

DAILY HAPPY HOUR

4pm - 6pm & 12am - 6am

- \$4 Beers • \$5 Well • \$6 Wine •
- \$6 Toros Margaritas •
- 1/2 OFF ALL SMALL PLATES •



MEXICAN CANTINA and GAMING

Now Open 24 Hours!

T: (702) 901 4100
11760 West Charleston Blvd
Las Vegas, NV 89138

www.toroslv.com

Text "VIP" to 702-825-7850
to join our VIP club and receive
\$20 off your next purchase.

SMALL PLATES

Nachos \$11 - House made tortilla chips, cheese, sour cream, guacamole, and pico de gallo. Choice of chicken, fajita chicken, carne asada, carnitas, pork al pastor or beef barbacoa.

Wings N' Fries* \$15 - 10 wings fried and served with your choice of one of our delicious wing sauces: Hot, Mild, Diablo Habanero, Cilantro Cream.

Toros Fries \$11 - French fries, cheese, sour cream, guacamole, and pico de gallo. Choice of chicken, fajita chicken, carne asada, carnitas, pork al pastor or beef barbacoa.

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

Quesadilla \$7 - Flour tortilla, blended cheese, roasted corn, poblano rajas pepper, topped with Mexican crème and garnished with lettuce and pico de gallo. 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 \$5 (First order complimentary)

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, fajita chicken, pork al pastor or beef barbacoa. Served with fries.

BURRITOS \$13

California - Carne Asada, cheddar cheese, fries, salsa fresca, sour cream and guacamole.

Carne Asada - Carne asada beef, rice and pinto beans, guacamole, salsa fresca, cilantro.

Breakfast - 3 eggs, rice and pinto beans, salsa fresca, cheddar cheese, potatoes. Cilantro. Choice of meat.

Pollo Asado - Grilled chicken, rice and pinto beans, salsa fresca, guacamole, cilantro

Pork Chili Verde Burrito - Our house made chili verde, rice and pinto beans, cheddar cheese, sour cream.

Chimichanga - Choice of beef or pork seasoned with cantina spices, bell peppers, refried pinto beans, spicy tomato sauce, wrapped in a flour tortilla and deep fried with Mexican crème and cheese garnish.

TACO PLATES \$15.00

Choose 3 of our signature tacos. All served with rice and beans. Choice of corn, flour tortilla or lettuce cup. Add a cup of Fideo soup for \$2.50

Carne Asada - Beef flank marinated in dark beer, cilantro, red onions, garlic and chile de arbol.

Carnitas Tacos - Slow cooked pork shoulder, onion, cactus pico, avocado, tomatillo salsa, garlic and spices.

Pork Al Pastor - Slow cooked pork shoulder marinated with achiote, brown sugar, apple cider vinegar, black pepper, onions and pineapple.

Beef Barbacoa - Slow cooked beef marinated with dry Mexican chilies, cilantro, onions, avocado, tomatillo salsa and our special cantina spices.

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

Chicken Tinga - Chicken seasoned with chipotle pepper, caramelized onions topped with Mexican crème, lettuce, pico de gallo and queso fresco. Fried.

Ground Beef - Ground beef seasoned in our cantina spices, carrots, potatoes and spicy tomato sauce topped with Mexican crème, lettuce, pico de gallo and queso fresco. Fried

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 queso fresco.

SOUPS & ENSALADAS

Chicken Tostada Salad \$12 - Chicken marinated with adobo sauce, cucumbers, red onions, red peppers, black beans, cilantro, tomatoes, and a chipotle mustard dressing. *Option for tortilla shell or no shell.

Taco Salad \$13 - Sliced tomato, rajas pepper, avocado, roasted corn, cheese and Mexican crème with morita salsa dressing. served in a flour tortilla shell. Choice of chicken, carne asada, carnitas, pork al pastor, beef barbacoa or shrimp. *Option for tortilla shell or no shell.

Toros Cobb Salad \$13 - Roasted corn, fresh tomatoes, egg, queso fresco cheese, grilled chicken and avocado on fresh romaine lettuce. Served with chipotle Mexican ranch dressing.

Tuna Poké* \$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 \$14

Our delicious burrito bowls without the tortilla served on top of lettuce, Mexican rice, beans, cilantro, onions, pico de gallo and Mexican crème. Choice of 6oz of carne asada, carnitas, chicken, fajita chicken, pork al pastor or beef barbacoa.

SIDES \$5

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

LARGE PLATES

Add a cup of Fideo soup for \$2.50

Fajitas \$15 - Red onions, mushrooms, bell peppers, 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 Mexican rice and refried pinto beans. Topped with queso fresco, choice of red or green sauce, and Mexican crème.

Chimichanga \$13 - Choice of beef or pork seasoned with cantina spices, bell peppers, refried pinto beans, spicy tomato sauce, wrapped in a flour tortilla and deep fried with Mexican crème and cheese garnish.

Pork Chili Verde \$14 - Slow braised pork marinated with Mexican beer. Prepared with green tomatillo sauce, cactus leaves, Mexican rice, refried pinto beans and fresh cheese.

Chili Relleno \$12 - Fresh Pablano Pepper stuffed with our cheese blend, and pablano cream. Battered and fried to a golden brown and smothered in Mexican cream sauce. Served with rice and refried pinto beans.

Shrimp Del Mar \$16 - Ten Gulf Coast shrimp sauteed in white wine, garlic and butter sauce. Choice of regular or spicy, served with rice and refried pinto beans.

Sopes \$12 - Three thick tortillas lightly deep fried. Choice of chicken, beef, carnitas, barbacoa or el pastor. Served with lettuce, Mexican crème queso fresco, Mexican rice and refried pinto beans.

Toros Burger* \$13 - Cheddar cheese, lettuce, grilled onions, tomato, ketchup and mustard. Comes with fries. Add bacon \$2; Add avocado \$2; Add mushrooms \$2

COMBINATION PLATES

3 Items \$15

4 Items \$18

5 Items \$21

Any taco, taquito, enchilada and chili relleno.

Prepared with rice and beans. Enchilada includes choice of red or green sauce.

Add a cup of Fideo soup for \$2.50

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

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BREAKFAST

Breakfast Burrito* \$13 - Flour tortilla with rice and beans, bell peppers, mushrooms, red onions, and two scrambled eggs. Includes your choice of carne asada, carnitas or chicken. Served with home fries.*

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 Americano* \$9 - Two eggs, bacon, with diced potatoes and choice of white or wheat toast.*

DESSERT

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

BEER

Craft Draft 16 oz \$8

**Dogfish 90 • **Innis & Gun • **Magic Hat

Draft 16 oz \$6

Estrella Lager • Corona Light • Modelo Especial • Pacifico

Bottled Beer

Premium Craft Bottles \$7.50**

Victory Golden Monkey (ABV 9.5%) • Green Flash (ABV 8.1%) • West Coast IPA

Import Bottles \$6.00

Corona • Pacifico • Modelo Negra • Newcastle • Amstel Light • Stella • Dos Equis Lager • Tecate • Heineken • Heineken Light • Guinness • St. Pauli Girl N/A

Craft Bottles \$5.50

Sierra Nevada Pale Ale • New Belgium Fat Tire Amber • Brooklyn Lager • Blue Moon

Domestic Bottles \$5.50

Bud Light • Miller Lite • Michelob Ultra • Coors Light • Budweiser

**Excluded from happy hour.

WINE

Pinot Grigio

Barrymore Monterey, CA \$12 glass \$46 bottle

Rosé

Whispering Angel La Motte, France \$12 glass \$46 bottle

Chardonnay

Cambria Santa Maria Valley, CA \$8 glass \$30 bottle

Pinot Noir

Mark West Appellation, CA \$8 glass \$30 bottle

Cabernet

Tobin James Paso Robles, CA \$10 glass \$38 bottle

Sauvignon Blanc

Kim Crawford Marlborough, New Zealand \$12 glass, \$46 bottle

HERRADURA BARREL AGED TEQUILA

TORO'S MEXICAN CANTINA PROUDLY OFFERS A ONE OF A KIND, HAND SELECTED HERRADURA BARREL AGED TEQUILA.

EVERY BOTTLE BEGINS WITH THE FINEST 100% BLUE WEBER AGAVE. AFTER HAND-HARVESTING THE AGAVE, THE REPOSADO TEQUILA IS CRAFTED USING THE SAME CENTURIES-OLD PRODUCTION METHOD OF SLOW ROASTING THE AGAVE IN TRADITIONAL CLAY OVENS. A NATURAL WILD YEAST FERMENTATION PROCESS EXCLUSIVE TO CASA HERRADURA ENSURES A UNIQUE PROFILE AND UNMATCHED FLAVOR. AND FINALLY AGING IN DOUBLE BARRELS TO IMPART A COMPLEX BODY AND EXTRAORDINARY TASTE.

TOROS MARGARITA

15 oz glass \$9, pitcher \$29

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

Make it a Cadillac for \$3 more!
(Grand Marnier float)



CORONARITA

glass \$15

Toros margarita with Coronita plunge in a 20 oz schooner.



TOROS RESERVE SPECIALTY COCKTAILS

All specialty cocktails made with Herradura Barrel Aged Tequila

Perfect Margarita \$11

Citronge orange, orange juice, sweet & sour mix, lime juice and lime garnish

Damiana Margarita \$11

Orange liquor, damiana liquor and 4 fresh squeezed limes

Cucumber and Cilantro Margarita \$11

Cucumber, lemon and cilantro, salted rim, sweet and sour, cucumber garnish.

Guava and Hibiscus Margarita \$9

Fresh guava, lime with a float of hibiscus syrup, sugar rim, sweet and sour, and hibiscus flower garnish.

Naranja Margarita \$11

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, Triple Sec, sweet and sour, soda water, salted rim, and lime garnish.

Jalisco Mule \$9

Ginger beer & lime juice

Gratuity will be automatically added for parties of 8 or more

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