

## MARGARITAS

*all margaritas are made with our famous margarita mix, house-made daily with fresh squeezed lime juice & served on the rocks.*

**SOL TORO SIGNATURE MARGARITA 14**  
el jimador blanco, lime juice, orange juice

**MANGO MARGARITA 15**  
el jimador reposado, mango, agave

**SPICY PIÑA 15**  
patrón reposado, spicy agave, muddled serrano pepper

**COCONUT MARGARITA 15**  
1800 coconut, coconut milk, white cranberry, lime juice

**CAMPFIRE MARGARITA 16**  
montelobos mezcal, lime juice, orange juice, muddled serrano chiles, spicy agave, tajin rim

**BABY HIGH ROLLER 30**  
cincoro reposado, grand marnier, agave, lime juice

 **HIGH ROLLER MARGARITA 75**  
cincoro añejo, grand marnier centenaire, agave, lime juice

 = FAN FAVORITE

\*consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. please advise your server of any food allergies you may have before ordering.


## FROZEN DRINKS

**SOL TORO SIGNATURE MARGARITA 16**  
jose cuervo cristalino, triple sec, sol toro margarita mix

**MANGO MARGARITA 16**  
jose cuervo cristalino, mango brandy, mango purée, sol toro margarita mix

**STRAWBERRY MARGARITA 16**  
jose cuervo cristalino, strawberry purée, sol toro margarita mix

**COCONUT MARGARITA 16**  
1800 coconut, house-made coconut margarita mix

 **FROZEN FLIGHT 20**  
traditional, coconut, & strawberry frozen margaritas

## STARTERS

**MEXICAN STREET CORN ON THE COB 9**  
crema elote, tajin

**STUFFED JALAPEÑOS 17**  
chihuahua & boursin cheese, ranchera & tomatillo salsa

**CHICKEN TAQUITOS 13**  
guacamole, queso fresco, pico de gallo

**CARAMELIZED CAULIFLOWER 12**  
chili-hibiscus glaze, goat cheese, guacamole, pickled onions



**TABLESIDE GUAC 14/23**  
add corn, roasted garlic or charred vegetables (1)  
add shrimp or bacon (3)



**QUESO FUNDIDO 13**  
roasted poblano peppers, corn tortillas  
add chorizo (5)

**BEEF EMPANADAS 14**  
tomatillo salsa

**SOL TORO NACHOS 16**  
chihuahua cheese, beans, jalapeños, pico de gallo, guacamole, sour cream  
choice of ground beef, chicken, or pork

## ENTRÉES


**ENCHILADAS**  
ranchera or tomatillo salsa, rice & beans  
cheese (11) beef (18) chicken (17) steak (21)


**QUESADILLA**  
chihuahua cheese, rice & beans  
cheese (11) beef (16) chicken (17) steak (22)

**NY STRIP 10oz\* 48**  
asado spice rub, pork belly loaded baked potato, chimichurri, rice & beans

**BURRITO**  
beef (16) chicken (18) steak (22)

**CHIMICHANGA**  
rice & beans beef (16), chicken (18)

 **FAJITAS**  
caramelized peppers and onions, guac, pico de gallo, rice & beans  
chicken (26), shrimp (29), prime strip\* (35) filet mignon\* (38)

 **STEAK TAMPIQUEÑA\* 38**  
prime strip, chimichurri, charred onions, cheese enchilada, rice & beans  
upgrade to filet mignon\* (7)

## BOWLS

**CARNE ASADA 29**  
filet tips, rice, peppers, roasted corn, avocado, pico de gallo, cilantro mojo

**POLLO ASADO 24**  
chicken thighs, rice, roasted corn, guacasalsa, scallion, elote crema


# SOL TORO

TEQUILA, GUAC & TACOS

## COCKTAILS

**MEXICAN STANDOFF 16**  
cazadores reposado, hibiscus infused agave, ancho Reyes Chile liqueur, lemon

**MARIPOSA LIMONADA 14**  
stoli blueberry vodka, lemonade, butterfly pea flower tea syrup, blueberries

 **STRAWBERRY MOONSHINE 14**  
lemonade, muddled strawberries, basil

**MEXICALI MULE 15**  
patrón silver, ginger beer, tajin rim

**SMOKEY ROSÉ PALOMA 15**  
el jimador blanco, 11 minutes rosé, montelobos mezcal, grapefruit

**TEQUILA OLD FASHIONED 16**  
cazadores añejo, montelobos mezcal, orange bitters, agave

**SOL TORO MANHATTAN 16**  
maker's mark, luxardo maraschino liqueur, aperol

## SALADS

**CHOPPED 15**  
grilled avocado, candied pepitas, tortilla chips, honey-lime vinaigrette

**COBB 21**  
grilled chicken, avocado, black beans, queso fresco, egg, tomato, cucumber, honey-lime vinaigrette

## SIDES

**CORN RISOTTO 8**  
sour cream, tapatio salsa, queso fresco, scallions

**FRIED PLANTAINS 8**  
poblano agave glaze, queso fresco

**CORN OFF THE COB 8**  
roasted corn, guajillo butter, cilantro

**SAUTÉED VEGETABLES 8**  
zucchini, yellow squash, carrots, onions, jalapeño



## TACOS

3 per order | served with rice and beans

 **CHICKEN 16**  
mole spice, corn elote, scallions, crema

 **PORK BELLY 18**  
agave glaze, avocado crema, roasted pickled vegetables

**STEAK 19**  
guacasalsa, onion, cilantro

**FISH 19**  
blackened mahi mahi, cabbage, celery slaw, old bay, aji mayo

**SHORT RIB 19**  
caramelized onions, cincoro spicy salsa, cilantro

**GRINGO 15**  
ground beef, lettuce, tomato, onion, cheddar, sour cream

**CAMPECHANO 22**  
steak, chicken, short rib, sol toro salsa, pickled onions