

TABLESIDE MARGARITAS

Carefully crafted cocktails built and shaken at your table

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

SPICY PIÑA 15

patrón reposado, spicy agave, pineapple, muddled 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

GUAVA 15

exotico blanco, guava nectar

COCONUT 15

1800 coconut, coconut milk, white cranberry, lime juice

CAMPFIRE 16

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

MARGARITA PITCHER

serves up to 6 guests

REGULAR 72 FLAVORED 78

PATRON MARGARITA TREE 65

traditional, spicy mango, passion fruit, strawberry vanilla

FROZEN MARGS

SOL TORO SIGNATURE 15

el tequileno blanco, triple sec, sol toro margarita mix

MANGO 16

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

STRAWBERRY 16

el tequileno 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

EL TEQUILENO GRAN RESERVA

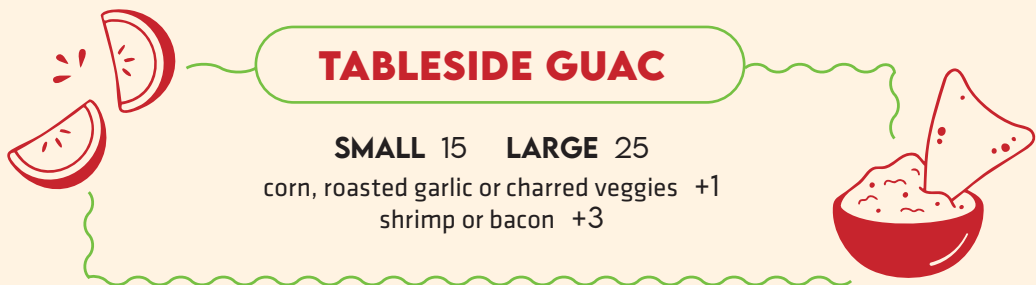
el tequileno platinum, reserva reposado, reserva añejo 45

CINCORO

blanco, reposado & añejo 59
blanco, reposado, añejo & extra añejo 159

EL BUHO MEZCAL

espadin, cuishe, tepeztate 35
espadin, cuishe, tepeztate, añejo 70



TABLESIDE GUAC

SMALL 15

LARGE 25

corn, roasted garlic or charred veggies +1
shrimp or bacon +3

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
- FILET TACO SALAD 26

crispy flour tortilla, lettuce, black bean, roasted corn, tomato, pico de gallo, pickled jalapenos, cilantro crema, guacamole, queso fresco, filet tips

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

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 8oz ny strip, chimichurri, charred onions, cheese enchilada, rice & beans
- PAN SEARED SALMON* 32

cilantro risotto, morita chile glaze, pickled red onions
- NY STRIP* 48

prime 10oz ny strip, red chimichurri, papas de la abuela

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



KEEP ‘EM COMIN’

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

 = 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