SOL TORO

TEQUILA, GUAC & TACOS

TABLESIDE MARGARITAS

Carefully crafted cocktails built and shaken at your table



PATRÓN
patrón ultra-premium tequilas, 100% blue agave, cointreau, fresh squeezed lime & orange
BLANCO 23 **ST SELECT REPOSADO** 25 **AÑEJO** 28

HIGH ROLLER 75
patrón el cielo, grand marnier centenaire, agave, fresh squeezed lime

COCKTAILS

MARIPOSA LIMONADA 15
smirnoff blueberry, fresh lemonade, blueberries, butterfly pea flower tea syrup

TEQUILA OLD FASHIONED 17
cazadores añejo, mezcal, orange bitters, agave

RANCH WATER 15
herradura reposado, lime juice, agave, topo chico

BROWN BOURBON GROVE 16
woodford reserve, brown sugar syrup, walnut bitters, muddled plantain

LEMON ROSE MARTINI 16
tanqueray gin, italicus, rose syrup, lemon, strawberry

RUM SPICE CAKE 15
meyers dark rum, vanilla, coconut, brown sugar syrup, pineapple

SPIRIT-FREE

BUTTERFLY LEMONADE 9
house-made lemonade, butterfly pea flower tea

BERRY HIBISCUS FIZZ 9
strawberries, blueberries, hibiscus agave, cranberry juice, lemon lime soda

STRAWBERRY AGUA FRESCA 8
strawberries, lime juice, agave

GUAVA COLADA 10
guava nectar, lime juice, coconut milk, agave

SOL TORO FREEZE 13
choice of signature, mango, or coconut



SANGRIA

GLASS 12 **PITCHER*** 60

RED
red wine, brandy, passion fruit liqueur, freshly squeezed fruit juices

WHITE
white wine, mango brandy, triple sec, freshly squeezed fruit juices

**serves up to 6 guests*

MARGARITAS

Made with our famous margarita mix, house-made daily with fresh squeezed lime juice and served on the rocks.

SOL TORO SIGNATURE 15
exotico blanco, lime juice, orange juice

MANGO 16
exotico reposado, mango, agave

GUAVA 16
exotico blanco, guava nectar

COCONUT 16
1800 coconut, coconut milk, white cranberry, lime juice

SPICY PIÑA 16
patrón reposado, spicy agave, pineapple, muddled serrano pepper

CAMPFIRE 17
el buho mezcal, muddled serrano chiles, spicy agave, tajin rim

MARGARITA PITCHER
serves up to 6 guests
signature, mango or coconut
REGULAR 74 **FLAVORED** 80

PATRON MARGARITA TREE 65
traditional, spicy mango, passion fruit, strawberry vanilla

FROZEN MARGS

SOL TORO SIGNATURE 16
el tequileno blanco, triple sec, sol toro margarita mix

MANGO 17
el tequileno reposado, mango brandy, mango purée, sol toro margarita mix

STRAWBERRY 17
el tequileno blanco, strawberry puree, sol toro margarita mix

COCONUT 17
1800 coconut, house-made coconut margarita mix

FROZEN FLIGHT 25
traditional, mango, strawberry, coconut



TEQUILA FLIGHTS

CAZADORES
blanco, reposado & añejo 25
blanco, reposado, añejo & extra añejo 35

EL TEQUILENO GRAN RESERVA
el tequileno platinum, reserva reposado, reserva añejo 45

CINCORO
blanco, reposado & añejo 59
blanco, reposado, añejo & extra añejo 159

TABLESIDE GUAC

SMALL 15 **LARGE** 25
corn, roasted garlic or charred veggies +1
shrimp or bacon +3

STARTERS

QUESO DIP 14
poblano cheese dip, fried pickled jalapeños, tortilla chips

MEXICAN STREET CORN 9
crema elote, tajin | off the cob +2

CHICKEN TAQUITOS 14
guacamole, queso fresco, pico de gallo

BEEF EMPANADAS 14
creamy tomatillo salsa

SOL TORO NACHOS 18
chihuahua cheese, beans, jalapeños, pico de gallo, guacamole, sour cream, cilantro, choice of beef picadillo, mexicali chicken, or pork carnitas

STUFFED JALAPEÑOS 14
chihuahua & boursin cheese, ranchera & tomatillo salsa

SOL TORO WINGS 16
poblano agave glaze, avocado crema

SOUP & SALADS

CHICKEN TORTILLA SOUP 15
tomato broth, shredded chicken, black beans, corn, fried tortilla strips, avocado, queso fresco, jalapeño, cilantro

SUMMER CORN SALAD 13
corn, avocado, tomato, radish, cucumber, mint, tajin, cilantro lime vinaigrette

CHOPPED SALAD 14
grilled avocado, candied pepitas, roasted corn, black beans, pico de gallo, pickled onion, cilantro, tortilla strips, honey-lime vinaigrette

COBB SALAD 22
grilled chicken, avocado, black beans, queso fresco, egg, tomato, cucumber, honey-lime vinaigrette

FILET TACO SALAD 26
crispy flour tortilla, lettuce, black beans, roasted corn, pico de gallo, pickled jalapeños, avocado crema, guacamole, queso fresco, filet tips

BOWLS

CARNE ASADA RICE BOWL 31
filet tips, rice, peppers, roasted corn, avocado, pico de gallo, cilantro mojo, queso fresco

POLLO ASADO RICE BOWL 25
grilled chicken breast, red rice, roasted corn, peppers, onions, elote crema, scallion

TEQUILA LIME SHRIMP 29
tequila lime shrimp, red rice, black beans, corn, pico de gallo, avocado crema, jalapeño, cilantro | add filet tips +12



KEEP 'EM COMIN'
We're proud to serve our guests bottomless chips & salsa... no bull.

TACOS

3 per order | **includes rice & beans, served family style**

CARNE ASADA 20
grilled skirt steak, morita salsa, peppers, onions, queso fresco

BAJA FISH 19
crispy cod, aji mayo, cabbage celery slaw, old bay

BARBACOA 19
braised beef, onion, cilantro, tomatillo salsa

POLLO ASADO 17
grilled chicken thigh, mole spice, corn, crema elote, scallion

COCHINITA PIBIL 18
braised pork, pickled vegetables, aji mayo, queso fresco, cilantro

JACKFRUIT 17
sautéed jackfruit, chipotle bbq, fried tortilla strips, avocado pico de gallo, queso freso, cilantro

GRINGO 16
ground beef picadillo, lettuce, tomato, onion, cheddar, sour cream

TACO FLIGHT 50
9 tacos | choose 3 flavors

ENTRÉES

CLASSIC

includes rice & beans, served family style

ENCHILADAS
ranchera or tomatillo salsa, sour cream
cheese 14 | beef picadillo 17
mexicali chicken 19 | steak 25

QUESADILLA
chihuahua cheese, sour cream, pico de gallo
cheese 14 | beef picadillo 16 | mexicali chicken 18
grilled chicken 21 | steak 24

BURRITO
chihuahua cheese, sour cream, ranchera sauce, rice & beans
beef picadillo 17 | mexicali chicken 19
grilled chicken 22 | steak 25

CHIMICHANGA
chihuahua cheese, sour cream, ranchera sauce
beef picadillo 17 | mexicali chicken 19
steak 25 | grilled chicken 21

FAJITAS
caramelized peppers & onions, guac, pico de gallo
grilled chicken 27 | shrimp 29
skirt steak* 37 | prime ny strip* 39

SIGNATURE

STEAK TAMPIQUEÑA* 44
8oz prime ny strip, chimichurri,charred onions, cheese enchiladas, ranchera, sour cream, rice & beans

PAN SEARED SALMON* 32
cilantro risotto, morita chile glaze, pickled red onions

SIDES

FRIED PLANTAINS 9
poblano agave glaze, queso fresco

SAUTÉED VEGETABLES 9
zucchini, squash, onions, carrots

CORN RISOTTO 9
sour cream, tapatio salsa, queso fresco, scallions

= FAN FAVORITE

*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.

GENERAL MANAGER: ANDREW BENGTSON **EXECUTIVE CHEF:** JOSE SILVA