



## Rum Cocktails

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

## 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 <sup>VG</sup> <i>parmesan / chives / chipotle ketchup</i>	12
CARNITAS NACHOS <i>chile con queso / black beans / crema pico de gallo / guacamole</i>	14
CRISPY CHICKEN WINGS <i>spicy plum / ranch</i>	14

## Sushi Bar

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

## White Wine

ROSE Bieler Pere et Fils - Provence, France	13 / 52
PINOT GRIGIO Zenato - Vaneto, 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

CARNITAS TACOS <i>caramelized pineapple / aji verde avocado / red onion / cilantro</i>	16
STEAK TACOS <i>grass fed skirt steak / salsa roja shishito peppers / avocado / queso fresca</i>	18
CHIFA STYLE FRIED RICE* <i>chorizo / chicken / shrimp / egg carnitas / asian vegetables</i>	24
TORO TORO BURGER* <i>house ground chuck / oaxaca cheese crispy bacon / chipotle aioli</i>	20
CLUB SANDWICH <i>roasted turkey breast / smoked bacon sliced tomato / avocado / chipotle aioli</i>	16
CUBANO SANDWICH <i>pork carnitas / cured ham swiss cheese / chinese mustard</i>	18
MEXICAN CAMPFIRE STYLE SALMON* <i>zarandeado / avocado / chayote slaw / lime</i>	34
POLLO A LA BRASA <i>grilled achiote chicken / rocoto salsa french fries / aji verde</i>	26

## Salads

TORO CHOPPED SALAD <i>chayote / pork belly / queso fresco edamame / roasted corn / crispy tortilla sherry vinaigrette</i>	16
CAESAR SALAD <i>creamy garlic dressing / parmesan chipotle tomatoes</i>	14
ADD PROTEIN TO ANY SALAD <i>achiote chicken 8 churrasco steak* 10 achiote salmon* 10</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.