

## CLASSICS

<b>VICEROY MARGARITA</b> corazon blanco tequila - agave - orange - lime	23
<b>PAPER PLANE</b> buffalo trace - amaro - aperol	23
<b>THE WINTERGARDEN</b> belvedere vodka - meyer lemon - tarragon simple - sparkling wine	23
<b>SPICY PALOMA</b> jalapeño-infused corazon tequila - grapefruit - q grapefruit soda	23

## SIGNATURE

<b>SNOWMASS AVIATION</b> aspen vodka - lemon juice - crème de violette - luxardo liqueur	24
<b>MERCADO</b> jalapeño-infused corazon blanco tequila - passion fruit - agave	24
<b>DIRTY HARRY</b> hendrick's gin - blue cheese stuffed olives	24
<b>SMOKEY OLD FASHIONED</b> buffalo trace - angostura bitters - orange bitters - demerara sugar apple wood smoke	36
<b>OAXACA NIGHTS</b> vida mezcal - aperol - lime	24
<b>MEYER LEMON ROSEMARY BEES KNEES</b> gun powder gin - honey simple syrup - meyer lemon juice	24

## HOT

<b>MULLED WINE</b> gluhwein - hennessey - cointreau	19
<b>AÑEJO HOT TODDY</b> añejo 1800 tequila - grand marnier - lemon juice	22
<b>HOT APPLE WHISKEY CIDER</b> leopold apple whiskey, apple cider	19
<b>BARREL-AGED</b>	
<b>VANILLA MANHATTAN</b> woody creek rye - antica sweet vermouth - vanilla bean - psychaud bitters	36
<b>VIEUX CARRÉ</b> cognac - bourbon - benedictine - antica sweet vermouth	36
<b>MEZCAL NEGRONI</b> dona vega mezcal - campari - antica sweet vermouth	36

## BEERS

<b>CANNED</b>	9.5
<b>DRAFT</b>	8

## NON-ALCOHOLIC

<b>SEEDLIP PRICKLY PEAR MARGARITA</b> seedlip spice 94 - prickly pear - agave - lime	15
<b>SEEDLIP MOSCOW MULE</b> seedlip spice 94 - ginger beer - lime - soda	15

## MOCKTAILS

<b>STRAWBERRY MINT BREEZE</b> lemonade - strawberry hibiscus - mint - agua fresca - simple syrup	12
<b>CUCUMBER LEMON GINGER BASIL GIMLET</b> lemonade - lemon ginger basil - agua fresca - simple syrup	12
<b>TAMARIND PUNCH</b> pomegranate - orange - cranberry - tamarind agua fresca	12

## FOR THE TABLE

<b>TRADITIONAL GUACAMOLE</b> <sup>VG</sup> pico de gallo - tortilla chips	25
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## CEVICHE BAR

<b>HAMACHI TIRADITO*</b> leche de tigre - black tobiko - green onion - nori - green apple salad	28
<b>CEVICHE AMARILLO*</b> <sup>S</sup> corvina - shrimp - aguachile amarillo - mango - cucumber - red onion	26
<b>SPICY AHI TUNA TAQUITOS*</b> <sup>G</sup> crispy wonton - tobiko - avocado purée - sesame seeds - serrano spicy sesame mayo	24
<b>MAHI MAHI TEMPURA TACOS*</b> <sup>G</sup> jicama tortilla - criolla salsa - mango - yuzu - siracha mayo	24

## APPETIZERS

<b>SWEET CORN EMPANADAS</b> <sup>D,G,V</sup> ají amarillo - avocado purée - manchego - chimichurri	25
<b>BIRRIA BAO</b> <sup>G</sup> guajillo-braised beef - pickled red onion - thai salad - yuzu avocado purée	25
<b>OCTOPUS ANTICUCHO</b> marbled potato salad - ají amarillo aioli - chili powder - shaved celery	26
<b>LOMO SALTADO EMPANADAS</b> <sup>D,G,S</sup> beef tenderloin - chihuahua cheese, avocado puree - creole salsa	26

## SALADS & SOUP

enhance your salad   jumbo prawns <sup>S</sup> +17, chicken +13 or salmon* +19	
<b>CAESAR</b> <sup>D</sup> romaine - parmigiano-reggiano - cornbread croutons - cherry tomato	22
<b>HEIRLOOM TOMATO &amp; BURRATA</b> <sup>D,V</sup> compressed watermelon - hearts of palm - mixed greens - mixed cress watermelon dressing	22
<b>CURRY COCONUT-SQUASH SOUP</b> <sup>N,VG</sup> pine nuts - arugula pistu	20

## SPECIALTIES

<b>MISO-CHIPOTLE CHILEAN SEABASS</b> <sup>D</sup> celery root purée - ponzu - asparagus - togarashi aioli	60
<b>CUSCO HALF CHICKEN</b> <sup>D</sup> adobo marinade - mashed potato - grilled broccolini - criolla salsa	49
<b>SMOKED SHORT RIB</b> <sup>G</sup> chipotle salsa - avocado salsa - housemade pickled jalapeños bibb lettuce - flour tortillas	72
<b>LOMO SALTADO*</b> <sup>D,G,S</sup> beef tenderloin - creamy rice - soy - red onion - tomato - crispy potato	56
<b>ARROZ CHIFA</b> <sup>G,V</sup> basmati rice - crispy tofu - sweet plantain - egg - sprout - broccolini green onion - hoisin - palmito aioli	32
<b>TORO BISON BURGER*</b> <sup>D,G</sup> morita bacon jam - garlic crema - provolone - housemade pickle - fries	35
<b>SKUNA BAY SALMON*</b> <sup>D</sup> cauliflower purée - bok choy - achiote ponzu - bacon morita jam	53
<b>SAKURA PORK CHOP</b> <sup>G</sup> anticuchera marinade - aji passion fruit glacè - grilled king mushroom crispy leak - ponzu glacè	62

## SIMPLY GRILLED

served with sweet peppers <sup>G</sup> , herb butter <sup>D</sup> & argentinian chimichurri	
<b>8OZ BEEF TENDERLOIN*</b>	80
<b>12OZ PRIME NY STRIP*</b>	75
<b>38OZ TOMAHAWK*</b>	180

## SIDES

<b>FRIED BRUSSELS SPROUTS</b> <sup>D</sup> bacon - balsamic reduction - pickled onion - cotija	18
<b>PORK BELLY &amp; JALAPEÑO MAC &amp; CHEESE</b> <sup>D,G</sup> herb panko crust	21
<b>TRUFFLE FRIES</b> <sup>D,V</sup> cotija - ají tartar - pickled chilis	18
<b>MASHED POTATO</b> <sup>D,V</sup> rosemary butter	18
<b>BROCCOLINI &amp; ASPARAGUS</b> <sup>VG</sup> grilled lemon	18
<b>ROASTED HEIRLOOM CARROT</b> <sup>N,VG</sup> cashew nut aioli - ají passion fruit honey	18

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

# TORO

BY CHEF RICHARD SANDOVAL