

FRESH GUACAMOLE

made fresh to order 15 / 28 warm chips,
trio of salsas *add veggie sticks* 4

GREEN CHILE QUESO FUNDIDO *

mexican cheese & green chile fondue,
warm flour tortilla 12 *chorizo fundido* 14
sautéed garlic shrimp fundido 16

MEXICAN STEAK ALAMBRE

hanger steak, bacon, white onions, jalapeno, poblano
peppers, mexican cheese, corn tortillas 18

SONORAN CHEESE CRISP *

baked open-faced quesadilla, mexican cheese,
poblano rajas roasted tomato, crema, epazote 13

with chicken 17 steak 18 shrimp 19

two fried eggs 15

CEVICHE

TUNA * lime, serrano, cucumber, avocado, cilantro, sesame 18

SHRIMP* tomato, lime, cilantro, avocado, jalapeño, onions 16

TOSTADA CHOPPED SALAD

romaine, tomato, black beans, roasted corn, jicama, chile
rajas, onions, avocado, cilantro, queso fresco, crispy tortillas,
lime vinaigrette 13 *

with chicken * 17 steak *18 shrimp* 19

ACOMPAÑAMIENTOS 8 each

mexican street corn | sweet plantains* con mole y crema

mexican red rice | poblano rice | refried beans |

brussels sprouts w/crispy chorizo

* Contains Gluten

EL TORO BLANCO



BRUNCH

TACOS DE LA CASA

two per order

Camarones en Barbacoa / Gulf Shrimp *

chipotle barbecued, cumin slaw, roasted tomato,
avocado, aioli 12

Nopales / Grilled Cactus *

serrano pepper, oaxaca cheese, pico de gallo 10

Escuela Vieja / Ground Beef

shredded lettuce, cheddar cheese, pico de gallo, crema,
crispy taco shell 11

Al Pastor / Spit Roasted Berkshire Pork

pasilla negro, roasted pineapple & onion avocado,
queso cotija 12

Tinga de Pollo / Roasted Chicken

sweet and spicy tomatoes chipotle queso oaxaca,
avocado 11

Baja Fish with citrus slaw, avocado, jalapeño aioli

grilled swordfish * or crispy cod * 12

octopus* 14

CEMITAS / SANDWICHES

served with spicy fries

Pollo Milanese / Crispy Chicken *

chipotle mayo, refried beans, avocado, lettuce, tomato 16

Nopales Milanese / Crispy Cactus *

chipotle mayo, refried beans, avocado, lettuce, tomato 14

Mexico City Burger*

pickled jalapeño, guacamole, oaxaca cheese 17

hang over helper style, add egg \$1.50

BOCADITOS

Elote Verde Tamale *

corn, poblano chile, queso fresco, green chile, crema 9

Oaxaqueño Tamale*

roasted chicken, plantain, red mole, queso cotija, crema 12

Empanada De Costilla*

slow roasted short rib, oaxaca cheese, ancho bbq, crema 12

WEEKEND BRUNCH

Huevos Rancheros Verde

country ham, beans, salsa verde, mexican cheese avocado,
pico de gallo, corn tortilla 14

Chilaquiles con Huevos

baked saucy nachos, guajillo salsa, fried eggs, melted cotija
cheese, crema, avocado, pico de gallo 14

Huevos Benedict* country ham 14 spinach 13

poached eggs, chipotle hollandaise, queso fresco

Burrito con Chorizo*

scrambled eggs, chorizo, mexican cheese, potatoes, picked
jalapeno, crema, cotija cheese, flour tortilla 14

Omelette con Hongos

egg whites, mushrooms, avocado, pico de gallo, queso fresco,
epazote 14

Mexican Frittata

roasted tomato, jalapeno, country ham, queso cotijas 13

Carne Tampiquena con Huevos *

charred hanger steak, fried eggs, salsa mexicana 18

Enchiladas con Huevo Jamon y Queso

scramble eggs, country ham, mexican cheese, salsa verde pico de
gallo, crema 15

Brioche French Toast*

caramelized apples, candied walnuts, whipped cream 13

Buttermilk Pancakes*

We cater. We deliver. We have private rooms.

MARGARITAS 13

MRS. MARGARITA SAMES

la pitaya tequila, combier, lime

LA PALOMA

tequila, grapefruit, cinnamon, soda, lime

SPICY MARGARITA

tanteo jalapeño tequila, orange liqueur, lime, agave

SMOKEY PINA

mezcal, pineapple, mint, lime, habanero

LIME IN THE COCONUT

riazul blanco tequila, coconut water, lime, agave

CUCUMBER MINT MARGARITA

tequila, cucumber juice, lime, st germain

COCKTAILS

ETB BLOODY MARY 10

vodka, salsa verde, spicy tomato juice

SEASONAL FIZZ 12

cava, lemon, seasonal fruit purée

THE MERCENARY 15

espolon anejo, bourbon, cherry heering, orange & angostura bitters

EL DIABLO 13

tequila, lime, cassis, ginger beer

CLASSIC FROZEN MARGARITA

la pitaya tequila, combier, lemon, lime, agave

13

Pick a Flavor \$1.00

ask your server for today's selection

AGAVE PITCHERS

Margarita la pitaya tequila, orange liqueur, lime 55

Mezcal mezcal, grapefruit liqueur, lime 65

BOTTLE BEER 7

Dos XX Amber Lager Mexico

Tecate Mexican Lager Mexico

21st Amendment "El Sully" Pilsner CA

Clown Shoes "Chocolate Sombrero" Stout MA

DRAFT BEER 8

Narragansett Lager RI

Negra Modelo Dark Lager Mexico

Ithaca "Flower Power" I.P.A NY

SPICE IT UP

chelada 1

Michelada 2

Michelada & Mezcal float 6

SOFT DRINKS

Mexican Coca-Cola 5

Jarritos Grapefruit 4

Jarritos Pineapple 4

Jarritos Mandarin 4

AGUA FRESCAS

Agave Lime-Ade 5

lime

mint

mango

raspberry

strawberry

prickly pear

SPARKLING

Cava Brut, Destello, NV, Penedes 12/44

Cremant de Bordeaux, La Fleur de Francois, NV, 13/55

Cremant Rose, "Pèrle Rose, 2014, Languedoc-Roussillon 58

Champagne, Bruno Paillard, Premiere Cuvee, NV (375ml) 60

Champagne, Bruno Paillard, Premiere Cuvee, NV(750ml) 115

Champagne, "Yellow Label", Veuve Cliquot Brut, NV 125

WHITE

Torrantes, Michael Torino, 2014, Mendoza 11/46

Verdejo, Martínsancho, 2013, Rueda 12/40

Godello, Casa Abril, 2014, Valdeorras 14/58

Chardonnay, Santos Brujos, 2015, Valle de Guadalupe 14/56

Pinot Blanc, La Cabane, 2013, Alace 55

Godello, "As Sortes", 2011, Valdeorras 90

ROSÉ

Grenache/Syrah, L'Instant, 2015, Cotes de Provence 11/40

RED

Pinot Noir, Alto Los Romeros, 2015, Chile 13/52

Tempranillo, El Jefe, 2014, Rioja 11/50 (1 Ltr.)

Malbec, Domaine de la Ferrandiere, 2015, Languedoc 12/48

Cabernet Sauvignon, Casa Vaqueria, 2015, Chile 13/52

Garnacha, "Amic", 2012, Catalonia 58

Cabernet Sauvignon, Twenty Rows, 2014, Napa Valley 68

Carignan, "Vi de Villa", 2010, Priorat 75

Cabernet Sauvignon, Bramare, 2010, Mendoza 95

Tempranillo, Alion, 2009, Ribera Del Duero 185

Clos-Saint-Denis, Grand Cru, 2009, Burgundy 250