



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. 9.99

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

SONORA-STYLE CHEESE QUESADILLA

Two golden brown flour tortillas filled with chicken or steak and melted manchego cheese. Served with fresh marinated cabbage slaw, guacamole and sour cream. 10.99

w/Grilled Chicken add .99

w/Grilled Steak add 1.99

“NO BULL” NACHOS!

A mound of warm chips, melted cheese, refried beans and guajillo chile sauce topped with fresh jalapeños, tomatoes, green onions and guacamole. Chicken Machaca or Beef Barbacoa. 10.99

FIESTA PLATTER

- Mexico City Flautas
- Mexican Buffalo Wings
- Nachos
- Cheese Quesadilla

Served with fresh guacamole and dipping sauces. 16.99

BACON-WRAPPED SHRIMP

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

MEXICAN BUFFALO WINGS

Our Mexican twist on a classic favorite served buffalo style with ranch dip. Choose boneless or traditional. 10.99

ENSALADAS AND SOUPS

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

w/Grilled Steak add 1.99

GRILLED CHICKEN MEXICAN CAESAR

Romaine, 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 cheese and jack cheese. Topped with grilled chicken, roasted pepitas, sour cream, guacamole and your choice of dressing. 13.99

**ADD SOUP OR MEXICAN CAESAR SALAD
TO ANY ENTRÉE FOR 3.99**



Indicates this item is the Chef's favorite and worth giving a try!

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.



EL TORITO
CANTINA AUTENTICA

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.

GRILLED STEAK FAJITAS

Chipotle-garlic marinated steak. 18.99

GRILLED CHICKEN BREAST FAJITAS

Citrus-chipotle marinated fresh chicken breast. 16.99

SHRIMP FAJITAS

Tender shrimp sautéed in jalapeño-garlic butter and guajillo chile sauce. 19.99

VEGGIE FAJITAS

Fresh zucchini, spinach, potatoes, peppers, carrots, squash, green beans, onions, fresh rosemary and mint leaves with a grilled chile relleno. 14.99

SEAFOOD FAJITAS

Succulent sautéed shrimp and mahi-mahi. 19.99

FAJITAS DUO

Select two of your favorites! Grilled chicken breast, grilled steak or sautéed shrimp. 18.99

1800 —TEQUILA— IGNITED FAJITAS

Chipotle marinated grilled steak and chicken breast with sautéed shrimp sizzling together and flamed right at your table with 1800 Silver Tequila. 20.99

FAJITAS COMBO

Grilled chicken breast fajitas, grilled steak fajitas and a cheese enchilada. 17.99

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. 54.99
Sides are endless, just ask for more!



Make it a Trio!

Add Soup or Caesar Salad and a Mini Flan or Mini Deep-Fried Ice Cream to any Daily Dining Deal for just 3.99

MONDAYS FAJITA FIESTA

Choose chicken or steak fajitas for only 12.99

Make them All-You-Can-Eat for 16.99

Served with frijoles de la olla, rice & warm tortillas.

TUESDAYS ALL-YOU-CAN-EAT TACO TUESDAYS

Choose steak, chicken or carnitas for only 11.49.

Served with frijoles de la olla and rice.

AVAILABLE IN THE DINING ROOM ONLY

WEDNESDAYS ALL-YOU-CAN-EAT ENCHILADAS

Choose from chicken machaca, cheese or beef barbacoa only 11.49

Served with refried beans and rice

THURSDAYS CARNITAS

Served with frijoles de la olla, rice & warm tortillas. 12.99

Make them All-You-Can-Eat for 14.99

FRIDAYS ALL-YOU-CAN-EAT DOS EQUIS BEER BATTERED TACOS

Choose Shrimp or Mahi Mahi Tacos 14.99

Served with frijoles de la olla and rice.



Indicates this item is the Chef's favorite and worth giving a try!

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.



EL TORITO
CANTINA AUTÉNTICA

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 12.99 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 & 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, mahi-mahi fish taco and a shrimp Mazatlán enchilada. Served with rice. 16.99

EL TORITO SPECIALTIES

OUR FAVORITE MEALS PLATED JUST FOR YOU!

CARNE ASADA

Tender grilled 10 oz. skirt steak marinated in chile de arbol 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

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

CARNE ASADA & SHRIMP

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

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

CHILE COLORADO

Tender pork with a rich Colorado 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 arbol adobo, grilled and served atop sautéed fresh spinach. Served with a grilled stuffed pasilla chile and rice. 14.99



Indicates this item is the Chef's favorite and worth giving a try!

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.



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

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 w/Grilled Steak add 1.99

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

ENCHILADAS RANCHERAS

Melted jack cheese with ranchera sauce served with guacamole, refried beans and rice. 12.99
Chicken Machaca or Beef Barbacoa add 1.49

TACOS, BURRITOS & MORE!

TACOS JALISCO

Three tacos basted with chile adobo and lightly browned. Choose chicken machaca or barbacoa beef with manchego cheese. Served with frijoles de la olla, marinated cabbage, avocado and rice. 11.99

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 arbol adobo, roasted pasilla chiles, onions, frijoles de la olla, fresh guacamole, jack cheese and salsa picante. Served with refried beans and rice. 14.99

MEXICAN BURGER

1/2 lb. ground chuck, guacamole, bacon, pasilla chile, lettuce, tomatoes, grilled onions and chipotle aioli. Served with jalapeño-garlic fries. 11.49

GRILLED CHICKEN TORTA

Grilled chicken breast, guacamole, bacon, pasilla chile, lettuce, tomatoes, grilled onions and chipotle aioli. Served with jalapeño-garlic fries. 10.99



Street TACO TRIO

Just like in Mexico! Three chicken or carnitas street tacos served with frijoles de la olla and rice. 12.99
w/Grilled Steak add 1.99
w/Grilled Mahi-Mahi or Shrimp add 2.99



Indicates this item is the Chef's favorite and worth giving a try!

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.



SWEET ENDINGS



BUÑUELO CARAMEL SUNDAE

A homemade buñuelo cup filled with vanilla ice cream, diced mango and topped with whipped cream, strawberry sauce and powdered sugar. Served with a shot of tequila caramel sauce. 5.49

HOME-STYLE FLAN

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

CHOCOLATE VOLCANO CAKE

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

SOPAPILLAS

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

REFRESHING SIPS

These flavorful non-alcoholic beverages are refreshing!

- Agua de Jamaica
- Strawberry-Cilantro Soda
- Cucumber Cooler

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. 8.99

- Original • Mango • Pomegranate • Midori Melon • Blackberry

SIGNATURE MARGARITA

House tequila, triple sec and sweet & sour, served on the rocks or blended. 7.29

- Original • Strawberry • Mango • Raspberry • Pomegranate • Midori Melon • Blackberry

Ice Cold CERVEZAS



BOTTLED BEERS

- Bud • Cabotella Mexican Ale • Coors Light • Corona • Corona Light • Dos XX Lager • Heineken • Miller Lite • Modelo Especial • Montejo Mexican Lager • Negra Modelo • Pacifico • Tecate • O'Douls (NA)

Ask about our draft selection.

WINE BY THE GLASS

Blanco

CAVIT, LUNETTA, PROSECCO, Italy

Fruit flavors with a clean finish 7.99

SEAGLASS, PINOT GRIGIO, Santa Barbara, California

Crisp & refreshing 7.99

CLOS DU BOIS, CHARDONNAY, North Coast California

Ripe fruity flavors of pear and crisp green apple 7.99

Tinto

MARK WEST, PINOT NOIR, California

Rich berry flavors and subtle oak 8.49

ROBERT MONDAVI, RED BLEND, Central Coast California

Smooth with a long finish 7.49

THREE THIEVES, CABERNET SAUVIGNON, California

Rich & full-bodied 7.49



Indicates this item is the Chef's favorite and worth giving a try!