


FEATURED COCKTAILS



Bombita Fishbowl new

It's the bomb! Enjoy this fruity fishbowl filled with Tequila, Triple Sec, Blue Curacao, Peach Schnapps, fresh lime juice and agave nectar. Topped with a hard seltzer, a tequila nip, Nerds candy, Swedish Fish, and gummies.



Margarita Tower

Simply THE BEST way to party like a Rockstar! This 100oz Tower is filled with our famous fresh house Margarita, perfect to share with your friends. You can upgrade it with your favorite flavor or Tequila, ask your server about this Big Baby. Let's get the party started!



Beach Bucket Marg new

Summer is here! Transport yourself to the beach with our New signature cocktail. A refreshing watermelon frozen Margarita, with watermelon Li-queur, topped with a shot of Tropical Rum, watermelon gummies and Red Bull Red Edition. #BeachPlease!



Bonita Blue

Back by popular demand Toro Azteca's Signature house margarita mix with Blue Curacao, and Peach Schnapps! She is the Bonita Senorita of the house!



Beer Rita

Choose your favorite beer! And we will dump the entire bottle in our signature house margarita with a splash of grenadine. Recommended frozen. Upgrade it with your favorite flavor for \$1.50



Pomegranate Margarita

LA GRANADA! Toro Tequila, Triple Sec, fresh lime juice, Agave nectar, and Pomegranate Liqueur. The flavor that makes you feel like summer all year!



Mangonada Margarita

A traditional Mexican snack meets Margarita. Our traditional frozen Margarita mix with mango puree, a dash of Tapatio hot sauce, and Chamoy, rimmed with Chamoy and Tajin, served with a Tamarillo Mexican candy.



El Toro Rita

Need a pick me up? An entire red bull can inside our signature house Margarita, topped with Blue Curacao. Upgrade it with your favorite flavor for \$1.50



Flag Margarita

Our house specialty! Featuring three layers of frozen Margarita, each with its own flavor. With a fruity strawberry layer, house flavored layer, and a melon flavored layer. With a nip of Silver Tequila on top.



Seasonal Featured Drink new

Are you ready to try something new, FUN and DELICIOUS? Ask your server about our Seasonal Featured Cocktail. We know you will LOVE it!

MARGARITAS

EL PAPICHULO	16
PATRON SILVER, BLOOD ORANGE LIQUOR, AGAVE NECTAR, FRESH LIME JUICE, ORANGE BITTERS.	
THE PLATINUM	25
AVION 44 ULTRA PREMIUM, GRAND MARNIER, FRESH LIME JUICE AND AGAVE NECTAR.	
SURF BOARD	17
PATRON SILVER, PATRON CITRONGE ORANGE, WATERMELON LIQUEUR, FRESH LIME JUICE AND AGAVE NECTAR.	
EL TROPICAL MANGO	16
PATRON SILVER, PATRON CITRONGE, FRESH LIME JUICE, MANGO PUREE, AGAVE NECTAR.	
JALAPEÑO MARGARITAVILLE	16
JALAPEÑO INFUSED PATRON SILVER TEQUILA, FRESH LIME JUICE, AGAVE NECTAR AND PASSION FRUIT PUREE.	
THREE AMIGOS	18
CASAMIGOS SILVER, REPOSADO AND AÑEJO TEQUILA, GRAN GALA, FRESH LIME JUICE, AGAVE NECTAR.	
LOCOCO MANGO	16
1800 COCO TEQUILA, PATRON CITRONGE, FRESH LIME JUICE, MANGO PUREE, COCO PUREE AND AGAVE NECTAR.	
THE ORIGINAL COCO	16
1800 COCO TEQUILA, GRAND MARNIER, TRIPLE SEC, COCO PUREE, FRESH LIME JUICE, AGAVE NECTAR.	
EL PATRÓN	16
PATRON, GRAN GALA, FRESH LIME JUICE, AGAVE NECTAR.	
SKINNY	16
PATRON SILVER, FRESH LIME JUICE, AGAVE NECTAR AND SODA WATER.	
PIÑA PICANTE	16
JALAPEÑO INFUSED TEQUILA, FRESH LIME JUICE, AGAVE NECTAR, SPLASH OF PASSION FRUIT PUREE, MUDDLED JALAPEÑO, CILANTRO AND FRESH PINEAPPLES.	
HOUSE MARGARITA	13
TEQUILA SILVER, TRIPLE SEC, FRESH LIME JUICE AND AGAVE NECTAR.	
HOUSE FLAVORITA	14.50
TEQUILA SILVER, TRIPLE SEC, FRESH LIME JUICE AND AGAVE NECTAR. WITH YOUR CHOICE OF STRAWBERRY, PEACH, RASPBERRY, GUAVA OR PASSION FRUIT FLAVOR.	
TEXAS MARGARITA	14
TEQUILA SILVER, TRIPLE SEC, FRESH LIME JUICE, FRESH ORANGE JUICE AND AGAVE NECTAR.	

COCKTAILS

PALOMA PATRON	14
PATRON SILVER, LIME, GRAPEFRUIT SODA, SPLASH OF PASSION FRUIT PUREE.	
MEZCALERO	14
MEZCAL, GRAPEFRUIT SODA, PINEAPPLE JUICE, LIME.	
CARAJILLO	14
FRESHLY BREWED ESPRESSO COFFEE, LICOR 43.	
SKINNY MULE	13
VODKA, GINGER BEER, LIME.	
MEXICAN MULE	14
PATRON SILVER, GINGER BEER, LIME. (MAKE IT SPICY BY SWITCHING TO JALAPENO INFUSED TEQUILA).	
MANGO MULE	14
VODKA, MANGO PUREE, LIME, GINGER BEER.	
MEXICAN OLD FASHIONED	14
YOUR CHOICE MEZCAL OR BOURBON WHISKEY, AGAVE NECTAR, BITTERS, ORANGE SLICE.	
PIÑA COLADA	14
DAIQUIRI	14
CHOOSE YOUR FLAVOR: STRAWBERRY, MANGO, PASSION FRUIT, PEACH, GUAVA, RASPBERRY.	
JALISCO SUNSET	14
PATRON SILVER, PINEAPPLE, ORANGE, HIBISCUS.	
MOJITO	12
RUM, FRESH MINT, AGAVE, LIME. ADD FLAVOR FOR \$1.50	
COCO MOJITO	12.5
COCONUT RUM, FRESH MINT, AGAVE, LIME.	
MICHELADA	14
YOUR CHOICE OF MEXICAN BEER, SECRET MICHELADA SAUCE, CLAMATO JUICE, LIME, SALT.	

MARTINIS 13

- ESPRESSO MARTINI
- PEANUT BUTTER MARTINI
- CHOCOLATE MARTINI
- COSMOPOLITAN
- CLASSIC MARTINI

WINE

RED WINE 6.99

- CABERNET SAUVIGNON
- PINOT NOIR
- MALBEC
- MERLOT
- SANGRIA

WHITE WINE 6.99

- SAUVIGNON BLANC
- CHARDONNAY
- PINOT GRIGIO
- MOSCATO

*** ASK YOUR SERVER ABOUT OUR HAND SELECTED BOTTLES ***

BEERS

MEXICAN BEER

- CORONA 6
- CORONA LIGHT 6
- DOS EQUIS LAGER 6
- DOS EQUIS AMBER 6
- MODELO ESPECIAL 6
- MODELO NEGRA 6
- PACIFICO 6

IMPORTED/NATIONAL

- HEINEKEN 6
- HEINEKEN 0.0 (NON-ALCOHOLIC) 6
- BUD LIGHT 5
- COORS LIGHT 5
- MICHELOB ULTRA 5
- BUDWEISER 5

DRAFT BEERS

ASK YOUR SERVER ABOUT THE MOST UPDATED DRAFT LIST.

DESSERTS 6.99

- FRIED ICE CREAM
- CHURROS
- FLAN
- TRES LECHES CAKE

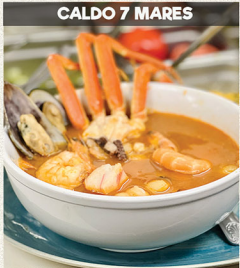
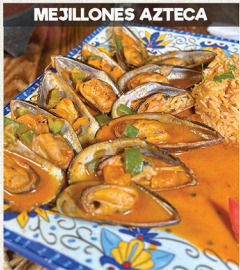




CHEF'S SPECIALS

SEAFOOD

DEDOS DE PESCADO Fried tilapia fillet strips in our secret battered, served with a side of salsa negra and a creamy huichol/ranch dressing.	22
COCTEL DE CAMARON Cooked shrimp with cocktail sauce, pico de gallo, avocado, cucumber.	25
COCTEL MIXTO Cooked shrimp, octopus with cocktail sauce, pico de gallo, avocado, cucumber.	27
COCTEL MONUMENTAL Cooked shrimp, octopus, crab meat, fish, scallops with cocktail sauce, pico de gallo, avocado, cucumber.	30
AGUACHILE VERDE 🔥 Raw shrimp cooked in lime with green aguachile sauce, cucumber, avocado, onion, olive oil.	30
AGUACHILE ROJO 🔥 Raw shrimp cooked in lime with red aguachile sauce, cucumber, red onion, avocado, chiltepin pepper, olive oil.	30
TORRE DE MARISCOS 🔥 A delicious ceviche tower with cooked shrimp, octopus, crab meat, scallops, onion, cilantro, cucumber, avocado, tomato in our home made secret sauce.	36
CAMARONES AL AJILLO Sautéed shrimp with buttery guajillo pepper sauce, served with a side of rice, lettuce, tomato and onion salad, garlic bread, and a creamy huichol/ranch dressing.	30
MEJILLONES NAYARIT Cooked mussels in a creamy cheese sauce with mixed bell peppers, served with rice.	26
MEJILLONES AZTECA Cooked mussels in our seafood sauce with mixed bell peppers, served with rice.	26
PIÑA FESTIVAL DEL MAR A seafood feast! Grilled octopus, shrimp, mussels, scallops, crab meat, mixed bell peppers, topped with a creamy cheese sauce, served with a side of rice, lettuce, tomato and onion salad, garlic bread and a creamy huichol/ranch dressing.	39
CHAPUZON DEL MAR Cooked shrimp, mussels, scallops, octopus, crab meat with potato, corn, onion.	42
COCO ENAMORADO A fresh tropical Coconut loaded with grilled octopus, shrimp, mussels, scallops, crab meat, mixed bell peppers, topped with a creamy cheese sauce, served with a side of rice, lettuce, tomato and onion salad, garlic bread and a creamy huichol/ranch dressing.	42
FILETE DE PESCADO REBECO A fresh white fish fillet loaded with grilled octopus, shrimp, mussels, scallops, crab meat, mixed bell peppers, topped with a creamy cheese sauce, served with a side of rice, lettuce, tomato and onion salad and a creamy huichol/ranch dressing.	40
CALDO 7 MARES A Baja California tradition! Fresh seafood soup with octopus, white fish fillet, shrimp, crab meat, crab legs, mussels, served with garlic bread.	39



TACOS, BURRITOS & MORE

BIRRIA STYLE TACOS (LIMITED AVAILABILITY - VERY POPULAR ITEM!) 3 corn tortillas dipped in birria style beef broth cooked to perfection on the grill, stuffed with beef birria, queso Chihuahua, chopped onions, cilantro. Accompanied by a traditional Mexican birria style beef soup broth, rice and beans.	23
ESQUITES "es-kee-te" Mexican street corn off the cob sautéed in butter with onions, and salt. Topped with queso fresco, chili powder and Mexican style crema.	7
TACOS CAMARÓN PRESIDENTE An exquisite delicacy from Baja California. Three corn tortilla tacos filled with grilled chopped shrimp, bacon, onion, queso Chihuahua and red guajillo salsa. Accompanied by a side of creamy cheese dip and red guajillo salsa, DIP YOUR TACOS IN BOTH SIDES FOR THE FULL EXPERIENCE!	24
TACOS DE ASADA TAPATIOS 🔥 🔥 FEATURED NEW! Three corn tortillas with grilled steak strips, maguey salsa, caramelized onions and peppers, cilantro, red pickled onions, with a side of rice and black beans.	22
VEGAN TACOS 3 corn tortillas filled with grilled veggies, onions, peppers, and corn. Topped with cilantro and avocado. Served with a side of black beans.	15
BURRITO TEJANO 10inch deep fried burrito stuffed with grilled chicken, grilled steak, grilled shrimp, peppers, onions, rice and beans. Topped with a creamy cheese dip, sour cream, guacamole and pico de gallo.	22
BURRITO TROPICAL A taste of paradise. A 10inch tortilla stuffed with grilled shrimp, grilled pineapple, grilled onions, rice and black beans. Topped with a creamy cheese dip, sour cream, and pico de mango.	21
ENCHILADAS SAN ANTONIO Three enchiladas stuffed with grilled steak, grilled chicken, and grilled shrimp. Topped with a creamy chipotle sauce, sour cream, and pico de gallo. Served on a bed of rice.	21

🔥 Spicy

**For guests with special dietary requirements or allergens who may wish to know about food ingredients used, please ask a member of the restaurant team. Notice: Foods cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses, especially if you have certain medical conditions. To our guests with food sensitivity or allergies, Toro Azteca cannot ensure that menu items do not contain ingredients that may cause an allergic reaction. All weights are prior to cooking. Before placing your order, please inform your server if a person in your party has a food allergy.





TORO AZTECA
MEXICAN CANTINA
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APPETIZERS

FRESH TABLE SIDE GUACAMOLE 12
Freshly made table side guacamole with avocados, jalapeño, tomato, onion, lime, salt and cilantro.

FRESH CEVICHE 18.99
Freshly made table side ceviche with cooked shrimp, avocados, jalapeño, tomato, onion, lime, salt, and cilantro.

SUPER QUESO DIP 14.99
Grilled steak, shrimp, and chicken with melted Chihuahua cheese. Served with flour tortillas.

CHEESE DIP 8.99

SWEET PLANTAINS 8.99
Served with sour cream.

QUESO FUNDIDO (CHORIQUESO) 13.99
Grilled Mexican sausage with melted Chihuahua cheese, peppers and onions. Served in a sizzling fajita skillet.

LOS GRATINADOS
Your choice of grilled shrimp, steak, or chicken with sautéed onions and poblano peppers, covered with melted Chihuahua cheese. Served in a sizzling fajita skillet with flour tortillas.
Chopped Shrimp: 16.99
Steak Strips: 15.99
Chicken Strips: 14.99

EMPANADAS 12
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo and avocado salsa.

TAQUITOS MEXICANOS 12.50
Four stuffed, deep-fried corn tortillas, two chicken and two beef. Served with pico de gallo, crema fresca and shredded cheese.

CHICKEN WINGS (10) 14.99
Your choice of BBQ or buffalo, served with ranch.

NACHOS

CHICKEN BACON RANCH NACHOS 15.99
Tortilla chips topped with melted cheese, grilled chicken, bacon, ranch, lettuce, and tomato.

NACHOS SUPREME 14.99
Tortilla chips topped with melted cheese, your choice of ground beef or shredded chicken, lettuce, pico de gallo and sour cream.

FAJITAS NACHOS
Tortilla chips topped with melted cheese, your choice of grilled shrimp, steak, or chicken, sautéed onions and bell peppers.
Chopped Shrimp: 19.99
Steak Strips: 17.99
Chicken Strips: 16.99
Texas Style: Shrimp, steak, and chicken 23.99

SALADS

TACO SALAD 12.99
Crispy flour tortilla bowl filled with your choice of ground beef or shredded chicken, shredded cheese, beans, lettuce, pico de gallo and sour cream.

FAJITA TACO SALAD
Crispy flour tortilla bowl filled with your choice of grilled shrimp, steak, or chicken, sautéed onions, peppers, guacamole, shredded cheese, beans, lettuce, pico de gallo, and sour cream.
Chopped Shrimp: 19.99
Steak Strips: 17.99
Chicken Strips: 16.99

BURRITO BOWL DINNER
Your choice of grilled shrimp, steak, or chicken, rice, black beans, guacamole, lettuce, sour cream, shredded cheese and pico de gallo.
Chopped Shrimp: 19.99
Steak Strips: 17.99
Chicken Strips: 16.99

CHICKEN FAJITA SALAD 15.99
Grilled chicken over a bed of shredded lettuce with pico de gallo, cucumbers, avocado and shredded cheese.

TORO SALAD 21
Grilled shrimp and chicken with mushrooms, mixed lettuce, avocado, pico de gallo, cucumber, red onions, and shredded cheese.

CHICKEN TORTILLA SOUP 11.99
Our traditional chicken broth with rice, shredded chicken, corn, steamed vegetables, tortilla strips and shredded cheese.

BURRITOS

All burritos are made with flour tortilla and drizzled with sour cream.

BURRITO LA RULETA
10" flour tortilla filled with your choice of grilled steak or chicken, sautéed onions, rice, and beans, topped with our creamy cheese sauce, red enchilada sauce, and pico de gallo.
Steak Strips: 18.99
Chicken Strips: 17.99

BURRITOS FAJITAS (2)
Two burritos filled with your choice of grilled steak or chicken, and sautéed onions, topped with our creamy cheese sauce, served with a side of rice and beans.
Steak Strips: 18.99
Chicken Strips: 17.99

BURRITO SAN JOSÉ 17.99
10" flour tortilla filled with grilled chicken, chorizo, rice, and beans, topped with our creamy cheese sauce and pico de gallo.

BURRITO PASTOR 18.99
One 10" flour tortilla filled with grilled pork marinated in a pineapple adobo salsa, pineapple, and sautéed onions, topped with our creamy cheese sauce, red tomatoillo sauce and pico de gallo. Served with a side of rice and beans.

PHILLY STEAK BURRITO 19.99
One 10" Flour tortilla filled with thinly sliced Philly steak, sautéed onions, mushrooms and roasted poblano peppers, topped with our creamy cheese sauce.

BURRITO DELUXE (2) 17.99
Two burritos, one filled with shredded chicken and beans, one filled with shredded beef and beans, topped with our creamy cheese sauce, red burrito sauce, lettuce, and pico de gallo. Served with a side of rice and beans.

BURRITO MEX 19.99
One 10" flour tortilla filled with grilled steak, sautéed onions, and beans, topped with our creamy cheese sauce, guacamole dip, and pico de gallo. Served with a side of rice and beans.

BURRITO CHIPOTLE 17.99
One 10" flour tortilla filled with grilled chicken, rice, beans, and peppers, topped with a creamy chipotle sauce and pico de mango.

BURRITO DE CARNITAS 17.99
One 10" flour tortilla filled with braised pork carnitas, rice and beans, topped with our creamy cheese sauce, red tomatoillo sauce, avocado slices and pico de gallo.

CHICKEN

Chicken plates are served with flour tortillas.

CHORI POLLO 21
Grilled chicken breast topped with chorizo and a creamy cheese sauce. Served with a side of rice and beans.

POLLO ASADO 20
Grilled chicken breast topped with sautéed onions and a creamy cheese sauce. Served with a side of rice and beans.

KIDS

12 YEARS AND UNDER. INCLUDES UNLIMITED FOUNTAIN DRINK REFILLS. THERE IS A \$1.50 UPCHARGE FOR JUICE OR MILK REFILLS.

MAC & CHEESE 9
Includes your choice of rice, beans, or fries.

QUESADILLA AND RICE 9
Flour tortilla stuffed with your choice of shredded chicken or ground beef. Served with your choice of rice, beans, or fries.

CHICKEN FINGERS AND FRIES 9

CHEESE PIZZA AND FRIES 9

KIDS' COMBO 9
Ground beef burrito and soft taco. Served with your choice of rice, beans, or fries.

KIDS VIRGIN GRANDE MARGARITA 7.99
Your choice strawberry or pina colada flavor.

QUESADILLAS

QUESADILLA AL PASTOR 17.99
One quesadilla filled with your choice of grilled pork or chicken marinated in a pineapple adobo salsa, Chihuahua cheese, grilled pineapple and sautéed onions. Served with your choice of rice or beans.

QUESADILLA RANCHERA
One quesadilla filled with beans, cheese, sautéed onions and your choice of grilled shrimp, steak, or chicken.
Chopped Shrimp: 19.99
Steak Strips: 17.99
Chicken Strips: 16.99
Texas Style: Shrimp, steak, and chicken 23.99

QUESADILLAS RELLENAS 14.99
Two quesadillas with your choice of shredded beef, ground beef, or shredded chicken. Served with your choice of rice or beans.

SPINACH & CHICKEN QUESADILLA 17.99
One quesadilla filled with cheese, grilled chicken, and sautéed spinach.

ENCHILADAS

All enchiladas are made with corn tortillas, drizzled with sour cream, and topped with queso fresco.

EL JEFE 18.99
Three enchiladas stuffed with carne asada, grilled corn, peppers, and onions, topped with our special creamy corn sauce. Served on a bed of rice.

ENCHILADAS SUIZAS 16.99
Three shredded chicken enchiladas, topped with a creamy green tomatoillo sauce. Served with a side of rice and beans.

ENCHILADAS BANDERA 16.99
Three corn tortillas, one shredded chicken, one ground beef and one cheese. Topped with three different sauces (spinach sauce, red enchilada sauce, creamy cheese sauce). Served with a side of rice and beans.

ENCHILADAS CHIPOTLE 16.99
Three enchiladas, one shredded beef, one ground beef and one shredded chicken. Topped with a creamy chipotle sauce and pico de gallo. Served with a side of rice and beans.

ENCHILADAS SUPREME 16.99
Supreme combo of four enchiladas, one shredded chicken, one shredded beef, one ground beef, and one cheese. Topped with our red enchilada sauce, lettuce, and pico de gallo.

ENCHILADAS NORTEÑAS 16.99
Three enchiladas, one potato and chorizo, one shredded chicken, and one pork carnitas. Topped with three different sauces (spinach sauce, red enchilada sauce and creamy chipotle sauce). Served with rice and beans.

SEAFOOD

CAMARONES AL MOJO DE AJO 23
Sautéed shrimp in garlic mojo sauce, onions, tomato, and fresh avocado, served over rice and topped with cilantro fresco.

SEAFOOD CHIMICHANGAS 21
Two deep-fried flour tortillas, filled with shrimp and imitation crab meat, drizzled with our creamy cheese sauce, lobster bisque and sour cream. Served with a side of rice and beans.

PESCADO TORO 22
White fish fillet with grilled shrimp, mushrooms, spinach, onions, and roasted peppers in a delicious white wine sauce. Served over a bed of rice.

ARROZ FRITO

MEXICAN FRIED RICE WITH CHEESE SAUCE.
CHOOSE ONE OF THE FOLLOWING OPTIONS:

- Grilled Vegetables 14
- Grilled Chicken 17
- Grilled Beed 18
- Grilled Shrimp 20
- Grilled Chicken and Beef 20
- Grilled Chicken and Shrimp 22
- Grilled Beef and Shrimp 24
- Grilled Chicken, Beef and Shrimp 25

*PRICE LISTED FOR EACH ADDITIONAL ITEM
ADDED. IF YOU WANT TO ADD MORE THAN ONE
OPTION THE PRICE MAY BE DIFFERENT THAN
ABOVE.



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FOR YOUR CONVENIENCE, A SERVICE FEE WILL BE ADDED IN CHECKS \$100 AND UP. THANK YOU.

TACOS

All of our tacos are sold by order of "3" and are served with a side of rice and black beans. All tacos are served with a red guajillo sauce and green tomatillo sauce on the side.

BAJA FISH TACOS	23
Light, crispy, and fresh, these scrumptious Baja fish tacos are served on a flour tortilla, loaded with beer-battered white fish, tangy citrus slaw, and our tasty chipotle aioli. A delicious take on a classic west coast beach favorite!	
TACOS DE ARRACHERA ASADA	24.99
Corn tortillas, grilled prime skirt steak, onions, and cilantro.	
TACOS DE BISTEK	21
Corn tortillas, grilled steak, onions, and cilantro.	
TACOS DE CARNITAS	19
Corn tortillas, pork carnitas, and pico de gallo.	
TACOS DE POLLO	19
Corn tortillas, grilled chicken, pico de gallo, shredded cheese, and avocado slices.	
TACOS AL PASTOR	19
Corn tortillas with your choice of grilled pork or chicken marinated in a pineapple adobo salsa, topped with onions and cilantro.	

SIZZILING FAJITAS

All fajitas are served in a sizzling skillet with grilled bell peppers and onions. Served with a side of rice, beans, lettuce, shredded cheese, sour cream, pico de gallo, and flour tortillas. Make them Gluten Free with corn tortillas.

CHICKEN TENDERLOIN	20
STEAK	22
SHRIMP	24
PORK CARNITAS	20
MIXED	23
Grilled chicken and steak.	
TEXAS	25
Grilled steak, chicken, and shrimp.	
FAJITAS FOR TWO	42
The perfect mix of steak, chicken, shrimp, and pork carnitas. Comes with two side plates.	

COMBOS

Your combo includes rice and beans + select extra items with your choice of filling.

- 1 item \$12.95
- 2 items \$14.95
- 3 items \$16.95

INCLUDED:
• Rice & Beans

+
ITEM CHOICES:
• Enchilada
• Burrito
• Taco
• Quesadilla

+
FILLING CHOICES:
• Ground beef
• Shredded beef
• Chicken
• Beans
• Cheese

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STEAKS

Steak plates are served with flour tortillas.

MOLCAJETE TORO	42
A traditional feast! A hot bowl filled with a juicy rib-eye steak, chicken breast, grilled shrimp, poblano peppers, sautéed onions, grilled pineapple, al pastor salsa, and a creamy cheese sauce. Served with two side plates of rice and beans.	
EL CHURRASCO	25.99
Grilled skirt steak topped with our special chimichurri salsa and grilled onions. Served with a side of tostones, pico de gallo and rice.	
TIERRA Y MAR	28.99
Grilled rib-eye steak served over our red tomatillo salsa and grilled shrimp topped with Chihuahua cheese. Served with rice, beans and pico de gallo.	
STEAK AND FRIES	22.99
Grilled steak strips topped with pickled jalapeños, pico de gallo and our creamy cheese sauce. Served over a bed of French fries.	
PIÑA LOKA	23
Grilled pineapple stuffed with chicken, steak, sautéed onions, peppers, and topped with our creamy cheese sauce. Served with a side of rice.	
CARNE ASADA *	24
Tender rib-eye steak, served with a side of rice, beans, and pico de gallo.	
EL PAISANO *	
Your choice of T-Bone steak or grilled chicken breast topped with grilled shrimp, mushrooms, onions and peppers, drizzled with our creamy cheese sauce. Served with a side of rice and beans.	
T-BONE STEAK: 29 CHICKEN BREAST: 25	
CARNITAS DINNER	18.99
Braised pork cooked in a citrusy beer, garlic infused lard, and grilled onions. Served with a side of rice, beans, and pico de gallo.	

CHIMICHANGAS

CHIMICHANGA TEXANAS	20
Two deep-fried flour tortillas stuffed with your choice of grilled steak or chicken, sautéed onions, and bell peppers, topped with our creamy cheese sauce, guacamole, sour cream, queso fresco and pico de gallo. Served with a side of rice and beans.	
CHIMICHANGA ORIGINAL	18
Two deep-fried flour tortillas, stuffed with your choice of shredded beef or chicken, topped with our creamy cheese sauce, and drizzled with sour cream. Served with a side of rice and beans.	
VEGETARIAN	
BOLLYWOOD BURRITO	16.99
10" Burrito stuffed with grilled onions, peppers, mushrooms, spinach, rice, and beans. Topped with our creamy cheese dip and drizzled with sour cream.	
QUESADILLAS VEGETARIANAS	16.99
Flour tortillas filled with a mix of sautéed spinach, green zucchini, yellow squash, mushrooms, corn, and shredded cheese.	
ENCHILADAS VEGETARIANAS	16.99
Three corn tortillas, one mushroom, one bean, and one spinach, topped with our creamy cheese sauce. Served with a side of rice.	
FAJITAS VEGETARIANAS	17.99
Mixed grilled vegetables on a sizzling skillet. Served with rice, beans, lettuce, shredded cheese, pico de gallo, sour cream and flour tortillas.	

HOUSE WINE 40Z	5
Red: Cabernet, Merlot, Malbec, Pinot Noir. White: Pinot Grigio, Chardonnay, Moscato, Sauvignon Blanc	
DRAFT BEER 120Z	4
Please ask your server for today's selection.	

FOOD	
GUACAMOLE DIP	3
CHEESE DIP	3
PICO DE GALLO	3
TACOS MINEROS	3
Corn tortilla, black beans, red salsa, queso fresco, crema.	
FRENCH FRIES	3
Served with ketchup.	
BAR SIZE NACHOS	5
Tortilla chips, ground beef, cheese dip, lettuce, pico de gallo, crema.	
TAQUITOS MEXICANOS (2)	6
Deep-fried corn tortillas, stuffed with shredded chicken. Topped with pico de gallo and crema.	
EMPANADAS (2)	6
Deep-fried dough, stuffed with shredded chicken and cheese. Topped with pico de gallo.	

LUNCH

Monday through Friday 11am - 3pm - Lunch must be specifically requested by customers- Not Valid on Holidays- All enchiladas and burritos are garnished with sour cream.

LUNCH BIRRIA STYLE TACOS	13
Two corn tortillas dipped in birria style beef broth cooked to perfection on the grill, stuffed with beef birria, queso Chihuahua, chopped onions, and cilantro. Accompanied by a traditional Mexican birria style beef soup broth.	
LUNCH FAJITAS	16
A lunch-sized portion of a sizzling skillet with your choice of grilled chicken or steak, onions, and bell peppers. Served with a side of rice, refried beans, lettuce, cheese, pico de gallo, sour cream and tortillas.	
LUNCH FAJITA BURRITO	13
One burrito filled with your choice of grilled steak or chicken, and sautéed onions, topped with our creamy cheese sauce, served with a side of rice and beans.	
LUNCH BURRITO DELUXE	12.50
Your choice of one burrito, shredded chicken and beans or shredded beef and beans, topped with our creamy cheese sauce, red burrito sauce, lettuce, and pico de gallo. Served with a side of rice and beans.	
LUNCH BURRITO SAN JOSÉ	14
Lunch sized burrito filled with grilled chicken, chorizo, rice, and beans, topped with our creamy cheese sauce and pico de gallo.	
LUNCH SPINACH ENCHILADAS	12
Two chicken enchiladas topped with a creamy green tomatillo sauce and quest fresco. Served with a side of rice and beans.	

LUNCH ENCHILADAS SUIZAS	13.50
Grilled chicken, homemade chorizo, rice, beans, cheese sauce and pico de gallo.	
LUNCH CHIMICHANGA	13.50
One deep-fried flour tortilla with your choice of shredded beef or chicken, topped with our creamy cheese sauce. Served with a side of rice and beans.	
LUNCH BURRITO BOWL	14
Your choice of grilled chicken or steak, rice, black beans, guacamole dip, lettuce, sour cream and pico de gallo.	
LUNCH QUESADILLA RELLENA	12.50
One shredded beef or chicken quesadilla with a side of rice.	
LUNCH ENCHILADAS EL JEFE	14
Two enchiladas stuffed with carne asada, grilled corn, peppers, and onions, topped with our special creamy corn sauce. Served on a bed of rice.	

SIDES

• Corn Tortillas	1.50
• Flour Tortillas	1.50
• Shredded Cheese	1.99
• Lettuce	1.25
• Guacamole Dip	4.99
• Sour Cream	1.50
• Pico De Gallo	2.75
• Pico De Mango	2.99
• Refried Beans	3.99
• Black Beans	3.99
• Rice	3.99
• Spicy Habanero Sauce	1.25
• Grilled Mushroom	1.99
• Grilled Onion	1.99
• Grilled Peppers	1.99
• Shrimp	5.99
• Extra Chips	3
• Extra Salsa (Lrg)	7.99

LATE NIGHT MENU

FRIDAY AND SATURDAY 10PM-CLOSE

TAQUITOS MEXICANOS	12.50
Four stuffed, deep-fried corn tortillas, two chicken and two beef. Served with pico de gallo, crema fresca and shredded cheese.	
STUFFED JALAPENOS	10
Jalapeño peppers breaded and deep fried, stuffed with cream cheese and served with our special house chipotle salsa over a bed of lettuce.	
EMPANADAS	12
Four assorted empanadas, chicken and cheese or beef and cheese. Served with pico de gallo and avocado salsa.	
NACHOS SUPREME	14.99
Tortilla chips topped with melted cheese, your choice of ground beef or shredded chicken, lettuce, pico de gallo and sour cream.	
CHICKEN WINGS	14.99
Your choice of BBQ or buffalo, served with ranch.	
SALSA FLIGHT	12
Guacamole, cheese dip, red salsa. Served with tortilla chips.	

TORO AZTECA MEXICAN CANTINA RESERVES THE RIGHT TO MODIFY THE HAPPY HOUR SPECIALS OR LATE NIGHT MENU IN ANY WAY OR AT ANY TIME, AND TO CANCEL THE HAPPY HOUR SPECIALS FOR ANY REASON.
NOT VALID WITH ANY OTHER OFFERS

HAPPY HOUR!

MONDAY - FRIDAY 3-6PM
THE HAPPIEST HOUR IN CT IS HERE!
NOT VALID ON HOLIDAYS OR SPECIAL EVENTS.
MUST BE REQUESTED BY CUSTOMERS.

DRINKS

LA PATRONA CLASICA	6
Patron Silver, Orange Liquor, fresh lime, organic agave. Add a flavor \$1.50: Strawberry, passion fruit, guava, raspberry, mango.	
PATRON SILVER SHOT	5
EL PEPINO PICANTE	7
Jalapeno infused Patron Silver, Joven Mezcal, muddled jalapenos and cucumber, fresh lime, organic agave, tajin rim.	
DE LA CASA FROZEN	5
Silver Tequila, Orange Liquor, Sour Mix. Add a flavor \$1.50: Strawberry, passion fruit, guava, raspberry.	
SANGRIA NATURAL	5
Cabernet, Orange Liquor, Brandy, orange juice, pineapple juice.	
WELL DRINKS	5
Your Choice of Liquor: Vodka, Gin, Tequila, Rum, Whiskey. Your Choice of Fountain Soda: Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Soda Water.	