



EL TORITO

MEXICAN RESTAURANT



FAMILY - FOOD - TRADITION

• SINCE 1954 •

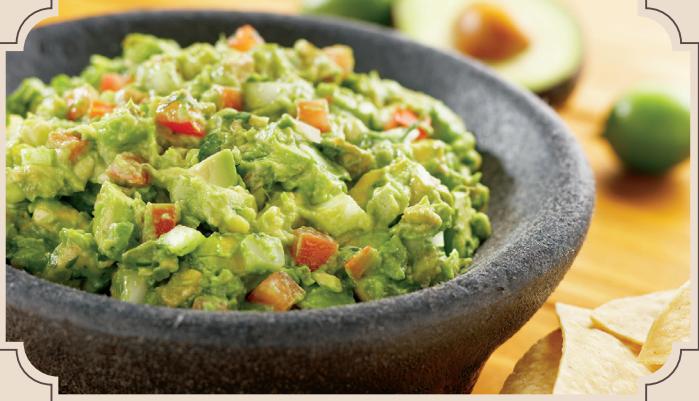
APPETIZERS

FRESH TABLESIDE GUACAMOLE 14.50

Prepared just the way you like it – with fresh avocados, spicy serrano chiles and a special blend of herbs and spices.

CRISPY FLAUTAS 14.25

Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese and crema fresca. Served with jalapeño jelly and red pepper dip.



GRANDE FIESTA PLATTER 25.00

Buffalo Tenders or Wings, Crispy Flautas, Nachos Supremos and a Cheese Quesadilla. Served with guacamole and dipping sauces.

QUESADILLAS 14.00

Grilled with a hint of jalapeño butter until crisp and golden brown with pico de gallo, guacamole and sour cream.

Grilled Chicken add 3.50 • Skirt Steak add 5.50*

NEW! CHORIZO QUESO FUNDIDO 13.00

A sizzling blend of melted Mexican cheeses, with jalapeños, garlic, and cilantro. Served with warm tortillas.

Grilled chicken add 2.00 • Grilled skirt steak add 3.50

QUESO DIP 11.00

Two cheese blend, pico de gallo, roasted pasilla peppers and cilantro. Served with warm tortilla chips.

Carnitas add 3.00

NEW! MEXICAN WINGS 18.00

Crispy wings tossed in your choice of sauce, served with ranch.

Buffalo • Mango Habenero • Ghost Pepper BBQ

NACHOS SUPREMOS 14.50

A mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with pickled jalapeños, tomatoes and guacamole.

Shredded Chicken add 3.75

Shredded Beef add 5.75



GRILLED CHICKEN TACO SALAD 17.75

House-made tostada taco shell filled with romaine lettuce, refried beans, pico de gallo, cotija and jack cheese. Topped with grilled chicken, roasted pepitas, sour cream, guacamole and your choice of dressing.

SOUP & SALADS

HOUSE-MADE TORTILLA SOUP 9.50

A traditional house-made favorite. Chicken broth, tender chicken, fresh vegetables, jack cheese and fresh avocado.

TABLESIDE FAJITA SALAD 18.25

Grilled chicken, fajita vegetables, romaine lettuce, cotija cheese, avocado, roasted pepitas, pico de gallo and crisp tortilla strips. Tossed tableside with house-made serrano-grape vinaigrette.

Skirt Steak add 3.00*

Grilled Shrimp add 4.00

GRILLED CHICKEN MEXICAN CAESAR 18.00

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™.

Grilled Shrimp add 4.00

FLAME-GRILLED



FAJITAS

All fajitas are served with rice, frijoles de la olla, guacamole, sweet corn cake and choice of flour or corn tortillas.

IGNITED FAJITAS SUPREMAS 29.50

Our premium fajitas with ancho-chile marinated skirt steak*, chicken breast and sautéed shrimp, served sizzling at your table.



GRILLED CHICKEN 24.00

Citrus-chipotle marinated chicken.

VEGGIES 22.00

Fresh vegetables and spinach with a grilled chile relleno.

SKIRT STEAK* 26.00

Ancho-chile marinated skirt steak*.

FAJITAS COMBO 27.00

Chicken fajitas, skirt steak* fajitas and a cheese enchilada.

SHRIMP 25.50

Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce.

FAJITAS DUO 27.00

Select two of your favorites! Grilled chicken, skirt steak* or sautéed shrimp.

FAMILY STYLE FAJITAS 78.00

Skirt Steak*, Shrimp, Chicken and Carnitas Fajitas served with rice, refried beans, guacamole, sweet corn cake, choice of tortillas.

Sides are endless, just ask for more! Serves up to 4!

✿ COMBO CLASSICS ✿

CREATE YOUR OWN COMBO

Combos include refried beans, rice and our signature sweet corn cake

CRISPY TACOS

Chicken Machaca
Beef Barbacoa

ENCHILADAS

Cheese
Beef Barbacoa
Chicken Machaca

CLASSICS

Chicken Tamale
Chile Relleno
Crispy Chicken Flautas

PICK TWO 19.50

PICK THREE 21.50



MACHO COMBO 23.50

Four of our most popular items on one platter: a fire-roasted pasilla chile relleno, a chicken and sour cream enchilada, a beef barbacoa crispy taco and a handmade chicken tamale. Served with refried beans and rice.

EL TORITO IS A LOCAL BUSINESS.

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.99% surcharge is included on all guest checks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TACOS



STREET TACO TRIO 17.50

Three chicken or carnitas street tacos served with frijoles de la olla and rice.

Skirt Steak* add 2.00

BEEF BIRRIA TACOS 19.00

Three corn tortillas grilled with a layer of melted jack cheese. Filled with beef birria & topped with onion-cilantro mix. Served with rice, consommé and limes.



Add Soup or Mexican Caesar Salad to any entrée for 4.75

SEAFOOD TACO TRIO 20.00

Three grilled mahi-mahi or shrimp tacos served with frijoles de la olla and rice.

TACOS VAMPIROS 18.75

Two corn tortillas basted in enchilada sauce grilled with jack cheese. Filled with choice of skirt steak* or chicken sautéed in adobo sauce. Topped with guacamole, pico de gallo, cilantro & cotija cheese. Served with rice, frijoles de la olla, salsa picante and sweet corn cake.



SPECIALTIES

SLOW-ROASTED CARNITAS 25.00

Slowly simmered in garlic, oranges and spices, our tender pork is served with guacamole, frijoles de la olla, rice and warm tortillas.

Make your Carnitas Chile Verde or Chile Colorado Style add 1.00

CARNE ASADA & CHEESE ENCHILADA 26.50

Skirt steak* topped with pico de gallo, with a cheese enchilada and tomato-jalapeño sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas.

CARNE ASADA & SHRIMP 29.75

Skirt steak* topped with pico de gallo and sautéed shrimp. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas.

ENCHILADAS



SHRIMP MAZATLÁN

ENCHILADAS 19.00

Sautéed with tomatoes, onions and jack cheese with fire-roasted tomatillo and relleno sauces. Served with frijoles de la olla, rice and sweet corn cake.

SPINACH ENCHILADAS 15.00

Sautéed fresh spinach, pasilla chiles, onions, pico de gallo, melted jack cheese and fire-roasted tomatillo sauce. Served with frijoles de la olla, rice and sweet corn cake.

ENCHILADAS RANCHERAS 15.00

Melted jack cheese with ranchera sauce served with refried beans and rice.

Chicken Machaca or Beef Barbacoa add 3.50

CHICKEN & SOUR CREAM

ENCHILADAS 18.50

Tender chicken simmered and smothered in a savory sour cream sauce topped with jack cheese. Served with refried beans, rice and sweet corn cake.



SIZZLING CHICKEN

ENCHILADAS 18.50

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce and jack cheese. Served with frijoles de la olla, rice and sweet corn cake.

Skirt Steak add 3.00*

BURRITOS & MORE

CARNE ASADA BURRITO 20.75

Skirt steak*, roasted pasilla chiles, onions, frijoles de la olla, jack cheese and salsa picante. Served with guacamole, refried beans, rice and sweet corn cake.

Make it a chimichanga add 2.00



BURRITO ESPECIAL 18.75

Chicken machaca or beef barbacoa, jack cheese and ranchera sauce. Served with refried beans and rice.

Make it a chimichanga add 2.00

NEW! EL TORITO BURGER 18.00

Brioche bun, seasoned beef* patty with cheddar cheese, jalapeño butter, secret sauce, lettuce, tomato, and pickles. Served with French fries.

Add Soup or Mexican Caesar Salad to any entrée for 4.75

DESSERTS



MEXICAN BREAD PUDDING 10.25

Our house-made bread pudding is served warm and drizzled with caramel sauce, topped with ice cream and whipped cream.



CHEESECAKE BANANA CHIMI 10.00

Creamy cheesecake and plantain bananas wrapped in a tortilla and fried to crispy perfection with a cinnamon-sugar coating. Served with vanilla ice cream and whipped cream.

HOME-STYLE FLAN 10.00

A traditional house-made favorite. Rich vanilla custard topped with decadent golden caramel sauce and whipped cream.



DEEP-FRIED ICE CREAM 10.00

Vanilla ice cream in a cinnamon-sugar coating with chocolate sauce, caramel sauce and whipped cream.



REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing!

MOCKTAILS 6.00

Mocktails are served as non-refillable.

HORCHATA

Sweet, creamy, and cinnamon-spiced. This dairy-free drink is made from rice and served cold.

AGUA DE JAMAICA

Traditional Mexican iced tea made from dried hibiscus flowers. Naturally tart with a hint of sweetness, served over ice.

STRAWBERRY CILANTRO SODA

Strawberry pureé, cilantro, lime juice, agave nectar and soda water.

CUCUMBER COOLER

Muddled cucumbers, lime juice, agave nectar and soda water.

FOUNTAIN DRINKS 4.00

Pepsi • Diet Pepsi • Mountain Dew • Tropicana Lemonade • Tropicana Fruit Punch
Brisk Iced Tea Raspberry • Starry • Mug Root Beer

Sales tax will be added to all taxable items. No personal checks, please. We accept VISA, MasterCard, American Express and Discover. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. We want your comments, visit us at www.eltorito.com

E ALL 9.23.25 IN

ALL-NEW COCKTAILS!



AUTHENTIC FLAVORS

BEE'S
KNEES



JALAPEÑO
CUCUMBER
MARGARITA



GRILLED
PIÑA

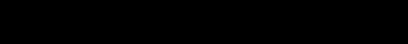


GUAVA
HIBISCUS
MARGARITA

OLD
FASHIONED

Taste the all-new collection of handcrafted Margaritas, Martinis, and Signature cocktails. Whether you're in the mood for something familiar or something unexpected, your next favorite drink is right here at El Torito!

**SEE THE FULL DRINK MENU
FOR MORE!**



TEQUILA

Made only from Mexico's famous blue agave plant, tequila is meant to be sipped, shared, and most importantly, enjoyed!

	BLANCO	REPOSADO	AÑEJO
1800	13	14	15
AsomBroso	14	17	-
Camarena	13	14	-
Casamigos	17	18	-
Cazadores	13	14	15
Clase Azul	-	36	-
Corralejo	-	14	15
Don Julio 1942	-	-	40
Don Julio	15	16	17
El Jimador	12	-	-
Espolon	12	13	14
Gran Centenario	-	14	15
Herradura	14	15	16
Hornitos	-	12	-
Jose Cuervo	10	-	-
LALO	15	-	-
Lunazul	-	15	-
Maestro Dobel	16	18	18
Ocho	15	16	-
Partida	13	-	-
Patrón	15	16	17
Puebla Vieja	13	-	-
Real Del Valle	13	-	-
Reserva de la Familia	-	-	34
Teremana	13	14	15
Tres Generaciones	-	16	18

CRISTALINO/PLATINUM

1800	19
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Gran Centenario	23
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Herradura Ultra	17
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Maestro Dobel Diamante	19
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Tres Generaciones	19
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MEZCAL

Amaras Verde Joven	12
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Mezcal Koch Artesinal	12
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CERVEZAS

Bud Light • Budweiser • Coors Light • Corona Light
Corona Extra • Corona Familiar • Corona Premier
Dos Equis Ambar • Dos Equis Lager • Estrella Jalisco
Heineken • Michelob Ultra • Modelo Especial
Modelo Negra • Modelo Oro • Pacifico • Stella Artois

NON-ALCOHOLIC

Corona Cero • Atlética Mexican-Style Copper

Ask about our Draft Selection

Make any beer a Michelada for \$3.00 more

WINE

CHARDONNAY	glass	bottle
House, Line 39	8.00	
Coppola Diamond	10.00	38.00
Hahn	13.00	50.00
SAUVIGNON BLANC	glass	bottle
Bonterra Organic	10.00	38.00
Noble Vines	10.00	38.00
PROSECCO	split	
Korbel	12.00	
PINOT NOIR	glass	bottle
Z. Alexander Brown	12.00	40.00
CABERNET SAUVIGNON	glass	bottle
House, Line 39	8.00	
Gnarly Head	11.00	42.00
ROSE	glass	bottle
Bonterra Organic	9.00	34.00

MARGARITAS



MARGARITA FLIGHT 16.00

Three of our favorite House Margaritas!
Blackberry, Mango & Signature.

SIGNATURE MARGARITA 10.25

House tequila, triple sec, sweet & sour.

Served on the rocks or blended.

Flavors add 1.00

Strawberry • Mango • Raspberry • Pomegranate
Midori Melon • Blackberry

NEW! SKINNY MARGARITA 13.75
No filler, just bright flavor.
Espolón Blanco Tequila,
lime, agave.

NEW! ZERO PROOF MARGARITA 12.00
All the classic flavor without the alcohol.
Almave Blanco Zero Proof Tequila, lime, orange, agave.

The Original CADILLAC MARGARITA 13.75
Made with premium Lunazul Reposado and sweet & sour. Hand-shaken and on the rocks with a side shot of Grand Marnier.

Flavors add 1.00

Strawberry • Mango • Raspberry
Pomegranate • Midori Melon
Blackberry



Indicates a house favorite. You have to try it.

MARGARITAS



EL DUEÑO MARGARITA 18.50

"The Owner," served in a 21oz. Schooner, is the Top Shelf of Top Shelves! Partida Blanco Tequila, triple sec, sweet & sour and a 50ml bottle of Grand Marnier.

Flavors add 1.00

Strawberry • Mango • Raspberry • Pomegranate
Midori Melon • Blackberry

NEW! JALAPEÑO CUCUMBER MARGARITA 13.75

Spicy in all the right ways for a bold, refreshing twist. AsomBroso Blanco Tequila, cucumber-jalapeño purée, lime, agave, with a cucumber ribbon.

MANGONADA 13.00

Blended with house tequila, triple sec, sweet & sour, mango purée and chamoy, with a Tajín rim and tamarindo candy straw.

NEW! WATERMELON MARGARITA 13.00

A balance of sweetness and tang in every sip. Pueblo Viejo Blanco Tequila, watermelon purée, hibiscus syrup, lime, with a Tajín watermelon slice.

NEW! GUAVA HIBISCUS MARGARITA 15.00

Vibrant and tropical with a floral finish. El Jimador Blanco Tequila, guava nectar, hibiscus syrup, lime.

RASPBERRY SAGE LEMON DROP

JALAPEÑO CUCUMBER MARGARITA

OLD FASHIONED

WATERMELON MARGARITA

CITRUS CANTARITO

NEW SIGNATURE COCKTAILS!

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HONEY PEACH 15.50

Stone fruit notes and a crisp, icy finish. Herradura Blanco Tequila, peach purée, lime, honey, with grated frozen peach for an extra chill.



CITRUS CANTARITO 13.00

Bright, fizzy, and citrus-packed. Partida Blanco Tequila, lemon, orange & grapefruit juices, agave, topped with Squirt, with a chamoy & Tajín rim, grapefruit & orange slices, plus a tamarind stick.

WATERMELON CANDY SHOT 13.00

El Jimador Silver Tequila, watermelon liqueur, lime, chamoy, agave nectar with a Tajín rim, with a watermelon lollipop.

OLD FASHIONED 16.00

Spirit-forward, with warm oak, buttery maple sweetness, and a lingering campfire aroma. Buffalo Trace Bourbon, barrel-aged whiskey bitters, and maple syrup, stirred over a large ice cube and finished with a smoky reveal.

GRILLED PIÑA 14.50

Rich with smoky char and a deep berry finish. Teremana Blanco Tequila, raspberry, grilled pineapple purée, lime, agave, crushed ice, with a grilled pineapple wedge.

SANGRIA ROJA 12.00

Deep and fruity with a balanced elegance. Red wine, brandy, citrus, hibiscus, with raspberries.

NEW MARTINIS

BEE'S KNEES 14.00

This bright and soothing cocktail traces its roots back to the Prohibition era, an old-school classic with charm. Fords Gin, lemon, honey, and a hint of ginger.

RASPBERRY SAGE LEMON DROP 15.00

Subtly sweet with a refined finish. New Amsterdam Vodka, raspberry, sage, Elderflower, lemon, with a sugar rim and raspberries.

ESPRESSO MARTINI 13.50

A blend of New Amsterdam Vodka and rich cold brew, balanced with a hint of sweetness. This smooth, roasty cocktail is finished with espresso beans.

