



Kitchen & Lounge
by Richard Sandoval

BAR MENU

available 2PM - 4PM | 10PM - 11PM

GUACAMOLE	16
<i>cilantro / tomato / onion / lime add crab* \$7</i>	
YELLOWFIN TUNA NIKKEI*	21
<i>white ponzu / cucumber / avocado sweet potato purée</i>	
SHRIMP QUESADILLA	17
<i>avocado / bacon / tomatillo chipotle salsa / scallions</i>	
MUSHROOM QUESADILLA	16
<i>roasted exotic mushrooms / lime queso asadero / tomatillo chipotle salsa</i>	
SHORT RIB TACOS	15
<i>salsa cacahuete / crispy potatoes arugula salsa verde / cilantro</i>	
CHARCUTERIE & CHEESE	25
<i>chef's selection of cheese & charcuterie spanish olives / grain mustard</i>	
LOMO SALTADO EMPANADA	14
<i>beef tenderloin / mexican cheese tomato / chimichurri</i>	
TORO BURGER*	19
<i>local beef / asadero / bacon avocado / chipotle aioli</i>	

EXECUTIVE CHEF JAY B. McCARTHY
EXECUTIVE SOUS CHEF ALBERTO FIGUEROA

18% service charge will be added to parties of 6 or more.

*These items are served raw or undercooked, eating raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.



TORO CLASSICS

SANDOVAL MARGARITA	14
<i>blanco tequila / agave nectar / lime</i>	
CAIPIRINHA	14
<i>cachaca / sugar / lime</i>	
PENICILLIN	15
<i>blended scotch / ginger / lemon / agave / islay float</i>	
SPICY PALOMA	15
<i>jalapeño infused tequila / grapefruit / Q grapefruit soda</i>	
VERY VICEROY	15
<i>grand marnier / sparkling wine / angostura soaked sugar cube</i>	

TORO SIGNATURES

SOUTHSIDE MULE	16
<i>mezcal / lime / ginger beer / pineapple-rosemary shrub</i>	
SMOKEY OLD FASHIONED	17
<i>bourbon / angostura bitters / orange bitters / smoke</i>	
MERCADO	15
<i>jalapeño infused silver tequila / passion fruit agave nectar / hibiscus rosemary foam</i>	
APPLEJACK SAZERAC	15
<i>applejack / maple syrup / peychauds bitters</i>	
TORO TODDY	17
<i>japanese whisky / honey / hibiscus / clove / lemon</i>	

BARREL AGED

MANHATTAN	22
<i>rye whiskey / sweet vermouth / dried figs / bitters</i>	
NEGRONI	22
<i>gin / campari / sweet vermouth</i>	
SPANISH CRUSTA	22
<i>spanish brandy / cointreau / lemon / luxardo maraschino</i>	
OLD FASHIONED	22
<i>blanco tequila / cacao nibs / dried peppers angostura bitters / agave</i>	
"FIREBALL"	22
<i>bourbon / cinnamon / agave / chile peppers</i>	

DRAFT BEER

COORS LIGHT	6
COLORADO KOLSH	7
ASPEN IPA	7
LOCAL SEASONAL SELECTION	7

BOTTLED & CAN BEER

CORONA EXTRA	6
PACIFICO	6
IMPERIAL	6
MODELO ESPECIAL	6
WHITE RASCAL	7
<i>avery brewing</i>	
SEÑORITA IMPERIAL PORTER	7
<i>elevation beer co</i>	
NOOB PALE ALE	7
<i>odd 13 brewing company</i>	
TRUE BLONDE ALE	7
<i>ska brewing company</i>	





BUBBLES BY THE GLASS

CAVA BRUT	13
<i>gran campo viejo, spain, N.V.</i>	
BRUT ROSÉ	15
<i>bouvet "rosé excellence," loire, france, N.V.</i>	
CHAMPAGNE	28
<i>moët & chandon "imperial," france, N.V.</i>	

WHITE & STILL ROSÉ BY THE GLASS

ROSÉ	16
<i>château d'esclans, "whispering angel," provence, france, 2017</i>	
ALBARIÑO	12
<i>la caña, rias baixas, 2017</i>	
GRÜNER VELTLINER	13
<i>domäne wachu, wachau, 2016</i>	
CHENIN BLANC	15
<i>foxen, santa maria valley, california, 2016</i>	
SAUVIGNON BLANC	24
<i>château de sancerre, sancerre, france, 2017</i>	
SAUVIGNON BLANC	13
<i>loveblock, marlborough, new zealand, 2017</i>	
CHARDONNAY	17
<i>domaine henri darnat, bourgogne blanc, france, 2014</i>	
CHARDONNAY	26
<i>rombauer, carneros, 2017</i>	

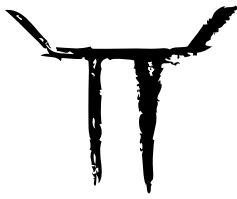
RED BY THE GLASS

PINOT NOIR	16
<i>benton lane, willamette valley, 2015</i>	
PINOT NOIR	29
<i>flowers, sonoma coast, 2016</i>	
MALBEC	17
<i>alto 3, argentina, 2015</i>	
TEMPRANILLO	17
<i>numanthia "termes," toro, spain, 2015</i>	
CABERNET BLEND	16
<i>newton, "skyside claret," sonoma, 2016</i>	
CABERNET SAUVIGNON	26
<i>pine ridge, napa valley, 2015</i>	
CABERNET SAUVIGNON	35
<i>faust, napa valley, 2016</i>	
SAINT-ÉMILION GRAND CRU	47
<i>château destieux, bordeaux, 2010</i>	
QUINTESSA	70
<i>red blend, rutherford, napa, 2015</i>	

DESSERT WINES

288 DOW'S	18 / 60
<i>vintage porto, 2000</i>	
304 NICOLAS	18 / 60
<i>sauternes, 2015</i>	
998 DOLCE	30 / 120
<i>napa valley, late harvest, 2012</i>	





SPIRITS BY THE BOTTLE

VODKA

TITO'S	175
GREY GOOSE	250
BELVEDERE	250
WOODY CREEK	200

GIN

TANQUERAY	200
BOMBAY SAPHIRE	225
WOODY CREEK	175

WHISK(E)Y

WOODY CREEK RYE	200
KNOB CREEK BOURBON	200
HIBIKI JAPANESE HARMONY	350
GLENMORANGIE SINGLE MALT SCOTCH	200
MACALLAN 12 SINGLE MALT SCOTCH	350
JOHNNIE WALKER BLACK	175

TEQUILA & MEZCAL

MILAGRO BLANCO	175
CASAMIGOS SILVER	200
EL TESORO BLANCO	225
DEL MAGUEY VIDA MEZCAL	175
DEL MAGUEY TOBALA MEZCAL	350

