



Rum Cocktails

ORIGINAL MAI TAI	15
<i>appleton vx / orange curacao lime / orgeat</i>	
HAWAIIAN MAI TAI	15
<i>bacardi / goslings dark rum / orgeat dry curacao / pineapple / lime</i>	
ZOMBI	17
<i>appleton estate vx rum / smith & cross rum wray & nephew o.p. rum / pineapple lime / falernum / hibiscus / bitters</i>	
PAIN KILLER	15
<i>pussers rum / coco lopez pineapple / lime / nutmeg</i>	
ORIGINAL MOJITO	14
<i>bacardi rum / lime / mint simple syrup / soda</i>	
BLUEBERRY COCONUT MOJITO	15
<i>bacardi rum / coco lopez mint / blueberries / soda</i>	
SPICY PASSION FRUIT MOJITO	15
<i>bacardi rum / passion fruit purée mint / chilé syrup / soda</i>	
PALOMA	15
<i>bacardi rum / lime juice / mint syrup pamplemousse / jarritos toranja</i>	
ORIGINAL DAIQUIRI	15
<i>rum clement 6 year / lime demerara syrup</i>	
BANANA DAIQUIRI	15
<i>appleton estate vx rum / lime giffard banana / demerara syrup</i>	

Beer

COORS LIGHT	8
DOS EQUIS LAGER	8
FOUR PEAKS KILTIFTER RED ALE	8
SAN TAN HOP SHOCK IPA	8
TORO WHITE ALE	8
HUSS SCOTTSDALE BLONDE KOLSCH	8
WHITE CLAW	7

Appetizers

TRUFFLE FRENCH FRIES ^{VG}	12
<i>parmesan / chives / chipotle ketchup</i>	
CARNITAS NACHOS	14
<i>chile con queso / black beans / crema pico de gallo / guacamole</i>	
CRISPY CHICKEN WINGS	14
<i>spicy plum / ranch</i>	

Sushi Bar

SEARED SALMON ROLL*	16
<i>avocado / cucumber / dungeness crab chipotle aioli / bonito flake / eel sauce</i>	
CRUNCHY SHRIMP ROLL*	16
<i>shrimp tempura / eel sauce avocado / chipotle aioli / masago</i>	
ANGRY TUNA ROLL*	17
<i>spicy tuna / avocado / cucumber sesame / yuzu-negi / thai chile sauce</i>	

White Wine

ROSE Bieler Pere et Fils - Provence, France	13 / 52
PINOT GRIGIO Zenato - Veneto, Italy	13 / 52
SAUVIGNON BLANC Veramonte - Chile	14 / 52
CHARDONNAY Terrazas - Mendoza, Argentina	14 / 52
CHARDONNAY Rodney Strong - Sonoma Coast, CA	16 / 64

Red Wine

PINOT NOIR Leyda - Chile	14 / 56
PINOT NOIR Black Stallion - Sonoma, California	17 / 68
MALBEC Corazon del Sol - Uco Valley, Argentina	18 / 68
CABERNET Trapiche - Chile	14 / 52
CABERNET B.R. Cohn - Napa Valley, California	18 / 72

Entrees

AMERICAN BREAKFAST*	18
<i>two eggs any style / choice of protein smashed & fried potatoes / toast</i>	
STEAK & EGGS*	23
<i>skirt steak / two eggs any style / pico de gallo smashed & fried breakfast potatoes</i>	
CARNITAS OMELETTE	18
<i>pork carnita / aji verde / oaxaca caramelized onion / black beans</i>	
TORO TORO BURGER*	20
<i>house ground chuck / oaxaca cheese crispy bacon / chipotle aioli</i>	
BREAKFAST CHIMICHANGA*	16
<i>carnitas / bell pepper / potato / onion red & green sauce / guacamole over easy egg / queso fresco</i>	
CLUB SANDWICH	16
<i>roasted turkey breast / smoked bacon sliced tomato / avocado / chipotle aioli</i>	
CUBANO SANDWICH	18
<i>pork carnitas / cured ham swiss cheese / chinese mustard</i>	
CHIFA STYLE FRIED RICE*	24
<i>chorizo / chicken / shrimp / egg carnitas / asian vegetables</i>	

Batters & Grains

LEMON BUTTERMILK PANCAKES	14
<i>berries / whipped cream / maple syrup</i>	
CHURRO FRENCH TOAST	15
<i>cinnamon brioche / cajeta peruvian chocolate / strawberry</i>	
CONTINENTAL BREAKFAST	13
<i>yogurt / granola / fruit / choice of toast</i>	
ANSON MILLS OATMEAL	11
<i>local organic honey / fresh berries</i>	

VG - VEGETARIAN V - VEGAN GF - GLUTEN FRIENDLY

**These menu items may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.*