

SOLTORO

TEQUILA, GUAC & TACOS.

COCKTAILS

12

MEXICAN STANDOFF

don julio reposado, hibiscus infused agave, ancho reyes, lemon

TEQUILA OLD FASHIONED

avion añejo, montelobos mezcal, orange bitters, agave

STRAWBERRY MINT BURRO

exotico blanco, ginger beer, fresh mint, strawberry, lime

STRAWBERRY MOONSHINE

lemonade, muddled strawberries, basil

MEXPRESSO MARTINI

exotico reposado, ancho reyes, godiva chocolate, espresso

ROSEMARY'S DEMISE

tito's vodka, cava, rosemary

PINK LEMON DROP

partida blanco, lemon, pomegranate

SANGRIA

RED

red wine, brandy, freshly squeezed fruit juices

WHITE

white wine, peach schnapps, freshly squeezed fruit juices

GLASS 9 / PITCHER 33



MARGARITAS

all margaritas are made with our famous margarita mix, created daily with fresh squeezed lime juice.

SOLTORO SIGNATURE MARGARITA 12
exotico blanco, freshly squeezed lime, orange juice, simple syrup

UPGRADE: exotico reposado \$1, don julio blanco \$1.50, don julio reposado \$2, don julio añejo \$2.50

ADD A FLOAT: montelobos for a smoky flavor \$2, grand marnier \$2

MANGO MARGARITA 13
exotico reposado, mango, agave

BABY HIGH ROLLER 20
casamigos reposado, grand marnier, agave, fresh squeezed lime juice

HIGH ROLLER MARGARITA 75
don julio real, grand marnier centenaire, agave, fresh squeezed lime juice

GUAC.

made to order to your liking

SMALL 11

LARGE 20

add shrimp or bacon (3), corn, roasted garlic or charred vegetables (1)

STARTERS

CHOPPED SALAD 12
grilled avocado, candied peppitas, tortilla strips, honey lime dressing

CHICKEN TAQUITOS 8
guacamole, queso fresco, pico de gallo

CHICKEN WINGS 10
poblano agave glaze, jalapeño ranch

EMPANADAS
tomatillo salsa
cheese (8) beef (10)

SOLTORO NACHOS 10
chihuahua cheese, beans, jalapeños, pico de gallo, guacamole, sour cream
ground beef, chicken or pork (4)

TACO PLATTERS

served with rice and beans

PORK // COCHINITA PIBIL 15
pickled onions & peppers, cilantro, aji mayo

STEAK // CARNE ASADA* 18
steak, peppers, onions, queso fresco, soltoro salsa

CHICKEN // POLLO ASADO 15
mole spice, corn elote, scallions, crema

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

BAJA FISH
cabbage, celery slaw, old bay, aji mayo
crispy cod (16), grilled blackened mahi mahi (18)

THE CLASSICS

served with rice and beans

ENCHILADAS
ranchera or tomatillo salsa
cheese (14) beef (15) chicken (16) steak (18)

QUESADILLA
chihuahua cheese
cheese (14) beef (15) chicken (16) steak (18)

BURRITO*
cheese, rice and beans
beef (15) chicken (16) steak (18)

FAJITAS*
caramelized peppers and onions, guac, pico de gallo
chicken (19), filet mignon (25)

CHIMICHANGA
beef (15), chicken (16)

STEAK TAMPIQUENA 26
filet mignon, chimichurri, charred onions, cheese enchilada

TEQUILA

By Mexican law, a product must contain at least 51% blue agave to be called tequila. We are proud to serve an unrivaled collection of only 100% blue agave tequilas. Prized for their refined flavor profiles and super-premium quality, 100% blue agave tequilas require government inspection to ensure authenticity.

BLANCO

Loaded with bold and natural blue agave flavors

REPOSADO

Aged in oak barrels for 2 months to a year, smooth and balanced

AÑEJO

Aged in oak barrels for over a year, complex bouquet and flavor

MEZCAL

Oven-cooked agave native to Mexico, smoky flavor

BLANCO, REPOSADO, AÑEJO

ALTOS OLMECA 12, 13
 ASOMBROSO 15, 17
 ASTRAL 13
 AVIÓN 11, 12, 13
 CABO WABO 12, 13, 15
 CAMPO AZUL 10, 11, 12
 CASA NOBLE 13, 15, 17
 CASAMIGOS 16, 17, 18
 CAZADORES 11, 10, 13
 CHAMUCOS 15, 16, 17
 CINCORO 19, 24, 35
 CLASE AZUL 19, 21, 95
 CORALEJO 11, 12, 13
 CORZO 13, 15, 17
 CORAZÓN 11, 12, 13
 DELEÓN 13, 15, 31
 DON JULIO 11, 12, 13
 EL JIMADOR 10, 11, 12
 ESPOLÒN 10, 11, 12

GRAN CENTENARIO 10, 11, 12
 HERRADURA 12, 14, 16
 HORNITOS 10, 11, 12
 HOTEL CALIFORNIA 12, 13, 16
 HUSSONG'S 12, 13
 KARMA 10, 11, 13
 LUNAZUL 10, 11, 12
 MAESTRO DOBEL 13, 14, 15
 MILAGRO 11, 12, 13
 MILAGRO SELECT 15, 16, 29
 OCHO 15, 17, 19
 PARTIDA 15, 17, 19
 PATRÓN 12, 13, 17
 ROCA PATRÓN 21, 23, 26
 SAUZA BLUE 10, 11
 SIETE LEGUAS 16, 17, 18
 TRES GENERACIONES 13, 14, 15
 1800 11, 12, 13

MEZCAL

CASAMIGOS 16
 CLASE AZUL 71
 DELIRIO 13, 16, 18
 EL BUHO 13
 ILEGAL 14, 18, 26
 MONTE ALBÁN 10
 MONTELOBOS 11
 SOMBRA 11
 XICARU 12, 13

HIGH END

ASOMBROSO EXTRA AÑEJO 49
 AVIÓN RESERVA 44 36
 CAMPO AZUL EXTRA AÑEJO 26
 CASA DRAGONES JOVEN 61
 CAZADORES EXTRA AÑEJO 17
 CLASE AZUL ULTRA 176
 DON JULIO REAL 76
 DON JULIO 1942 29
 ESPOLÒN EXTRA AÑEJO 26
 HERRADURA SELECCION SUPREMA 76
 HORNITOS BLACK 16
 PARTIDA ELEGANTE 76
 PATRÓN GRAN BURDEOS AÑEJO 100
 PATRÓN GRAN PIEDRA AÑEJO 76
 PATRÓN GRAN PLATINUM 41
 PURO VERDE RESERVA EXTRA AÑEJO 40
 QUI PLATINUM EXTRA AÑEJO 23



make a margarita with your favorite tequila from above for \$2

BEER

BOTTLED

BLUE MOON 6
 BUD LIGHT 6
 COORS LIGHT 6
 CORONA 6
 CORONA LIGHT 6
 DOS EQUIS AMBER 6
 DOS EQUIS LAGER 6
 MICHELOB ULTRA 6
 MODELO ESPECIAL 6
 PACIFICO 6
 STELLA ARTOIS 6
 TWO ROADS ROAD 2 RUIN 8
 YUENGLING 6

DRAFT

MODELO NEGRA 6
modelo | lager
 medium body with caramel notes 5.4% abv
 RIPE + CRANKY 8.5
stony creek | ipa
 slightly bitter with a fruity finish 6.5% abv
 SPACE DUST 8.5
elysian | double ipa
 intense hops with citrus backbone 8.2% abv
 WORKER'S COMP 7
two roads | farmhouse saison
 light, fruity with a crisp finish 4.8% abv
 SPECIALTY SELECTION
 ask about our rotating beers from local breweries

CHEF DE CUISINE: JOSE SILVA

* Items can be cooked to order or may be consumed raw. 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.



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 soltororestaurant.com