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*Welcome to a unique culinary experience.*

El Torito Grill is dedicated to bringing you the sensory experience that is a fusion of the contemporary and native foods of Mexico. Our flour tortillas are handmade, prepared fresh throughout the day and served with our fresh salsas and signature honey butter. Our wood-fired mesquite grill imparts a sweet smokey essence to our food in the traditional Mexican style. Our house margaritas are hand-shaken and made with Premium Gold Tequila and Orange Curacao. We specialize in an abundant selection of oak-aged Reposado, Añejo and 100% Blue Agave Tequilas made for sipping with citrus or alone in a snifter. Borrowing from Indian and Mexican cultures, we have taken our special brand of cuisine and carefully shaped it to today's contemporary tastes. At El Torito Grill, we are committed to making every meal a unique culinary experience.

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# Margaritas

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## THE GRILL MARGARITA

Premium Gold Tequila hand-shaken with Orange Curacao and Sweet & Sour.

## CADILLAC MARGARITA™

Premium 1800 Reposado, BOLS Triple Sec, Sweet & Sour and a shot of Grand Marnier.

## GRAND AGAVE MARGARITA

Sauza Hornitos Tequila, Blue Curacao and Grand Marnier.

## MARGARITA FRESCA

Cazadores Reposado Tequila, BOLS Triple Sec, grapefruit juice and fresh fruit.

## JEWELS OF MEXICO

Hand-shaken with Sauza Hornitos, Sweet & Sour and your choice of liqueur:

- RUBY—Chambord Raspberry Liqueur
- TOPAZ—Amaretto di Saronno
- TURQUOISE—Blue Curacao and Pineapple Juice
- EMERALD—Midori Melon Liqueur

## THE SILVER STANDARD 100

The Connoisseur's Margarita. Hand-shaken with Cointreau and with your choice of the following 100% Blue Agave Tequilas:

|               |                  |                  |
|---------------|------------------|------------------|
| 1800 Silver   | Sauza Hornitos   | Cazadores Silver |
| Patrón Silver | Don Julio Silver | Herradura Silver |

# Fine Tequilas

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## SILVERS/GOLDS

1800  
AsomBroso  
Cabo Wabo  
Cazadores  
Corralejo  
Cuervo Especial  
Don Julio  
Gran Centenario  
Herradura  
Patrón

## REPOSADOS

1800  
Cabo Wabo  
Cazadores  
Corralejo  
Cuervo Tradicional  
Don Julio  
Gran Centenario  
Herradura  
Sauza Hornitos  
Patrón

## AÑEJOS

1800  
Cabo Wabo  
Cazadores  
Corralejo  
Don Julio  
Gran Centenario  
Herradura  
Milagro  
Sauza Conmemorativo  
Sauza Tres Generaciones  
Patrón

## RESERVAS

AsomBroso Añejo  
Herradura Selección Suprema  
Jose Cuervo Reserva de La Familia

# Beverages

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|                  |                      |                                 |
|------------------|----------------------|---------------------------------|
| Pepsi            | Lemonade             | IBC Bottled Root Beer           |
| Sierra Mist      | Iced Tea (Regular or | Republic of Tea Ginger Peach    |
| Diet Pepsi       | Tropical)            | Republic of Tea Mango Ceylon    |
| Mountain Dew     | Coffee               | Republic of Tea Blackberry Sage |
| Tropicana Orange | Hot Tea              |                                 |
| Twister          |                      |                                 |

**JOIN US FOR CHAMPAGNE SUNDAY BRUNCH BUFFET FROM 10:00 A.M. UNTIL 2:00 P.M.** Our award winning brunch is a great place to gather with family and friends. (Buffet not available in Anaheim, Beverly Hills, Rancho Santa Margarita and Sherman Oaks.)

Let us cater your next party. Call 1-888-TORTILLA.

Sales tax will be added to all taxable items. No personal checks, please. We accept MasterCard, VISA, American Express, Discover and Diners Club/Carte Blanche. We reserve the right to refuse service to anyone. Not responsible for lost or stolen items. Cadillac Margarita is a licensed mark owned by Cadillac Bar. ©2006 El Torito Restaurants, Inc.



**GRILL**

## Appetizers

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### **FRESH GUACAMOLE**

Prepared tableside with fresh Hass avocados, serrano chiles, tomatoes, onions, cilantro and fresh squeezed lime. Served with crisp tostaditas. 8.79

### **LOBSTER QUESADILLA**

Tender lobster, jack and cotija cheeses, pasilla chiles, mango salsa and chipotle sauce folded in a large flour tortilla. Served with fresh guacamole. 10.49

### **MESQUITE-GRILLED CHICKEN QUESADILLA**

Fresh citrus-chipotle marinated chicken, jack cheese, pasilla chiles and fresh pico de gallo folded in a cilantro-jalapeño tortilla. 8.49

### **CHIPOTLE BARBECUE SHRIMP**

Succulent shrimp sautéed with jalapeño butter, roasted red peppers and pasilla chiles in our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce. Served with handmade tortillas. 9.99

### **MEXICAN SHRIMP COCKTAIL**

Prepared tableside with jumbo shrimp, fresh tomatoes, crisp cucumbers, onions and fresh Hass avocado with fresh tomato-lime broth. Served with crisp tostaditas. 10.99

### **TAQUITOS**

Grilled chicken or sautéed shrimp with jack cheese, pico de gallo and pasilla chiles rolled in crisp corn tortillas. Served with tomatillo-avocado and red pepper dipping sauces. Shrimp 8.99 Chicken 8.49 Chicken & Shrimp 8.79

### **MEXICAN PLATTER**

Chicken and shrimp taquitos, steak nachos, cheese quesadilla, chipotle barbecue ribs, tomatillo-avocado sauce and red pepper dip. 12.49

### **LOBSTER TAMALE CAKE**

Tender lobster coated in cotija cheese, corn and panko bread crumbs with chipotle and jalapeño butter sauces and red pepper dip topped with fresh pineapple-mango salsa and cotija cheese. 8.29

## Soups and Salads

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### **CHICKEN TORTILLA SOUP**

Tender, mesquite-grilled chicken, fresh tomatoes, onion, zucchini and yellow squash in a savory chicken-lime broth with fresh Hass avocado, crispy tortilla strips and jack cheese. 5.29

### **FIRE-ROASTED TOMATO SOUP**

A creamy puree of mesquite-grilled tomatoes, pasilla chiles, roasted corn and onions with chicken chorizo, garlic and spices. 5.29

### **ROMAINE SALAD**

A fresh romaine heart, crispy tortilla strips, roasted pepitas and cotija cheese with our housemade creamy Cilantro-Pepita Dressing™ chopped fresh tableside. 5.29

### **THE GRILL'S GARDEN SALAD**

Chilled field greens, jicama, tortilla strips and cotija cheese tossed with choice of raspberry tamarind vinaigrette or our housemade creamy Cilantro-Pepita Dressing™. 5.29

### **GRILLED FAJITAS SALAD**

Mesquite-grilled fresh chicken breast, mesquite-grilled steak or shrimp with sautéed pasilla chiles and onions tossed tableside with chilled romaine, cotija and jack cheeses, fresh avocado and homemade raspberry tamarind vinaigrette. Chicken 12.79 Steak 14.99 Shrimp 14.99

### **BARBECUE CHICKEN TOSTADA**

Grilled tamarind barbecue chicken breast with romaine, black beans, crisp jicama, tomatoes, jack cheese, crispy tortilla strips, fresh salsa quemada and barbecue-ranch dressing. Served on a crispy tortilla. 11.29

### **CHICKEN TACO SALAD**

Mesquite-grilled chicken breast over field greens, tomatoes, roasted corn, fresh Hass avocados, jack and cotija cheeses, crispy tortilla strips and raspberry tamarind vinaigrette. 10.99

### **GRILLED CHICKEN ROMAINE**

Mesquite-grilled chicken breast, a fresh romaine heart, crispy tortilla strips, roasted pepitas and cotija cheese with our housemade creamy Cilantro-Pepita Dressing™ chopped fresh tableside. 10.99

### **CARNE ASADA TOSTADA**

Tender, mesquite-grilled steak with romaine, black beans, crisp jicama, tomatoes, crispy tortilla strips, jack cheese, fresh salsa quemada and ranch dressing. Served on a crispy tortilla. 13.99

## The Grill's Fajitas

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All Fajitas are served sizzling over onions, fresh pasilla chiles and red bell peppers. Served with red and black beans, avocado relish, fresh pico de gallo and fresh handmade tortillas.

### MESQUITE-GRILLED CHICKEN BREAST FAJITAS

Fresh citrus-chipotle marinated and grilled chicken breast. 13.99

### SIZZLING MEXICAN SHRIMP FAJITAS

Succulent shrimp marinated in chile de arbol then sautéed in jalapeño butter. 15.49

### MESQUITE-GRILLED STEAK FAJITAS

Chipotle-garlic marinated grilled tender steak. 16.99

### MESQUITE-GRILLED CHICKEN AND SHRIMP FAJITAS

Fresh citrus-chipotle marinated and grilled chicken breast and succulent shrimp marinated in chile de arbol then sautéed in jalapeño butter. 15.99

#### FAJITAS SUPREMAS

Citrus-chipotle marinated mesquite-grilled chicken, chipotle-garlic marinated mesquite-grilled steak and chile de arbol marinated succulent shrimp sautéed in jalapeño butter. 17.99

## Mexican Specialties

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### CARNITAS YUCATÁN

Tender pork marinated with garlic, achiote, fresh lime and orange juices and spices then slow roasted. Topped with citrus-habañero marinated red onions and served with red and black beans, rice, avocado relish and sweet corn cake. 12.49

#### CHIPOTLE BARBECUE SHRIMP

Succulent shrimp sautéed with jalapeño butter, roasted red peppers and pasilla chiles in our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce. Served with red and black beans, pasilla-cilantro green rice, crispy plantains and fresh handmade tortillas. 15.99

### FIRE-ROASTED VEGETABLE PLATTER

Mesquite-grilled fresh red and green tomatoes, red and green bell peppers, zucchini, corn on the cob and onions lightly seasoned then drizzled with raspberry tamarind vinaigrette and sprinkled with goat cheese. 11.49

### SANTA FE ENCHILADA STACK

A Grill Classic. Layers of sautéed chicken, jack cheese, savory red chile sauce and handmade red chile corn crepes. Served with red and black beans, pineapple-mango salsa and crispy plantains. 11.99

## From the Grill

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Prepared over a mesquite fire.

### MESQUITE-GRILLED BREAST OF CHICKEN

Tender, grilled breast of chicken drizzled with orange-achiote sauce and served over grilled fresh seasonal vegetables, chef's potatoes, crispy plantains and sweet corn cake. 13.49

#### CHIPOTLE BARBECUE RIBS

Tender ribs basted with our signature smokey-sweet chipotle-raspberry tamarind barbecue sauce, mesquite-grilled corn on the cob, red and black beans, crispy shoestring potatoes and sweet corn cake. 17.79

### CARNE ASADA

Mesquite-grilled marinated steak served over citrus-habañero marinated red onions. Accompanied by a cheese enchilada, red and black beans, pico de gallo and sweet corn cake. 18.99

#### SHRIMP DIABLA

Mesquite-grilled shrimp and fresh seasonal mesquite-grilled vegetables on a skewer, served with red and black beans, pasilla-cilantro green rice, orange-achiote and jalapeño butter sauces and sweet corn cake. 16.99

### CARNE ASADA Y CAMARONES

Mesquite-grilled steak and a grilled shrimp skewer. Served with citrus-habañero marinated red onions, red and black beans, pasilla-cilantro green rice, salsa fresca and sweet corn cake. 19.49

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Combinations

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Served with refried black beans, pasilla-cilantro green rice and sweet corn cake.

- 1 Chile Relleno and Grilled Chicken Roasted Corn Enchilada. 10.79
- 2 Mesquite-Grilled Chicken Taco and Cheese Enchilada. 10.49
- 3 Chicken Tamale and Mesquite-Grilled Steak Taco. 11.99
- 4 Grilled Chicken Roasted Corn Enchilada, Mesquite-Grilled Steak Taco and Two Chicken Taquitos. 13.99

5 Mesquite-Grilled Steak Taco, Grilled Chicken Roasted Corn Enchilada and Steak Pecos Chimi. 14.99

## Mexican Classics

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Served with homemade beans, pasilla-cilantro green rice and our signature sweet corn cake.

### SOFT TACOS

Two tacos made with our handmade flour tortillas and served with avocado relish.

Chicken 10.29

Steak 12.99

Carnitas 10.29

Fish (with rice) 12.99

### ENCHILADAS

Two cheese enchiladas with red chile sauce. 10.29

Two grilled chicken roasted corn enchiladas with creamy chipotle sauce. 10.49

### FAJITA BURRITOS

Choice of mesquite-grilled chicken, mesquite-grilled steak or slow-roasted carnitas with roasted pasilla chiles, jack cheese, pasilla-cilantro green rice and avocado relish wrapped in red chile corn crepes.

Chicken Fajita 10.99

Steak Fajita 12.99

Carnitas 9.99

### TAQUITOS

Grilled chicken or sautéed shrimp with jack cheese, pico de gallo and pasilla chiles rolled in crisp corn tortillas. Served with tomatillo-avocado and red pepper dipping sauces.

Chicken 9.99

Shrimp 10.99

Chicken & Shrimp 10.99

### CHILE RELLENO

Roasted pasilla chile filled with jack, cotija and goat cheeses over red chile sauce and topped with fresh pineapple-mango salsa. Served with red and black beans, rice and sweet corn cake. 8.99