

Mi casa es tu casa

Toro loco

Toro Restaurant Group is an authentic Mexican based concept served in the style of Spanish tapas and smaller plates. Our goal is to serve our guests a fun and familiar style of Mexican classics with creative margaritas in a relaxed environment.

Salsa 4 or 3 for 9

fire roasted ranchera

fuego charred habanero

tomatillo taqueria verde

Guacamole 10

tomato cilantro jalapeno lime

nuts and seeds guac

roasted peanuts and pepitas

Fundido 9

add la casa chorizo 3

3 cheese chihuahua manchego cheddar

Tacos 100% nixtamal tortillas

want it crispy? order as a tostada!

beef barbacoa pasilla chili adobo 7.5

chicken tinga chipotle pepper 7

pork al pastor garlic pina achiote 7

tajin shrimp avocado garlic “crack sauce” 8

pescado frito taqueria verde salsa 7

la casa chorizo red chili chimichurri aioli 7

grilled mushroom taco 7.5

mushrooms chimichurri charred onion aioli

grilled beef carne asada 8

morita salsa avocado pickled onion

birria 12

beef barbacoa chihuahua cheese guacamole pico

sopes 10

chicken tinga chipotle aioli corn chihuahua cheese black beans

la gringa 8.5

crispy chicken bacon poblano ranch crema

crispy pork belly 9

gojuang chile bbq spiced peanuts carrot chimi

Ensaladas

toro caesar 7

ajo crema cotija crujientes

table salad 7

romaine charred onions pico de gallo

avocado 8

tomato cucumber onion spiced peanuts

street pinchos

ancho beef red chimichurri 10

ajo chicken salsa verde 8

chili lime shrimp ajo crema 9

Antojitos little cravings

oaxacan street pizza 13

chicken tinga chihuahua cheese guac black bean mole

shrimp tajin 12

garlic olive oil pequin chili

street corn esquites 8

chile-lime aioli cotija

arroz & black beans 7

corn and black bean empanadas 8.50

chihuahua cheese chipotle aioli

tortilla soup 7.5

avocado cotija roast chicken

totopos traditional mexican “nachos” 10

tortilla chips spicy ranchera salsa cotija queso fresco pepitas

add barbacoa 6 chicken tinga 4 chorizo 5

crispy pork chicharrón 10

guajillo chili tamarindo

molotes 7

potato & cheese stuffed crispy masa avocado crema

migas 11

chorizo street corn crispy tortilla fried egg

mexico city “quesadilla” 8.5

chicken tinga chipotle cilantro

patatas bravas 8.5

crispy potatoes adobo mole ajo crema

baked mexican mac 11

poblano queso chorizo mushrooms pico

patatas bravas con queso y chorizo 10.50

adobo mole queso fundido la casa chorizo

pelotas 10

pork and beef meatballs tomato salsa cotija cheese

loco shrimp 11

crispy shrimp toro loco hot sauce poblano ranch crema

mussels and chorizo 12

sofrito corn garlic

tuna crudo tostada 13

cilantro lime crema avocado pickled red onion

cholula hot chicken 9.5

honey cholula tajin

Platos Fuertes

served with arroz, black beans, platanos, avocado, and pico

carne grilled ancho chili marinated steak 19.50

grilled grande shrimp chili lime garlic 23.50

pollo asada chicken chipotle garlic cilantro 17.50

pork pastor any 3 combo of garlic shrimp steak asada chicken 18.50

mixta any 3 combo of garlic shrimp steak asada chicken 25.50

Paella serves 2-4

mariscos 40

shrimp squid mussels

salvaje 40

chorizo chicken beef pork

verduras 30

corn charred veggies mushroom

Hand Crafted Margaritas and Cocktails

100% blue agave tequilas, fresh squeezed citrus & organic agave nectar

la casa blanco tequila sour orange lime agave 10
carafe 36

erizo picante blanco tequila chili syrup guajillo
chili rim 12 carafe 40

strawberry blanco tequila lime agave 12 carafe 40

mango blanco tequila lime agave tajin rim 12
carafe 40

hibiscus blanco tequila lime lemon agave 12

oaxaca old fashioned reposado tequila agave
mezcal bitters 13

tinto de verano spanish tempranillo lemon lime
soda orange 9

jalisco sazerac bulleit bourbon mezcal absinthe
agave orange 12

get it poppin' gin elderflower liqueur
pomegranate lime cava 12

cantaritos punch blanco tequila pomegranate
grapefruit lime agave 12

smoking coconuts mezcal orange bitter coconut puree
agave lime 12

Cerveza

Drafts Bottles & Cans

corona extra (4.5% abv) 5

modelo especial 16oz can (4.4% abv) 7

Toro La Casa Lager by firefly hollow brewing
16 oz draft (5% abv) GF 7

athletic brewing co run wild n/a 5

two roads lil heaven session ipa (4.8% abv) 8

grey sail captain's daughter dipa (8.5% abv) 10

topo chico seltzer (4.7% abv) 6
pineapple lime mango strawberry-guava

Due to the rise in cost of goods and supply chain we will now be implementing a 5% service charge to each check. This charge is to guarantee our staff will maintain the hours and wages they deserve. Instead of rising the cost of items we want as a restaurant group to be transparent to our customers. 100% of this service charge will be used for employees and not ownership. Thank you for your continued support and understanding.

Vino

all of our wines are sourced from small producers
throughout Spain and South America

White

pacificana chardonnay, california 12/48

la playa sauv blanc, chile 9/36

segura viudas cava, spain 10/40

giunco vermentino, italy 14/56

alegria sauv blanc, chile 10/40

lobetia rosado, spain 7/26

Red

viejo feo pinot noir, chile 11/44

cycles pinot noir, california 10/40

coelus rioja, spain 10/40

alegria cab sauv, chile

Mezcal & Tequila

Tgran classico 8

luchador overproof 16

fortaleza reposado 13

prospero anejo 16

M

bruxo 2 18 bruxo 3 22 bruxo 4 24 (**tasting of 3 for 30**)

wahaka 14

siete misterio pechuga 32

mezcal vago elote 14 cuixe 15 espadin 16

craneo organic 16

rayu joven 13

unión joven 14

Valentines Pre-Fixe For 2

40 per person

February 11 through

February 14

Any two margaritas

1st

chips, salsa, guacamole

2nd

Any two antojitos

3rd

Any mix of 4 tacos,

pinchos, or a single

paella

4th

flourless chocolate cake

with a raspberry crema

and a cava toast

available in house only