

# SOL TORO

TEQUILA, GUAC & TACOS



## BRING YOUR FRIENDS, WE'LL BRING THE FIESTA



### PRIVATE EVENTS

SolToro can accommodate private events in our main dining room, semi-private dining room and lounge. Sol Toro's private event specialist is a pro at crafting unique group dining experiences and customizing special menu packages.

### THE CONCEPT

Sol Toro is a breezy Mexican cantina located in Mohegan Sun's Casino of the Sky (adjacent to the convention center entrance). If you are looking to party, Sol Toro is the place to be. Come as you are, leave a little happier! No judgement, no bull.

### TEQUILAS

By Mexican law, a product must contain at least 51% blue agave to be called tequila. We are proud to serve an unrivaled collection of only 100% blue agave tequilas. Prized for their refined flavor profiles and super-premium quality, 100% blue agave tequilas require government inspection to ensure authenticity.

### THE FOOD

Our creative take on Mexican favorites feature bold flavors that your group will love. Our signature items- chicken taquitos, steak fajitas- are perfect for large events.

TO BOOK YOUR NEXT EVENT, CONTACT MEG CONN  
EVENTS@MJRESTAURANTS.COM | 860.823.8803

## SPICE IT UP

PRE-ORDER ANY OR ALL OF THESE ADDITIONS TO SPICE UP YOUR FIESTA!

### CUSTOMIZED GUACAMOLE

(market price)

Do you like it mild or extra spicy? Corn, charred vegetables, bacon, shrimp? Let our event coordinator help create your signature quac!

### TACO BOARDS \$55

Our event coordinator will assist you in customizing your own flight of 9 tacos to be served family style

### FULL SIZE DESSERT PLATTERS

(custom pricing)

Flan, tres leches, Churros, Brownies

### PITCHERS OF RED OR WHITE SANGRIA (\$56)

(approximately 6 drinks)

### PITCHERS OF SOL TORO MARGARITAS (\$69)

(approximately 6 drinks)

### PITCHERS OF FLAVORED SOL TORO MARGARITAS (\$75)

(approximately 6 drinks)

Mango, Coconut, Spicy Pina

### PITCHER SAMPLER (\$235)

(approximately 24 drinks)

1 PITCHER RED OR WHITE SANGRIA

1 PITCHER SOL TORO MARGARITAS

2 PITCHERS FLAVORED MARGARITAS

mango, coconut, or spicy pina

### CINCORO TEQUILA FLIGHTS

(priced per person)

BLANCO, REPOSADO, ANEJO \$35

BLANCO, REPOSADO, ANEJO, EXTRA ANEJO \$123

## ANEJO

\$65 PER PERSON

### APPETIZERS

Served family style

HOUSE-MADE CHIPS, SALSA & GUACAMOLE

QUESO FUNDIDO

roasted poblano peppers, corn tortillas

CHOPPED SALAD

corn, black beans, tomato, honey-lime dressing

CHICKEN TAQUITOS

corn tortilla, guacamole, sour cream, pico de gallo, queso fresco

### ENTRÉES

Guest's choice of one of the following

STEAK TAMPIQUENA

prime sirloin, chimichurri, charred onions  
Upgrade to filet mignon for +\$15

CHICKEN FAJITAS

peppers & onions, guac, pico de gallo

POLLO ASADO

chicken thighs, rice, roasted corn, guacasalsa, scallion, elote crema

SHRIMP FAJITAS

peppers & onions, guac, pico de gallo

CHICKEN BURRITO

cheese, rice and beans  
Upgrade to steak for +\$8

### SIDES

RICE & BEANS

### DESSERT

CHEF'S ASSORTMENT OF MINI TRES LECHES, CHURROS, BROWNIE BITES

## REPOSADO

\$50 PER PERSON SERVED FAMILY STYLE

### APPETIZERS

HOUSE-MADE CHIPS & SALSA

CHICKEN TAQUITOS

corn tortilla, guacamole, sour cream, pico de gallo, queso fresco

CHOPPED SALAD

candied peppitas, honey-lime dressing

BEEF EMPANADAS

tomatillo salsa

### ENTRÉES

BEEF ENCHILADAS

rachero salsa

GRILLED CHICKEN

poblano cream sauce

MAHI MAHI TACOS

blackened mahi mahi, cabbage, celery slaw, old bay, aji mayo

CHEESE QUESADILLAS

flour tortilla, chihuahua cheese, pico de gallo, sour cream

### SIDES

RICE & BEANS

### DESSERT

CHEF'S ASSORTMENT OF MINI TRES LECHES, CHURROS, BROWNIE BITES