TORO

Latin Kitchen & Lounge
by Richard Sandoval

LUNCH MENU

FOR THE TABLE

TRADITIONAL GUACAMOLE [V] 12
pico de gallo / serrano pepper / tortilla chips

SMOKED SWORDFISH DIP [D] 15
aioli / cilantro / pickled jalapeño / lemon juice
tortilla & plantain chips

STARTERS

AMARILLO CEVICHE* 17
hamachi / aji amarillo / leche de tigre / mango
cucumber / red onion

LOBSTER QUESADILLA [G,S,D] 18
chihuahua cheese / bacon / avocado purée / chipotle salsa

SWEET CORN EMPANADA [G,D,V] 12
aji amarillo / avocado purée / manchego cheese / chimichurri

YELLOW CORN SOUP [VG,N] 9
corn ragout / charred tortilla oil

LUMP CRAB [S] 17
grilled avocado, corn pico de gallo, roasted poblano, lemon

SALADS

WEDGE SALAD [D] 12
crispy bacon / cherry tomato / 6-minute egg
poblano blue cheese dressing

KALE SALAD [D,V] 12
pomegranate / manchego cheese / heirloom cherry tomatoes
candied peanuts / orange white balsamic vinaigrette
**add chicken 3 or prawns 5*

CHILI CRUST TUNA SALAD* 16
mixed greens / heirloom cherry tomatoes / red onion / avocado
cucumber / citrus dressing / crispy puff quinoa

SANDWICHES & SPECIALTIES

THE CUBANO [G,D] 15
toasted french roll / sliced ham / pork carnitas / swiss cheese
habanero mustard / pickles / caramelized onion / house-cut fries

TORO BISON BURGER* [G,D] 16
morita bacon jam / garlic crema
chipotle jack cheese / house-cut fries
add avocado 2

BLACKENED TUNA TACOS* [D] 15
cabbage slaw / poblano tartar sauce / corn tortilla

SALMON* 24
achiote marinade / dashi braised bok choy / cauliflower purée
bacon morita chili jam / achiote ponzu

GRILLED 10OZ PRIME SKIRT STEAK* 29
chimichurri / mesclun salad or house-cut fries

DESSERTS

PISCO NATILLA [G] 8
berries / aji amarillo coulis / bread crumbs

SWEET ACTION ICE CREAM [D] 7
locally made in denver
choose from: vanilla bean / valrhona chocolate / pistachio [N]
toasted coconut [N]

SWEET ACTION SORBET 7
locally made in denver
choose from: mango / chili lime / raspberry

EXECUTIVE CHEF OSCAR PADILLA

(G) CONTAINS GLUTEN | (V) VEGETARIAN | (D) CONTAINS DAIRY
(S) CONTAINS SHELLFISH | (N) CONTAINS NUTS | (VG) VEGAN

Toro prepares its food from scratch. Some items may contain dairy, gluten, tree nuts and seeds. Please let us know how we can accommodate you as needed.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*

ToroDenver | ToroDenver.com

BEVERAGES

BEBIDAS

MERCADO MARGARITA 12
tanteo habanero tequila / passion fruit
lime / agave nectar / hibiscus-rosemary foam

SOUTHSIDE MULE 13
tanteo blanco / el silencio espadin
pineapple-rosemary shrub / ginger beer

PIÑA MEZCALITA 12
el silencio espadin / ancho reyes / agave nectar
lime / pineapple / sal de gusano

NEGRONI NORTE 16
barrel aged el silencio mezcal / aperol / carpano antica

CAIPIRINHA 12
make it tropical + 2
leblon cachaça / lime / sugar

MACHU PICCHU 13
santiago pisco / st. germain / lime / serrano / grape

OAXACAN OLD FASHIONED 17
sierra norte yellow corn whiskey / laws straight rye whiskey
agave nectar / aromatic bitters / orange bitters

GOOSEBERRY DAISY 16
diplomatico reserva rum / lime / gooseberries
passion fruit tea syrup / angostura bitters

CASUAL ENCOUNTER 18
laws four grain bourbon / cocchi americano / drambuie / orange bitters

SANDOVAL BARREL SELECTION

PATRON REPOSADO BARREL 89C 14
Blend: Tahona and Roll Mill Tequilas
Aging Start Date: 5/13/ 2019
Bottled Date: 3/7/20
Age: 10 Months
Aroma: Cooked Agave, Light Oak, Citrus
Taste: Cooked Agave, Light Caramel, Citrus, Pepper

CERVEZAS | DRAFT

GRIFFIN WING GRAPEFRUIT IPA, *colorado, 6.7%* 7
ELEVATION 8 SECOND KOLSCH, *colorado, 5.0%* 7
BRECKENRIDGE AVALANCHE AMBER, *colorado, 5.0%* 7
STELLA ARTOIS, *belgium, 5.0%* 7
UPSLOPE IPA, *colorado, 7.2%* 7
ROTATING SEASONAL SELECTION *see server for details* 7

CERVEZAS | BOTTLE

PACIFICO, *mexico, 4.4%* 7
XINGU BLACK LAGER, *brazil, 4.7%* 8
COORS BANQUET, *colorado, 5.0%* 6
COORS LIGHT, *colorado, 4.2%* 6
FAT TIRE AMBER ALE, *colorado, 5.2%* 8
TITAN IPA, *colorado, 7.1%* 8
ESTRELLA DAMM, *spain, 5.4%* 8
BOHEMIA PILSNER, *mexico, 4.9%* 8
STEM CIDERS HIBISCUS, *colorado, 4.3%* 9

VINO ESPUMOSO

MAS FI 8 | 25
xarel-lo, macabeo – catalonia, spain

PERELADA CAVA BRUT 11 | 39
nature stars reserva, xarel-lo, macabeo – catalonia, spain

PERELADA CAVA BRUT ROSÉ 9 | 31
grenache, trepat – catalonia, spain

VINO BLANCO

CHARDONNAY 12 | 42
vinos de potrero – uco valley, argentina, 2018

SAUVIGNON GRIS 12 | 42
cousino-macul – valle del maule, chile, 2017

SYRAH ROSÉ 12 | 42
montes "cherub"– colchagua, chile, 2019

SAUVIGNON BLANC 8 | 28
tabali – valle de limari, chile, 2018

WHITE BLEND 13 | 45
gessami "gremona"– penedes, spain, 2019

VERDEJO 10 | 35
menade – rueda, spain, 2018

CALLET / PREMSAL 15 | 49
anima negra "quibia"– mallorca, spain, 2018

ALVARINHO 9 | 32
nortico – minho, portugal, 2018

VINO TINTO

MALBEC 12 | 42
tupa by proemio – mendoza, argentina, 2019

CABERNET FRANC 17 | 60
bodega catena zapata "san carlos"– mendoza, argentina, 2017

CARMENERE 11 | 39
lapostelle grand selection – valle de rapel, chile 2017

CABERNET SAUVIGNON/CARMENERE/TEMPRANILLO/SYRAH 11 | 39
montes "twins"– colchagua, chile, 2018

PINOT NOIR 10 | 35
vina leyda – aconcagua, chile, 2018

TEMPRANILLO 12 | 42
bodegas emilio moro – castilla y leon, spain, 2018

TEMPRANILLO 14 | 49
vizcarra "senda de oro"– ribera del duero, spain, 2018

CABERNET SAUVIGNON 18 | 62
bodega catena zapata – mendoza, argentina 2017

vintages are subject to change due to availability