

# APPETIZERS

## FRESH TABLESIDE GUACAMOLE

Prepared just the way you like it — with fresh avocados, spicy serrano chiles and a special blend of herbs and spices. 10.99

## MEXICO CITY FLAUTAS

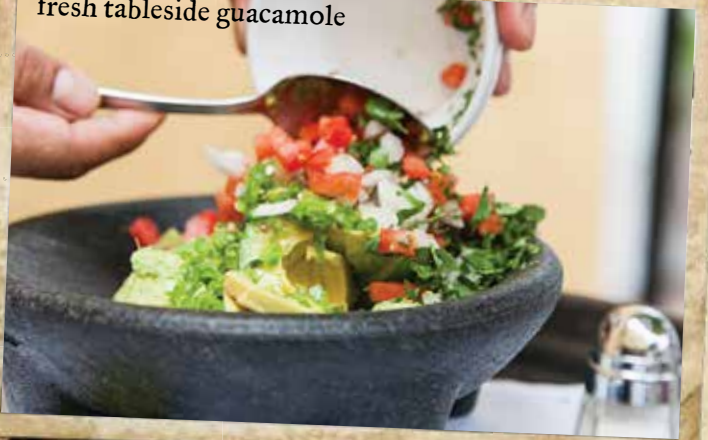
Four crispy flour tortillas filled with grilled chicken and jack cheese. Topped with cotija cheese, crema fresca, pico de gallo and served with jalapeño jelly. 9.49

## CHEESE QUESADILLA

Grilled with a hint of garlic until crisp and golden brown with pico de gallo, salsa picante, guacamole and sour cream. 10.99

Grilled Chicken add .99 • Grilled Steak\* add 1.99

fresh tableside guacamole



bacon-wrapped shrimp



## NACHOS SUPREMOS

Chicken on a mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with fresh jalapeños, tomatoes, green onions and guacamole. 10.99  
Steak\* add 1.99



## BACON-WRAPPED SHRIMP

Four large grilled shrimp wrapped in roasted pasilla chiles, manchego cheese and bacon. 12.99

## GRANDE FIESTA PLATTER

- Mexico City Flautas
- Buffalo Chicken Tenders
- Nachos Supremos
- Cheese Quesadilla

Served with fresh guacamole and dipping sauces. 16.99



grande fiesta platter

# SOUP & SALADS

## HOUSE-MADE TORTILLA SOUP

Our original recipe made fresh throughout the day! Chicken broth, tender chicken, garden-fresh vegetables, jack cheese and fresh avocado.

Bowl 6.99 Cup 3.99

## TABLESIDE FAJITAS SALAD

Grilled chicken breast, romaine lettuce, cotija cheese, fresh avocado, roasted pepitas, fresh pico de gallo, crisp tortilla strips tossed tableside with serrano-grape vinaigrette. 13.99

Grilled Steak\* add 1.99

## GRILLED CHICKEN MEXICAN CAESAR

Romaine lettuce, cotija cheese, tomatoes, roasted pepitas and crisp tortilla strips tossed in our Cilantro-Pepita Dressing™. 13.49

## GRILLED CHICKEN TACO SALAD

Homemade 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. 13.99

grilled chicken taco salad



ADD SOUP OR MEXICAN CAESAR SALAD  
TO ANY ENTRÉE FOR 3.99



INDICATES THIS ITEM IS THE CHEF'S FAVORITE

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



ignited fajitas supremas



# FLAME-GRILLED FAJITAS

All fajitas are drizzled with guajillo butter sauce. Served with rice, frijoles de la olla, guacamole, sweet corn cake and choice of flour or corn tortillas.

## IGNITED FAJITAS SUPREMAS

Our premium fajitas with chipotle marinated grilled steak\*, chicken breast and sautéed shrimp, sizzling together and flamed right at your table with 1800 Silver Tequila. 21.99

### GRILLED CHICKEN FAJITAS

Citrus-chipotle marinated chicken. 17.99

### SHRIMP FAJITAS

Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce. 20.99

### SEAFOOD FAJITAS

Succulent sautéed shrimp and mahi-mahi. 20.99

### GRILLED STEAK\* FAJITAS

Chipotle-garlic marinated steak\*. 19.99

### FAJITAS COMBO

Grilled chicken breast fajitas, grilled steak\* fajitas and a cheese enchilada. 18.99

### VEGGIE FAJITAS

Fresh vegetables, rosemary and mint leaves with a grilled chile relleno. 15.99

## FAJITAS DUO

Select two of your favorites! Grilled chicken breast, grilled steak\* or sautéed shrimp. 19.99

## *el torito presents* FAMILY STYLE FAJITAS

**SERVES UP TO 4!**

Steak\*, Large Shrimp, Chicken and Carnitas Fajitas served with rice, refried beans, guacamole, sweet corn cake and choice of tortillas. 59.99  
Sides are endless, just ask for more!



family  
style  
fajitas



# CREATE YOUR OWN COMBO

All combos include refried beans, rice and our signature sweet corn cake

## TACOS

Chicken Machaca  
Crispy Taco  
Beef Barbacoa  
Crispy Taco

## ENCHILADAS

Cheese Enchilada  
Beef Barbacoa Enchilada  
Chicken Machaca Enchilada

## CLASSICS

Chicken Tamale  
Chile Relleno  
Mexico City Chicken Flautas

PICK TWO 13.99    PICK THREE 14.99

## combo classics

### MACHO COMBO

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 hand-made chicken tamale. Served with refried beans and rice. 15.99

### SIZZLING COMBO

Shrimp sautéed with fajita vegetables and a grilled chicken enchilada served on a sizzling skillet with a grilled steak\* soft taco, frijoles de la olla, rice and warm tortillas. 16.99

### BAJA COMBO

Two bacon-wrapped shrimp, a mahi-mahi fish taco and a shrimp Mazatlán enchilada. Served with rice. 16.99

macho combo



10 PEGOS

carne asada & shrimp



## El Torito SPECIALTIES

OUR FAVORITE MEALS  
PLATED JUST FOR YOU!



### CARNE ASADA

Tender grilled 10oz. skirt steak\* marinated in chile de árbol adobo, topped with nopalitos salsa, with a cheese enchilada and tomato-jalapeño sauce. Served with rice, frijoles de la olla, fresh guacamole and warm tortillas. 18.99

### CARNE ASADA & SHRIMP

7oz. skirt steak\* and sautéed shrimp topped with nopalitos salsa. Served with frijoles de la olla, rice, fresh guacamole and warm tortillas. 20.99

### CARNITAS MICHOCÁN

Slowly simmered in garlic, oranges and spices, our tender pork is served with fresh avocado, frijoles de la olla, rice, pico de gallo, marinated cabbage and warm tortillas. 16.99

### CHILE VERDE

Tender pork with a green tomatillo sauce. Served with rice, frijoles de la olla, pico de gallo, marinated cabbage, avocado and choice of tortillas. 15.99

### POLLO FRESCO EN ADOBO

Chicken breast marinated with chile de árbol adobo, grilled and served atop sautéed fresh spinach. Served with a grilled stuffed pasilla chile and rice. 14.99



chile verde

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## *the original* CADILLAC MARGARITA

Made with premium 1800 Reposado, triple sec and sweet & sour. Served hand-shaken and on the rocks with a side shot of Cointreau Noir. 9.99

### SIGNATURE MARGARITA

House tequila, triple sec and sweet & sour, served on the rocks or blended. 7.99

- Strawberry • Mango • Raspberry
  - Pomegranate • Blackberry • Midori Melon
- Flavors add 1.00



### BLACK DIAMOND MARGARITA

Patrón Roca Silver, Hennessy, exotic citrus juices. Served at your table with a side shaker. 13.99

## *ice cold* CERVEZAS

### BOTTLED BEERS

- Bud Light • Coors Light
- Corona • Corona Light
- Dos Equis Ambar
- Dos Equis Lager
- Heineken
- Modelo Especial
- Negra Modelo
- Pacifico

Ask about our draft selection.

Make any beer a Michelada for \$1.00 more.



## WINES *by the glass*

### CLOS DU BOIS CHARDONNAY

North Coast, California  
Ripe fruity flavors of pear  
and crisp green apple 8.49

### THREE THIEVES CABERNET SAUVIGNON

California  
Rich & full-bodied 7.99

# ENCHILADAS

### SHRIMP MAZATLÁN ENCHILADAS

Sautéed with tomatoes, pasilla chiles, onions and jack cheese with fire-roasted tomatillo and tomato-jalapeño sauces. Served with frijoles de la olla and rice. 15.99

### CHICKEN & SOUR CREAM ENCHILADAS

Tender chicken simmered and smothered in a savory sour cream sauce topped with jack cheese. Served with refried beans and rice. 13.99

### SPINACH ENCHILADAS

Sautéed fresh spinach, pasilla chiles, onions, pico de gallo, melted jack cheese and fire-roasted tomatillo sauce. Served with frijoles de la olla and rice. 11.99

### SIZZLING ENCHILADAS

Served sizzling on a skillet! Grilled chicken with fire-roasted tomatillo sauce and jack cheese. Served with frijoles de la olla, rice and fresh guacamole. 12.99 Grilled Steak\* add 1.99

### ENCHILADAS RANCHERAS

Melted jack cheese with ranchera sauce served with guacamole, refried beans and rice. 12.99  
Chicken Machaca or Beef Barbacoa add 1.99

# TACOS & BURRITOS

### STREET TACO TRIO

Three chicken or carnitas street tacos served with frijoles de la olla and rice. 12.99

Grilled Steak\* add 1.99 Grilled Mahi Mahi or Shrimp add 2.99



### BURRITO ESPECIAL

Chicken machaca or beef barbacoa, jack cheese and ranchera sauce. Served with refried beans and rice. 12.99

### CARNE ASADA BURRITO

Grilled steak\* rubbed with chile de árbol adobo, roasted pasilla chiles, onions, frijoles de la olla, fresh guacamole, jack cheese and salsa picante. Served with refried beans and rice. 14.99



# DESSERTS

## CHOCOLATE VOLCANO CAKE

Rich chocolate cake served warm with a scoop of vanilla ice cream, chipotle-chocolate sauce and whipped cream. 8.99



chocolate volcano cake

sopapillas



## HOME-STYLE FLAN

A traditional house-made favorite. Rich vanilla custard topped with decadent golden caramel sauce and whipped cream. 5.49

## SOPAPILLAS

Mexican pastry tossed in caramel sauce and topped with vanilla ice cream and cinnamon whipped cream. 5.49

## DEEP-FRIED ICE CREAM

Vanilla ice cream in a cinnamon-sugar coating with chipotle-chocolate sauce and whipped cream. 5.99

deep-fried ice cream



# REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing!  
Agua de Jamaica • Strawberry-Cilantro Soda • Cucumber Cooler



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 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. CADILLAC MARGARITA™ is a licensed mark owned by Cadillac Bar. We want your comments.1 (800) 858-6512. Toll-Free. 24 hours a day. 7 days a week or visit us at [www.eltorito.com](http://www.eltorito.com)