

SOL TORO

TEQUILA, GUAC & TACOS

TABLESIDE MARGARITAS

CINCORO

cincoro ultra-premium tequila, 100% blue agave, cointreau, fresh squeezed lime & orange

BLANCO 23 REPOSADO 32 ANEJO 41



HIGH ROLLER 75

cincoro cristalino, grand marnier centenaire, agave, lime



COCKTAILS

MARIPOSA LIMONADA 15

stoli blueberry vodka, lemonade, blueberries, butterfly pea flower tea syrup

TEQUILA OLD FASHIONED 17

cazadores añejo, el buho mezcal, orange bitters, agave

RANCH WATER 15

herradura reposado tequila, lime juice, agave, topo chico

PONCHE DE PLATANO 15

goslings dark rum, blue chair banana rum, orange, pineapple, orgeat

MEXICAN MOCHA MARTINI 17

cazadores añejo, cafe patron, licor 43 chocolate, spicy agave, serrano pepper

SPIRIT-FREE

BUTTERFLY LEMONADE 9

house-made lemonade, butterfly pea flower tea

BERRY HIBISCUS FIZZ 9

strawberries, blueberries, hibiscus agave, cranberry juice, lemon lime soda

STRAWBERRY AGUA FRESCA 8

strawberries, lime juice, agave

GUAVA COLADA 10

guava nectar, lime juice, coconut milk, agave

SANGRIA

GLASS 12 PITCHER* 60

RED

red wine, brandy, passion fruit liqueur, freshly squeezed fruit juices

WHITE

white wine, mango brandy, triple sec, freshly squeezed fruit juices

**serves up to 6 guests*



MARGARITAS

Made with our famous margarita mix, house-made daily with fresh squeezed lime juice and served on the rocks.

SOL TORO SIGNATURE 14

exotico blanco, lime juice, orange juice

MANGO 15

exotico reposado, mango, agave

SPICY PIÑA 15

patrón reposado, spicy agave, muddled serrano pepper

COCONUT 15

1800 coconut, coconut milk, white cranberry, lime juice

CAMPFIRE 16

el buho mezcal, muddled serrano chiles, spicy agave, tajin rim

GUAVA 16

exotico blanco, guava nectar

MARGARITA PITCHER

serves up to 6 guests

REGULAR 65 FLAVORED 70

FROZEN MARGS

SOL TORO SIGNATURE 15

cuervo tradicional blanco, triple sec, sol toro margarita mix

MANGO 16

el tequileno reposado, mango brandy, mango purée, sol toro margarita mix

STRAWBERRY 16

cuervo tradicional blanco, strawberry puree, sol toro margarita mix

COCONUT 16

1800 coconut, house-made coconut margarita mix



FROZEN FLIGHT 25

traditional, mango, strawberry, coconut

TEQUILA FLIGHTS

CAZADORES

blanco, reposado & añejo 23

blanco, reposado, añejo & extra añejo 31

CINCORO

blanco, reposado & añejo 59

blanco, reposado, añejo & extra añejo 159

CLEARLY PATRON

el cielo, cristalino, gran platinum 75

EL BUHO MEZCAL

Espadin, Cuishe, Tepeztate 35

add anejo +35





TABLESIDE GUAC

SMALL 15 LARGE 25
corn, roasted garlic or charred veggies +1
shrimp or bacon +3

SOL TORO STYLE 30
all the toppings



STARTERS

QUESO DIP 14
cheese dip, fried pickled jalapenos, tortilla chips

MEXICAN STREET CORN ON THE COB 9
crema elote, tajin

 **CHICKEN TAQUITOS 14**
guacamole, queso fresco, pico de gallo

BEEF EMPANADAS 14
creamy tomatillo salsa

CARAMELIZED CAULIFLOWER 13
chili-hibiscus glaze, goat cheese, guacamole, pickled onions

PORK BELLY CHICHARRON 16
crispy pork belly, guacamole, pickled onions, chile morita glaze

SOL TORO NACHOS 18
chihuahua cheese, beans, jalapeños, pico de gallo, guacamole,
sour cream, choice of ground beef, chicken, or pork

STUFFED JALAPEÑOS 14
chihuahua & boursin cheese, ranchera & tomatillo salsa

SOUP & SALADS

TORTILLA SOUP 12
avocado, sour cream, crispy tortilla, queso fresco

CHOPPED SALAD 14
grilled avocado, candied pepitas, tortilla chips, honey-lime vinaigrette

 **MEXICAN CAESAR SALAD 15**
cilantro caesar dressing, tortilla chips, pepitas, cotija,
romaine lettuce, croutons

COBB SALAD 22
grilled chicken, avocado, black beans, queso fresco, egg, tomato,
cucumber, honey-lime vinaigrette

BOWLS

 **CARNE ASADA RICE BOWL 29**
filet tips, rice, peppers, roasted corn, avocado, pico de gallo,
cilantro mojo, queso fresco

POLLO ASADO RICE BOWL 25
chicken thighs, rice, roasted corn, guacasalsa, scallion, elote crema



KEEP ‘EM COMIN’

We’re proud to serve
our guests bottomless
chips & salsa ... no bull.

TACOS

3 per order | served with rice and beans

BUFFALO CAULIFLOWER 16
guacamole, pickled red cabbage, cotija cheese

CARNITAS 18
guacamole, habanero pickled onions

STEAK 20
marinated skirt steak, chile morita salsa, cabbage slaw

 **FISH 19**
blackened mahi mahi, cabbage slaw, old bay, aji mayo

CHICKEN 17
achiote marinated chicken thighs, pickled red onions,
roasted red pepper salsa

BARBACOA 19
onion, cilantro, tomatillo salsa

GRINGO 16
ground beef picadillo, lettuce, tomato, onion, cheddar, sour cream

ENTRÉES

CLASSIC

served with side of rice & beans

ENCHILADAS
ranchera or tomatillo salsa, sour cream
cheese 14 | beef picadillo 17
mexicali chicken 19 | steak 25

QUESADILLA
chihuahua cheese, sour cream, pico de gallo
cheese 14 | beef picadillo 16 | mexicali chicken 18
grilled chicken 21 | steak 24

 **BURRITO**
chihuahua cheese, sour cream, ranchera sauce, rice & beans
beef picadillo 17 | mexicali chicken 19
grilled chicken 22 | steak 25

CHIMICHANGA
chihuahua cheese, sour cream, ranchera sauce
beef picadillo 17 | mexicali chicken 19 | steak 25

 **FAJITAS**
caramelized peppers & onions, guac, pico de gallo
grilled chicken 27 | shrimp 29
skirt steak* 37 | prime ny strip* 39

SIGNATURE

 **STEAK TAMPIQUEÑA* 42**
prime ny strip, chimichurri, charred onions,
cheese enchilada, rice & beans

PAN SEARED SALMON* 32
cilantro risotto, morita chile glaze, pickled red onions

 **CHICKEN & CHURRO 29**
buttermilk fried chicken thigh, mole bbq, churro

OAXACAN FILET MIGNON* {7oz} 48
mole colorado, boursin risotto, guajillo butter

SIDES

FRIED PLANTAINS 9
poblano agave glaze, queso fresco

CORN OFF THE COB 9
roasted corn, guajillo butter, cilantro

CORN RISOTTO 9
sour cream, tapatio salsa, queso fresco, scallions

 = FAN FAVORITE

*Items can be cooked to order or may be consumed raw.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
Please advise your server of any food allergies you may have before ordering.

GENERAL MANAGER: ANDREW BENGTON **EXECUTIVE CHEF:** JOSE SILVA