



BY CHEF RICHARD SANDOVAL

CEREALS & GRAINS

PISTACHIO PUMPKIN SEED GRANOLA ^{G,V,D,N}	20
passion fruit yogurt - clover honey - fresh berries	
STEEL CUT ORGANIC OATMEAL ^{V,D} brown sugar	19
golden raisins - berries - cream	
GREEK YOGURT PARFAIT ^{V,D,N}	19
house granola - fresh berries - local honey	
cream cheese - greek yogurt	

FRESH FRUIT & LIGHT FARE

SEASONAL FRUIT ^{V,D}	20
honey-orange yogurt sauce	
BOWL OF BERRIES ^{VG}	18
fresh mint	
SMOKED SALMON AVOCADO TOAST ^G	26
multi grain bread - smoked salmon - avocado	
lemon oil - sea salt - dill	
BLUEBERRY - LEMON QUINOA PANCAKES ^{D,V}	24
berries - leon curd - vermont maple syrup	
BREAKFAST QUINOA BOWL ^D	24
tri-color quinoa - lemon oil - lemon & orange zest	
avocado - arugula - cherry tomatoes - feta cheese	
eggs any style	

ADDITIONS

ONE EGG ANY STYLE*	
CHICKEN APPLE SAUSAGE	7
PORK BREAKFAST SAUSAGE	7
PECAN SMOKED BACON	7
COUNTRY HAM	7
BREAKFAST POTATOES	7
TOAST - MARBLED RYE - WHEAT - WHITE	7

BREAKFAST LIBATIONS

FRESH GREEN JUICE	
FRESH AGUA FRESCA OF THE DAY	10
MIMOSA	10
PRICKLY PEAR MIMOSA	20
BLOODY MARY	20
CAVA, BRUT SPARKLING WINE	20
MOET & CHANDON BRUT CHAMPAGNE N/V	20
MOET & CHANDON ROSE	30
VEUVE CLICQUOT 'YELLOW LABEL' BRUT	36
VEUVE CLICQUOT ROSÉ	35
	38

SPECIALTIES

TORO BREAKFAST* ^{G,D}	35
eggs any style - choice of meat - breakfast potato - toast	
includes juice or agua fresca of the day and coffee	
HUEVOS RANCHEROS* ^D	28
eggs any style - corn tortilla - pinto bean - tomato	
pepper jack - sour cream - ranchero & tomatillo sauces	
BANANA FRENCH TOAST ^{G,D,N}	25
brown sugar - caramelized banana - candied pecan	
maple syrup	
BREAKFAST SANDWICH* ^{G,D}	25
brioche bun - over easy egg - black forest ham	
gruyere cheese - jalapeño	
BUTTERMILK PANCAKES ^{G,D}	25
maple syrup - mixed berry - powdered sugar	
TRADITIONAL EGGS BENEDICT* ^{G,D}	28
poached eggs - canadian bacon - english muffin	
hollandaise - fruit or breakfast potato	
CALIFORNIA BENEDICT ^{G,D}	28
poached egg - smoked bacon - avocado - english muffin	
red hollandaise - fruit or breakfast potatoes	
SMOKED SALMON BENEDICT ^{G,D}	+8
SPINACH & MUSHROOM BENEDICT ^{G,D}	+6
TORO PHILLY OMELET ^D	28
roast beef - bell peppers - onion - chihuahua cheese - fruit or	
breakfast potatoes	
TORO BURRITO ^D	28
chorizo - scrambled egg - bell peppers - onion - refried beans	
cheddar cheese - pepper jack - green salsa - sour cream	
GREEN CHILAQUILES ^D	25
salsa verde - chorizo - refried beans - tortilla chips - sour cream	
eggs any style	
PLATANO FRITO ^{D,V}	25
fried plantain - crema fresca - refried beans - queso fresco	
eggs any style	

TORO BREAKFAST BUFFET

\$40/person for adults, \$20 kids 10 and under

Enjoy our fresh and ready-to-go buffet without any wait. Daily offerings include ready-to-enjoy scrambled eggs, an omelet station, various proteins, fruit, smoked salmon, house potatoes, fresh bread & pastries, and a daily chef's special. A glass of juice, drip coffee, or tea is included. Additional items are offered à la carte price.

EXECUTIVE CHEF - CHRIS MITCHUM
CHEF DE PARTIE - EDUARDO MARTINEZ

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

22% service charge will be added automatically. *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.