 20.00

Corn tortillas filled with tender shrimp, baked in spicy habanero pesto cream sauce, topped with sour cream, green onion, queso fresco and red bell peppers. Served with rice and black beans. ① ② ③ ④

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. ① ②

Chicken add 3.00

CHICKEN & SOUR CREAM ENCHILADAS 18.50

Tender chicken simmered and smothered in a savory sour cream sauce topped with jack cheese, green onions and chipotle crema fresca. Served with refried beans, rice and sweet corn cake. ① ②

SIZZLING CHICKEN ENCHILADAS 18.50

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce, jack cheese and queso fresco. Served with frijoles de la olla, rice and sweet corn cake. ① ②

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. ① ②
Make it a chimichanga add 2.00

BURRITO ESPECIAL 19.25

Chicken machaca or beef barbacoa, jack cheese and relleno sauce. Served with refried beans, rice and sweet corn cake. ① ②
Make it a chimichanga add 2.00

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. ① ② ③ ④

Add Soup or Mexican Caesar Salad to any entrée for 5.00



DAIRY ①

EGGS ②

WHEAT ③

PEANUT ④

TREE NUTS ⑤

SESAME OIL ⑥

SOY BEANS ⑦

FISH ⑧

SHELLFISH ⑨

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

DESSERTS



CHURROS



CHOCOLATE CAKE



MEXICAN BREAD PUDDING



HOME-STYLE FLAN



DEEP-FRIED ICE 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. 🥛 🍌 🍫

CHURROS 11

Crispy churros but soft in the inside coated with cinnamon and sugar served with chocolate and caramel sauce with whip cream and strawberries. 🍫 🍌 🍫
Add Scoop of Ice Cream 2.00

HOME-STYLE

FLAN 10.00

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

DEEP-FRIED

ICE CREAM 10.00

Vanilla ice cream in a cinnamon-sugar coating with chocolate sauce, caramel sauce, roasted coconut, powdered sugar and whipped cream. 🍫 🍌 🍫

CHOCOLATE CAKE 12.00

A rich five tier double chocolate cake with whip cream, topped with fresh blueberries, blackberries, raspberries, raspberry purée, and a light dusting of powdered sugar. 🍫 🍌 🍫

REFRESHING DRINKS

MOCKTAILS 6.00

These flavorful non-alcoholic 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 puree, cilantro, lime juice, agave nectar and soda water.

CUCUMBER COOLER

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

MAKE IT A DIRTY SODA +2

FOUNTAIN DRINKS 4.00

- Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade
- Tropicana Fruit Punch • Brisk Iced Tea Raspberry • Starry • Mug Root Beer

DAIRY 🥛 EGGS 🍳 WHEAT 🍷 PEANUT 🌰 TREE NUTS 🌳 SESAME OIL 🌱 SOY BEANS 🌱 FISH 🐟 SHELLFISH 🦞

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