

# TOROS

## CANTINA & GAMING

(702) 901-4100  
11760 West Charleston Boulevard  
Las Vegas, Nevada 89138  
[www.TorosLV.com](http://www.TorosLV.com)

Hours: 9am - 6am • 7 days

PARTIES OF 8 OR MORE SUBJECT TO AUTOMATIC 18% GRATUITY

### SMALL PLATES

**Nachos** \$9 - House made tortilla chips, cheese, sour cream, guacamole, and pico de gallo. **Choice of chicken, carne asada, carnitas, pork al pastor or beef barbacoa.**

**Cheese Fries** \$9 - French fries, cheese, sour cream, guacamole, and pico de gallo. **Choice of chicken, carne asada, carnitas, pork al pastor or beef barbacoa.**

**Mexican Shrimp Cocktail** \$13 - Six full gulf shrimp, with cucumbers, red onions, avocados, tomatoes and clam juice served in a goblet.

**Quesadilla** \$7 - Flour tortilla, blended cheese, roasted corn, poblano rajas pepper, topped with Mexican cream. **Add chicken, carne asada, carnitas, pork al pastor or beef barbacoa \$4. Add shrimp \$5.**

**Queso Modelo** \$7 - Cheddar-beer dip with seasoned ground beef, pico de gallo, jalapenos and chips.

**Taquitos** \$8 - Four rolled corn tortillas with choice of chicken or beef. Served with a drizzel of chipotle sour cream, guacamole, and pico de gallo.

**Shrimp Ceviche\*** \$9.50 - Shrimp, red onions, cilantro, clam juice, tomatoes, jalapenos, avocado, cucumbers, tomato and lime juice.

**Chips, Salsa & Bean Dip** - \$5 (complimentary with dining.)

**House Made Guacamole** - \$5

### TORTA \$11

Traditional Mexican Sandwich

Our delicious torta sandwiches served on a Telera bun with lettuce, tomato, onions, avocado, refried beans, chipotle mayo and mexican cheese with your choice of meat; **carne asada, carnitas, chicken, pork al pastor or beef barbacoa.** Served with fries.

### SOUPS AND ENSALADAS

**Chicken Tostada Salad** \$12 - Chicken marinated with adobo sauce, cucumbers, red onions, red peppers, black beans, cilantro, tomatoes, and a chipotle mustard dressing.

**Taco Salad** \$13 - Sliced tomato, rajas pepper, avocado, roasted corn, cheese and Mexican creme with morita salsa dressing. served in a flour tortilla shell. **Choice of chicken, carne asada, carnitas, pork al pastor, beef barbacoa or shrimp.**

**Shrimp Tequila Salad** \$13 - Marinated chipotle shrimp, cucumbers, red onions, tomatoes, romaine lettuce, and avocado served with a tequila mango vinaigrette.

**Tuna Ceviche Salad\*** \$16 - Ahi tuna, red onions, lime juice, diced avocados, diced tomatoes, cilantro, roasted corn and serrano pesto.

**Tortilla Soup** \$6 - Our traditional house made tortilla soup with chicken.

**Albondigas Soup** (meatball) \$6 - Our traditional house made Mexican meatball soup, flavored with cilantro in a seasoned broth with celery, potatoes, and carrots.

**Sopa De Fideo** (Mexican Noodle Soup) \$5 - Made with short, thin, pasta simmered in a tomato soup, seasoned with a chicken broth.

### PROTEIN BOWLS \$12

Our delicious burrito bowls without the tortilla served on top of cilantro pesto rice, beans, cilantro, onions, pico de gallo and Mexican cream. **choice of carne asada, carnitas, chicken, pork al pastor or beef barbacoa.**

### SIDES \$5

Mexican rice • black beans • mixed grilled veggies  
refried pinto beans • rice/beans combo • Mexican corn on the cob  
side salad • jalapenos toreados

## TACO PLATE

\$15.00

Choice of three tacos prepared with rice and beans and served with a complimentary cup of Mexican noodle soup.

**Turn any taco into a burrito for only \$13 prepared with rice and beans**

## TACOS

#### Carne Asada

Beef flank marinated in dark beer, cilantro, red onions, garlic, orange juice and chile de arbol.

#### Carnitas Tacos

Slow cooked pork shoulder, oranges, onion, garlic and spices.

#### Pork Al Pastor

Slow cooked pork shoulder marinated with achiote, orange juice, brown sugar, apple cider vinegar, black pepper, onions and pineapple.

#### Beef Barbacoa

Slow cooked beef marinated with dry mexican chilies and our special cantina spices.

#### Bean & Cheese

Refried beans and blended of cheese.

**Solo Tacos \$3.50**  
choice of corn, flour tortilla or lettuce cup

#### Chicken Tinga

Chicken seasoned with chipotle pepper, white onions and caramelized onions.

#### Ground Beef

Ground beef seasoned in our cantina spices, carrots, potatoes and spicy tomato sauce.

#### Fish Tacos

Fresh tilapia seasoned with our cantina chili spices, coleslaw, salt and pepper.

#### Shrimp Tacos

Shrimp sautéed with chili guajillo, cilantro lime, pico de gallo and guacamole.

#### Veggie Taco

Sauteed garlic spinach, zucchini, mushrooms, red onions, poblano cream, and our blended cheese.

## LARGE PLATES

Served with complimentary chips, salsa and a cup of Mexican noodle soup

**Fajitas** \$15 - Red onions, mushrooms, bell peppers, cactus leaves seasoned with spices, guacamole, and sour cream. **Choice of beef or chicken. Add shrimp \$4.**

**Enchiladas** \$13 - Rolled on corn tortillas with your choice of chicken, beef or cheese. Served with cilantro pesto rice and refried black beans. Topped with queso fresco, choice of red or green sauce, and Mexican cream.

**Chimichanga** \$13 - Choice of protein (excluding fish or shrimp) seasoned with cantina spices, bell peppers, refried black beans, spicy tomato sauce, wrapped in a flour tortilla and deep fried with mexican cream and cheese garnish.

**Pork Chili Verde** \$14 - Slow braised pork marinated with Mexican beer. Prepared with green tomatillo sauce, cactus leaves, cilantro pesto rice, whole black beans, crispy onions, and fresh cheese.

**Chili Relleno** \$12 - Two Anaheim peppers stuffed and coated with cornmeal batter, cheese blend, poblano cream. With pico de gallo and Mexican cream. Served with rice and beans.

**Shrimp Del Mar** \$16 - Ten Gulf Coast shrimp sauteed in white wine, garlic and butter sauce. Served regular or spicy with rice and beans.

**Sopes** \$12 - Three thick tortillas lightly deep fried. Choice of chicken, beef, carnitas, barbacoa or el pastor. Served with cilantro pesto rice and refried black beans.

**Chicken Mole** \$15 - Pan-seared chicken breast, mole poblano, and roasted chayote. Served with Mexican rice and beans.

## COMBINATION PLATES

3 Items for \$15  
4 Items for \$18  
5 Items for \$21

Any taco, taquito, enchilada and chili relleno

Prepared with rice and beans and served with a complimentary cup of Mexican noodle soup.

\*The consumption of raw or undercooked meats or eggs can be harmful to your health

Text "Toros" to 99158 to join our text club and receive a free drink (\$8 max value) or \$10 in match play

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## BREAKFAST

**Steak and Eggs\* \$16** - 8 oz. New York steak with two eggs and house made diced potatoes. Served with flour tortillas.

**Chilaquiles\* \$12** - Three eggs scrambled, tortilla strips, blackened tomato salsa, cilantro, onions, queso fresco and topped off with Mexican cream. Your choice of carne asada, carnitas, or chicken.

**Huevos Rancheros\* \$9** - Tostadas with refried beans, morita sauce, three eggs, pico do gallo, and Mexican cream on top. Served with home fries.

**Breakfast Burrito\* \$8** - Flour tortilla with rice and beans, bell peppers, mushrooms, red onions, two scrambled eggs, and a side of guacamole. Includes your choice of carne asada, carnitas or chicken. Served with home fries.

## DESSERTS

**Churros \$6** - Our traditional Mexican donut as a fried dough pastry, filled with caramel and served with vanilla ice cream.

**Flan \$6** - Traditional mexican custard.

**Tres' Leche Cake \$6** - A traditional three layer cake made from whole milk, condensed milk, and evaporative milk.

## WINE AND BEER

### RED WINES

Grayson Cellars Merlot, Napa  
glass \$8 bottle \$30  
Mark West Pinot Noir,  
California  
glass \$8 bottle \$30  
Banrock Station Cabernet,  
Australia  
glass \$8 bottle \$30  
Tobin James Cabernet,  
Paso Robles  
glass \$10 bottle \$35  
Stone Cellar Merlot  
glass \$6 bottle \$25  
Stone Cellar Cabernet  
glass \$6 bottle \$25

### WHITE WINES

Matua Valley Sauvignon Blanc,  
Marlborough  
glass \$10 bottle \$35  
Sartori Pinot Grigio, Italy  
glass \$8 bottle \$30  
Stone Cellars Chardonnay  
glass \$6 bottle \$25  
California Cambria Chardonnay  
glass \$8 bottle \$30

### SPARKLING WINE

Col Mesian Cuvee, Italy  
glass \$8 bottle \$30

### BOTTLED BEER \$5.50

Sierra Nevada (Pale Ale)  
Fat Tire (Amber Ale)  
Blue Moon (Wheat Beer)  
Guinness (Stout)  
Amstel Lt (Light Lager)  
Newcastle  
Pacífico  
Corona  
Stella  
\*Golden Monkey \$7.50  
\*Dogfish 90 \$7.50  
\*Blanche de Bruxelles \$7.50  
\*West Coast IPA \$7.50  
\*Firestone Union Jack \$7.50  
Tecate  
Dos Equis  
Heineken  
Modelo  
Negro Modelo  
St Pauli Girl N/A  
Coors Light (Domestic)  
Bud Light  
Miller Light  
Michelob Ultra  
Ginger Beer

### DRAFT 16 OZ \$6

Estrella Lager  
Corona Light

\*excluded from happy hour

## SANGRIA

glass \$6, pitcher \$26

An authentic house made hand picked red wine and fresh fruit combination.

## CORONARITA

\$12

House made margarita with Coronita plunge in a 20 oz schooner.

## MARGARITA

glass \$6, pitcher \$26

Made with 100% pure agave tequila, Cointreau and fresh lime juice.

## COCKTAILS

### CUCUMBER AND CILANTRO MARGARITA \$9

100% blue agave, cucumber, lemon and cilantro, salted rim, sweet and sour, cucumber garnish.

**GUAVA AND HIBISCUS MARGARITA \$9**  
Fresh guava, Reposado tequila, lime with a float of hibiscus syrup, sugar rim, sweet and sour, and hibiscus flower garnish.

### NARANJA MARGARITA \$9

Patron Citronage, Cointreau, fresh lime, Roses lime juice, orange juice, float of Grand Marnier, salted rim, orange and lime garnish.

### JALAPENO MARGARITA \$9

Muddled jalapeno, lime juice, Sauza tequila, Triple Sec, sweet and sour, soda water, salted rim, and lime garnish.

### MANGO RUMRITA \$9

Captain Morgan spiced rum, Triple Sec, fresh lime juice, mango puree', orange juice, sweet and sour, salted rim, and lime garnish.

### BLOODY CAESAR \$8

Vodka, Worcestershire sauce, celery salt, pepper, salted rim, Clamato juice, with lime and olive garnish.

### BLOODY MARY \$8

Vodka, Worcestershire sauce, celery salt, pepper, salted rim, house Bloody Mary mix, with lime and olive garnish.

### BLOODY MARIA \$8

Reposado tequila, Worcestershire sauce, celery salt, pepper, salted rim, house Bloody Mary mix, with lime and olive garnish.

## SPECIALTY BEER

### ESTRELLA INEDIT \$20 (750ml)

A unique blend of barley and wheat malt, with a fine bouquet featuring coriander, orange peel and liquorice.

## DAILY HAPPY HOUR

4PM-6PM & 12AM-6AM

\$3 Tacos • \$4 Beers • \$5 Well • \$6 Wine