

TORO SIGNATURE COCKTAILS

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| CARIBBEAN OLD FASHIONED | 22 |
| for the cana, white cocoa, coconut, strawberry purée, bitters | |
| PAPER BEACH | 22 |
| cachaca, aperol, amaro, lime | |
| REFORMA AVENUE | 22 |
| volcan, hibiscus, passion purée, sparkling | |
| PASSION PISCO SOUR | 22 |
| pisco, passion fruit, lychee, apricot liqueur, lime, bitters | |
| CORN & MEZCAL | 22 |
| vida mezcal, ancho reyes, nixta, pineapple, lime | |
| MERCADO MARGARITA | 20 |
| corazon blanco, passion fruit, lime, lemon, hibiscus | |

TORO FAVORITE COCKTAILS

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| LAVENDER ELEGENCE MARTINI | 20 |
| boodles gin, st. germain, lavender, lemon | |
| VICEROY MARGARITA | 20 |
| corazon blanco, agave, orange, lime | |
| enhance your margarita +3 hibiscus passion fruit tamarind spicy | |
| TANCHO | 19 |
| junmai sake, ty ku yuzu, ancho reyes, mango, yuzu | |
| SAKE BLOSSOM | 19 |
| white lotus origami sake, lavender simple, lemon | |
| SMOKEY OLD FASHIONED | 30 |
| buffalo trace, angostura bitters, orange bitters, demerara sugar, apple wood smoke | |

TORO BARREL AGED

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|---|----|
| VANILLA MANHATTAN | 30 |
| woody creek rye, antica sweet vermouthe, angostura bitters, vanilla bean | |
| VIEUX CARRÉ | 30 |
| cognac, bourbon, benedictine, antica sweet vermouthe, angostura bitters, peychaud's bitters | |
| MEZCAL NEGRONI | 30 |
| dona vega mezcal, campari, antica sweet vermouthe | |

ZERO-PROOF COCKTAILS

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| GARDEN SOUR | 15 |
| seedlip garden 108, rosemary, apple juice, lemon | |
| THE MIDWESTERN | 15 |
| seedlip spice 94, grapefruit, lemon, simple | |

BEER 9.50

DRAFT BEER 8

FOR THE TABLE

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|---|----|
| TRADITIONAL GUACAMOLE ^{VG} | 22 |
| pico de gallo, tortilla chips, plantain chips, add ponzu tuna* +7 | |
| BBQ EDAMAME ^S | 22 |
| xo sauce, shishito pepper, furikake, prosciutto, butter, lime juice | |

SUVICHE BAR

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| TUNA NIKKEI* | 22 |
| nikkei sauce, sesame oil, cherry tomato, daikon, chili chimichurri | |
| PERUVIAN CEVICHE* ^{GF} | 22 |
| snapper, leche de tigre, sweet potato, red onion, canchas | |
| LOBSTER WON TON TACOS ^{S, G} | 26 |
| chipotle mayo, sushi rice, mango chalaquita | |
| ANGRY TUNA ROLL* ^G | 20 |
| spicy tuna, cucumber, avocado, sweet chili sauce, yuzu kosho aioli | |
| serrano pepper, black tobiko | |
| ACEVICHADO NIKKEI ROLL* ^{S, G} | 20 |
| fish tiradito, leche de tigre, togarashi aioli, shrimp tempura, kabayaki | |
| FLAMBE SALMON ROLL* ^G | 19 |
| tobiko, chipotle mayo, avocado, scallion, asparagus, mango chalaquita | |

APPETIZERS

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|---|----|
| SWEET CORN EMPANADA ^{D, G, V} | 30 |
| ají amarillo, avocado purée, manchego cheese, chimichurri | |
| CHICHARRON DE CAMARON ^{G, S} | 30 |
| crispy rock shrimp, ají amarillo aioli, pickle chili | |

TORO

BY CHEF RICHARD SANDOVAL

SALADS & SOUP

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|---|----|
| enhance your salad shrimp 15 chicken 13 salmon* 19 | |
| HEIRLOOM TOMATO & BURRATA ^{D, V} | 22 |
| compressed watermelon, hearts of palm, quinoa, mixed cress, watermelon dressing | |
| KALE SALAD ^D | 22 |
| heirloom cherry tomato, manchego cheese, cranberry, spiced pepita | |
| orange-white balsamic vinaigrette | |
| ROASTED TOMATO SOUP ^{D, G} | 22 |
| chipotle tortilla totopos, labne and poblano mousse, guajillo oil, micro cilantro | |

SPECIALTIES

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|---|----|
| ORA KING SALMON* ^{D, G} | 26 |
| cauliflower purée, bok choy, achiole ponzu, bacon morita jam | |
| CUSCO CHICKEN ^{S, D} | 20 |
| achiole marinated, criolla salsa, ají amarillo, mashed potatoes, grilled asparagus & zucchini | |
| TORO BISON BURGER* ^{D, G} | 20 |
| morita bacon jam, garlic crema, provolone, house-made pickle, fries | |
| ROASTED CAULIFLOWER ^{VG, N} | 20 |
| peanut pipian, chimichurri, cheese sauce | |

FROM THE GRILL

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| served with sweet peppers ^G , bone-marrow butter ^D , argentinian chimichurri | |
| 38oz TOMAHAWK* | 22 |
| 12oz PRIME NY STRIP* | 18 |

SIDES

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| PORK BELLY MAC & CHEESE ^{D, G} | 19 |
| chorizo panko crust | |
| TRUFFLE FRIES ^{D, V} | 18 |
| cotija cheese, ají tartar, pickled chilies | |
| MASHED POTATO ^{D, V} | |
| rosemary butter | 17 |
| GRILLED ASPARAGUS ^V | 12 |
| house vinaigrette, charred lemon | |

CHEF DE CUISINE, EDGAR HERNANDEZ

G Gluten | D Dairy | S Shellfish | N Nuts | V Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

An automatic 22% service charge is added to every check