

CLASSICS

VICEROY MARGARITA

corazon blanco tequila - agave - orange - lime

BERNESE “VI” HEIGHTS

buffalo trace - amaro - aperol

MAROON BELLS PALOMA

jalapeño-infused corazon tequila - grapefruit - q grapefruit soda

DIRTY HARRY

hendrick’s gin - bleu cheese-stuffed olives

EMMA ROAD SANGRIA

white wine - peach liquor - berries

BARTENDER’S SPECIAL

SMOKEY OLD FASHIONED

buffalo trace - angostura bitters - orange bitters - demerara sugar

apple wood smoke

SNEAKYS OAXACA

vida mezcal - aperol - lime

SKYLINE ROSEMARY BEES KNEES

gun powder gin - honey simple syrup - meyer lemon juice

BARREL-AGED

VANILLA MANHATTAN

woody creek rye - antica sweet vermouth - vanilla bean - psychaud bitters

VIEUX CARRÉ

cognac - bourbon - benedictine - antica sweet vermouth

MEZCAL NEGRONI

dona vega mezcal - campari - antica sweet vermouth

BEERS

CANNED

DRAFT

NON-ALCOHOLIC

GARDEN SOUR

seedlip garden 108 - apple juice - rosemary - lemon

THE MIDWESTERN

seedlip spice 94 - grapefruit - lemon

MOCKTAILS

STRAWBERRY MINT BREEZE

lemonade - strawberry hibiscus - mint - agua fresca - simple syrup

CUCUMBER LEMON GINGER BASIL GIMLET

lemonade - lemon ginger basil - agua fresca - simple syrup

TAMARIND PUNCH

pomegranate - orange - cranberry - tamarind agua fresca

BUBBLES

CAVA BRUT Campo Viejo, Spain, n/v

BRUT Bouvet ‘Brut Signature,’ France, n/v

ROSÉ Bouvet ‘Rosé Excellence,’ Crémant de Loire, France, n/v

CHAMPAGNE BRUT Möet & Chandon ‘Imperial,’ France n/v

CHAMPAGNE BRUT Veuve Clicquot ‘Yellow Label,’ Brut

CHAMPAGNE ROSÉ Möet & Chandon ‘Rosé Imperial,’ France, n/v

CHAMPAGNE ROSÉ Veuve Clicquot ‘Brut Rosé,’ Reims, France, n/v

SPARKLING WINE French Bloom Le Blanc (Non-Alcoholic) 0.0%

SPARKLING WINE French Bloom Le Rosé (Non-Alcoholic) 0.0%

WHITE & STILL ROSÉ

ROSÉ French Blue, Bordeaux, France, 2021

PINOT GRIGIO Barone Fini, Valdadige DOC, Italy, 2021

ALBARIÑO Vionta, Rias Baixas, Spain, 2022

SAUVIGNON BLANC White Haven, Marlborough, New Zealand,

2023

SAUVIGNON BLANC Château de Sancerre, Sancerre, France,

2022

CHARDONNAY Clos de Chaigne, “Rully,” 1er Monopole, Burgandy

2021

CHARDONNAY Rombauer, Carneros, California, 2022

RED

PINOT NOIR Simi, Sonoma County, 2019

PINOT NOIR Domaine Mouton, Givry, Burgandy, France, 2021

MALBEC Don Nicanor, Mendoza, Argentina, 2020

TEMPRANILLO Numanthia ‘Termes,’ Toro, Spain, 2020

ZINFANDEL Rombauer, Napa Valley, California, 2020

SANGIOVESE Rosso Di Montalcino, Tuscany, Italy, 2020

CAB. SAUVIGNON Justin, Paso Robles, California, 2020

CAB. SAUVIGNON Stags’ Leap ‘Artemis,’ Napa, California, 2020

CAB. SAUVIGNON Caymus, Napa, California, 2021

SAKE

HEAVEN SAKE Junmai, Hyogo, Japan, 300ml

JUNMAI DAIGINJO Naginata Junmai Daiginjo, Japan, 750ml

JUNMAI GINGO Winter Warrior, Japan, 720ml

FEATURING OUR CHEF’S SELECTION
OF TORO INSPIRED MENU ITEMS

TORO

BY CHEF RICHARD SANDOVAL

FOR THE TABLE

BEER CHEESE DIP ^G

house pretzel

CHARCUTERIE BOARD ^{N, G, D}

chef selection of local cheeses - selection of salami - house jam - assorted nuts

dried fruit - pita bread

SOUP & SALAD

CAESAR ^D

romaine - parmigiano-reggiano - cornbread croutons - cherry tomatoes

enhance your salad | jumbo prawns ^S, chicken, salmon*

ORGANIC CHICKEN NOODLE SOUP ^G

diced chicken - vegetable medley - tender pasta

SPECIALTIES

AGLIO e OLIO ^{D, G}

pasta - olive oil - garlic - chili flakes - parmesan

enhance your pasta | jumbo prawns ^S, chicken, salmon*

CAST IRON BBQ CHICKEN ^D

mashed potatoes - broccolini - balsamic reduction

CHORIPAN ^{D, G}

chorizo - chimichurri - pickled onion - house fries - hoagie

ROASTED CAULIFLOWER ^{VG}

cashew nut aioli - palmito emulsion - frisee salad

12OZ PRIME NY STRIP*

served with sweet peppers ^G, herb butter ^D & argentinian chimichurri

LAMB SLIDERS* ^{G, D}

fig jam - arugula - goat cheese - house fries

SIDES

CLASSIC TRUFFLE FRIES ^{D, V}

parmesan cheese

MASHED POTATO ^{D, V}

rosemary butter

BROCCOLINI & ASPARAGUS ^{VG}

grilled lemon

DESSERT

DULCE DE LECHE CHURROS ^{D, G}

caramel sauce - chocolate sauce - vanilla ice cream

HOUSEMADE ICE CREAM ^D

chocolate - vanilla - salted caramel - bi-weekly flavors

CHEF DE CUISINE - EDGAR HERNANDEZ | RESTAURANT CHEF - MARCO CACERES | PASTRY CHEF - CARISSA SAUCIER

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION,OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** THESE ITEMS SHARE THE SAME FRYER WITH GLUTEN PRODUCTS.

AN AUTOMATIC 22% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.
\$\$ SPLIT CHARGE