LUNCH MENU

DOMINCAN FOOD-COMIDA DOMINICANA

Per Daily Special – Especial del Dia

TORO HAMBURGERS - HAMBURGUESA DE RES

Served with choice of potato and salad Served con selección de patatas y ensalada

TORO'S BACON CHEESEBURGER 6 oz \$670

Angus Choice Patty, Cheddar, Gouda, Bacon, Onions, Tomatoes, Creamy French Sauce Served on Artisan Bun. Add an extra patty \$200

HAMBURGUESA CON QUESO TORO'S BACON 6 oz \$670

Angus Choice Patty, cheddar, gouda, tocino, cebollas, tomates, salsa francesa cremosa servida en Pan artesanal.

Para 2 hamburguesa agregar \$200

CHICKEN OR FISH SOUP - SOPA DE POLLO \$325 O PESCADO \$425

Optionally served with rice RD\$50 Opcionalmente servido con arroz RD\$50

CLUB SANDWICH \$400

Sliced chicken, bacon, tomatoes, lettuce, mayo – served with fries Pollo en rodajas, tocino, tomates, lechuga, mayonesa – servido con papas fritas

CHICKEN WINGS - ALITAS

10 - \$210 | 30 - \$600 | 60 - \$1100 w Sauces (one per 10 wings incl .60 each extra)

HOT 1) Habanero 2) Buffalo MEDIUM 1) Cajun 2) Honey Garlic 3) Lemon Pepper MILD 1) Honey Mustard 2) BBQ 3) Teriyak

POTATO SALAD \$110, COLESLAW SALAD \$110, FRENCH FRIES \$230, CORN ON THE COB \$210, BAKED BEANS \$130, MAC & CHEESE 'n BACON BAKE \$250, TOSTONES \$120

ONION RINGS – AROS DE CEBOLLA \$120

- MENUS AT TORO LOCO -

MAIN MENUS: STARTERS | SOUP & SALAD | CHEF'S KITCHEN MAIN COURSE | DESSERT | KIDS | DRINKS | CIGAR AND HOOKAH

SPECIALTY MENUS: ARGENTINIAN GRILL | CLASSIC AMERICAN BBQ | DOMINICAN LOCAL FARE | DAILY FEATURES | SPECIAL EVENTS

Taxes Included in Price. Cash & Crypto Only No Cards Accepted. Specific Menus Available Only on Select Days and Times.

Dominican Daily Feature Menu

Toro will prepare a different special of the day for each day of the week

LUNES - MONDAY RD\$200

Pollo Guisado, Arroz Blanco Habichuela Roja, Tostones o Ensalada Verde Stewed Chicken, White Rice, Red Beans, Tostones or Green Salad

MARTES – TUESDAY RD\$200

Cerdo Guisado, Moro con Guandules de Coco, Empanadas de Yuca Stewed Pork, Rice with Green Beans Coconut Sauce, Yuca Empanadas

MIÉRCOLES – WEDNESDAY RD\$500

Lambi Criolla, Arroz Blanco, Tostones o Ensalada Verde Conch in Creole Sauce, White Rice, Tostones or Green Salad

JUEVES – THURSDAY RD\$260

Carne de Res, Arroz Vegetales, Ensalada Verde, Arepa Stewed Beef in Creole Sauce, Rice with Mixed Vegetables, Green Salad, Arepa

VIERNES – FRIDAY RD\$300

Locrio Mixto (Costillas Ahumado, Pollo, Longaniza), Ensalada Rusa, Platanos Maduros Locrio with Pork Ribs, Chicken, Sausage, Russian Salad, Fried Bananas

SABADO – SATURDAY RD\$250

Asopao de Pollo con Aguacate Dominican Soup like Rice Stew (chicken) with Avocado on the Side

DOMINGO – SUNDAY RD\$300

Sancocho con Arroz Blanco y Aguacate Dominican Stew (meat, vegetable and root based) with Avocado on the Side

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FAMILY PLATTERS

Served with choice of potato or salad. Served con selección de patatas o ensalada.

CHICKEN OR FISH FINGERS – PALITOS DE POLLO O PESCADO Chicken/Pollo \$450 (5+ \$350) . Fish/Pescado \$550 (5+ \$450)

TORO HAMBURGERS - HAMBURGUESA DE RES TORO'S BACON CHEESEBURGER 6 oz \$670, 5+ \$470 (per person)

Angus Choice Patty, Cheddar, Gouda, Bacon, Onions, Tomatoes, Creamy French Sauce Served on Artisan Bun. Add an extra patty \$200

HAMBURGUESA CON QUESO TORO'S BACON 6 oz \$670, 5+ \$470 (por persona)

Angus Choice Patty, cheddar, gouda, tocino, cebollas, tomates, salsa francesa cremosa servida en Pan artesanal.

Para 2 hamburguesa agregar \$200

WHOLE FISH-PESCADO ENTERO (Fried Grouper – Chillo Frito)

1 - \$800 (per person, por persona), 5+ \$600 (per person, por persona)

MIXED SEAFOOD – MARISCOS MIXTA

1 - \$1100 (per person, por persona), 5+ \$900 (per person, por persona)

MIXED GRILL – PARRILLA MIXTA

Mixed meats on Argentian Grill - Carnes mixtas a la parrilla argentina 1 - \$900 (per person, por persona), 5+ \$700 (per person, por persona)

CREATE YOUR OWN FAMILY PLATTER! ¡CREA TU PROPIO PLATO FAMILIAR!

Ask our servers to help create one for you. Pida a nuestros servidores que le ayuden a crear uno para usted.

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Cocktails

Classic Mojito 250

White Rum, Brown Sugar, Lemon, Mint, Soda

Coconut Mojito 260

White Rum, Coco, Lemon, Mint, Soda

Strawberry Mojito 280

White Rum, Strawberry, Brown Sugar, Lemon, Mint, Soda

Passion Fruit Mojito 270

White Rum, Chinola, Brown Sugar, Lemon, Mint, Soda

Classic Margherita 350

Tequila, Triple Sec, Lemon

Deluxe Margherita 490

Tequila, Jose Cuervo, Cointreau, Lemon

Strawberry Margherita 390

Tequila, Strawberry, Triple Sec, Lemon

Sex on the Beach 270

Vodka, Peach Liqueur, Orange Juice, Cranberry Juice, Grenadine

Pina Colada 250

White Rum, Coco, Pineapple

Long Island/Blue Iced Tea 270

White Rum, Gin, Tequila, Vodka, Blue Curacao, Lemon, Sprite, Sugar

> White or Red Sangria 290

Wine, Gin, Rum, Lemon, Sugar, Sprite

Gin Tonic 290

Gin, Lemon Cuts, Tonic Water

Aperol Spritz 450

Aperol, Cava, Soda, Orange

Apple Martini 360

Vodka Absolut, White Vermouth, Lemon, Green Apple

Cuba Libre 190

Rum Anejo, Lemon, Cola

Caipirinhas 230

Cahaca, Brown Sugar, Lemon

Mimosa 230

Cava, Orange Juice, Cherry

Bloody Caesar 250

Vodka, Worcestershire, Tabasco, Clam

Bloody Mary 270

Vodka, Tomato Juice, Horseradish, Tabasco, Worcestershire, Pepper Smoked Paprika

Bahama Mama 310

Orange & Pina Juice, Rum, Coco Rum, Grenadine

Daiquiri 290

Rum, Fruit (Strawberry, Lemon, Chinola, Sugar)

Personalized & Artisan Cocktails

Ask Your Bartender Awoo!

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Artisanal Cocktails

The art of mixology at a whole new level. Using the most premium ingredients, our Craft Cocktails feature curated ingredients and most go the extra mile with garnishes. Original crafted drinks take a few extra minutes to prepare compared to a standard cocktail.



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Shots & Beer

BEER

Craft Beer (ask staff)

Corona 225

Presidente/Light 180

Heineken 200

Stella Artois 430

Modelo Rubia/Morena 240

Bohemia 130

Budweiser 190

GIN

Bombay 290

Tangueray 220

Hendrick 340

Perigans 190

RUM

Barcelo Imperial 360

Barcelo Gran Anejo 155

Brugal Leyenda 255

Brugal ExtraViejo 170

Brugal IV 240

Black Rum Punta Cana 200

TEQUILA Jose Cuervo Blanco o Dorada 300 Patron Anejo 700 Patron Silver 590 Patron Reposado 570 Tiscaz Dorado 230 Don Julio Blanco 560 Casa Amigos 580

WHISKY

Jack Daniel's 350 Johnny Walker Red 290 Johnny Walker Black 390 Dewar's 12 Year 290 Chivas 12 Year 290 Chivas 18 Year 550 Jim Beam 280 Fire Ball 300 Jameson 290 Buchanan's 350 Crown Royal 290

VODKA

Stolichnaya 190

Ketel One 200

Grey Goose 320

Absolut 290

Beluga 390

Ciroq 350

COGNAC & LIQUEURS

Brandy Napoleon 200 Hennessy 390 Courvoisier 410 Remy Martin VSOP 590 Disaronno Amaretto 390 Amaro Averna 320 Baileys 270 Drambuie 380 Kahlua 270 Grand Marnier 590 Grappa 320 Sambuca 315 Campari 305 Malibu Coco 230

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Wines

By the Glass

House Red of the Day \$290

Frontera Cabernet Sauvignon (Chile) \$290

Frontera Merlot (Chile) \$290

Frontera Sauvignon White (Chile) \$290

Trapiche Malbec (Argentina) \$310

19 Crimes The Banished Red (Australia) \$390

Cupcake Red Velvet (California) \$380

Santa Rita 120 Sauvignon White (Chile) \$280

Champagne (Bottle)

Prosecco Brut Falbi (Champagne) \$970

Segura Viudas Reserva \$1510

Segura Viudas Cava \$1760

Billecart-Salmon Brut Reserve \$6890

Perrier-Jouët Grand Brut \$3980

Chile (Bottle)

Santa Rita Reserva Cabernet Sauvignon \$1508

Santa Rita Reserva Merlot 12 \$1508

Santa Rita 120 Cabernet Sauvignon 12 \$1096

Santa Rita 120 Sauvignon Blanc \$1082

Frontera Rose \$992

ConchayToro Marqués Casa Concha Cab S \$2,333

*Corking fee 200-500 depending on value of bottle guests bring to the table.

Argentina (Bottle)

Norton Reserva Privada \$2765

Norton Cabernet Sauvignon 12 \$1133

Norton Malbec \$1133

Trapiche Astica Cabernet Sauvignon \$879

Trapiche Astica Sauv. Blanc – Semillón \$797

Italy (Bottle)

Ruffino Chianti \$1440

Argiano Non Confunditur Toscana \$2060

Santa Margherita Pinot Grigio \$1980

Australia (Bottle)

Penfold's Koonunga Hill Cabernet Shiraz \$2093

19 Crimes Red \$1993

France (Bottle)

B. Philipe Mouton Cadet Rva. Saint Emilion Tinto \$2,930

Louis Latour Chablis Blanco \$3491

California (Bottle)

Robert Mondavi Priv. Sel. Cabernet Sauv \$1581

Beringer California Cabernet Sauvignon \$1073

Spain (Bottle)

López de Haro Reserva \$1691

López de Haro Crianza \$1293

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Juice, Smoothies, Water, Soda, Coffee

COFFEE & TEA

Coffee 100

Espresso 90

Americano 110

Cappuccino 160

Black or Green Tea 110

NATURAL FRUIT JUICES Lemon 120 Passion Fruit 150

Strawberry 160

Pineapple 145

Orange 135

SODAS & REFRESHMENTS

Agua 50

Soda 90 (Coke, Sprite, etc.)

San Pellegrino 250 ml 140

San Pellegrino 500 ml 240

San Pellegrino 750 ml 310

Red Bull 135

MILKSHAKES

Oreo 350

Chocolate Ice Cream, Oreo Cookies, Whole Milk, Chocolate Syrup, Whipped Cream.

Cookies & Cream 350

Vanilla Ice Cream, Oreo Cookies, Whole Milk, Chocolate Syrup, Whipped Cream.

SMOOTHIES

Green Machine 230

Greek Yogurt, Avocado, Coconut, Ginger, Banana, Spinach

Red Flame 230

Greek Yogurt, Strawberry, Banana, Oatmeal, Oat Milk, Honey, Basil

Curated Just for You

Let our team know your preference and we'll hand craft a Smoothie for you

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Starters



ESCARGOT \$400

escargot, garlic, herbs

CALAMARI \$500

lightly fried, ginger garlic sauce, greek feta sauce

SHRIMP COCKTAIL \$600

chilled jumbo shrimp, martini cocktail sauce

TUNA TARTARE \$700

seasoned ahi, avocado

BAKED GARLIC SHRIMP \$650

garlic, select cheese, herbs

BAKED BRIE \$300

basil pesto, seasonal jelly, roasted garlic, crostini

TORO'S BRUSCHETTA \$390

tomato, bell peppers, red onion, herbs, oil, lemon, feta, parmesan, cream cheese, oregano

GARLIC CHEESE TOAST \$290

artisan bread, garlic butter, select cheese

CRISPY FRIED CAULIFLOWER \$290

classic deep fried cauliflower love

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Soups & Salads



TORO'S CAESAR \$300

+ Chicken \$240 or Shrimp \$290

romaine, aged parmesan cheese, creamy dressing, baked croutons

TORO'S GREEK \$390

bed of romaine, cucumber, tomato, bell peppers, red onion, herbs, oil, feta & select cheese,

lemon, oregano

MIXED GREENS \$240

field greens, garden vegetables, vinaigrette dressing

CURATED JUST FOR YOU

let our team know your preference and we'll hand craft a salad for you

SOUPS

FRENCH ONION SOUP \$390

beef broth, sherry, spanish onion, swiss and parmesan cheese

SEASONAL CHEF'S SOUP

ask our team about the latest creations

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Pasta, Burgers, Fish

PASTA

Rotational seasonal artisanal crafted pastas with ingredients & herbs direct from the source.

TRIO CHEESE CREAMY FETTUCINE ALFREDO \$650

Add Shrimp \$250 or Chicken \$190 or Select Meat from the BBQ \$250.

SPAGHETTI BOLOGNESE \$550

Add Shrimp \$250 or Chicken \$190 or Select Meat from the BBQ \$250.

CURATED JUST FOR YOU

Let our team know your preference and we'll hand craft a pasta for you

BURGERS

Served with choice of potato and salad

TORO'S LOADED MECHA 12 oz \$870

2 Angus Choice 6 oz Patties, Cheddar, Gouda, Pickles, Onions, Lettuce, Creamy French Sauce Tomatoes, Served on Artisan Bun.

TORO'S BACON CHEESEBURGER 6 oz \$670

Angus Choice Patty, Cheddar, Gouda, Bacon, Onions, Creamy French Sauce Served on Artisan Bun.

FISH

Rotational seasonal artisanal preparation with ingredients & herbs direct from the source.

Served with your choice of potato and salad.

SALMON \$1400

Ask our team about today's best feature.

LOCAL FRESH CATCH of the DAY

Ask our team about today's catch of the day recipe.

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Steak & Seafood, Lamb, Ribs

Rotational menu, check for availability.



Imported and aged for extra flavor & tenderness, cooked to perfection with Toro's seasoning. Served with your choice of potato and salad accompaniment.

FILET MIGNON (bacon wrapped) 7oz \$1600 10oz \$1900

RIB STEAK (RIB-EYE) 20 oz \$2450

TOP SIRLOIN 6 oz \$1650 8 oz \$1950

NEW YORK STRIP LOIN 12 oz \$2150

ADD ARTISAN SAUCE + \$110 per BÉARNAISE, GARLIC CONFIT BUTTER, WHISKY PEPPERCORN

LAMB

LAMB CHOPS 18oz \$1850

RIBS

TORO'S MEDITTERANEAN HERB SLOW BAKED PORK BACK RIBS \$1300 ½ rack, \$1550 full rack

Served with choice of potato and salad

TORO'S HONEY GARLIC BBQ SLOW BAKED PORK BACK RIBS \$1300 ½ rack, \$1550 full rack

Served with choice of potato and salad

STEAK + SEAFOOD

Served with your choice of potato and salad.

BACON BUTTER SCALLOPS \$1150 - smoked bacon, butter, lemon herbs

STEAK & SHRIMP 6 oz \$1950 8 oz \$2150

top sirloin, grilled jumbo shrimp, garlic butter

STEAK & LOBSTER 6 oz \$2350 8 oz \$2550

top sirloin, local lobster (seasonal)

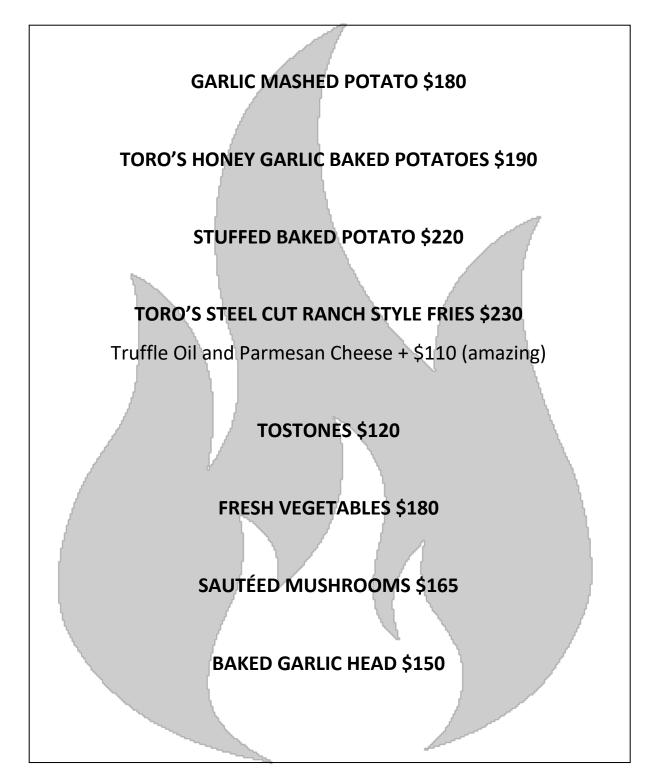
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Accompaniments & Sides



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Children's Menu



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Desserts

Desserts Available on Rotational Basis. Ask Staff for Availability.

LEMON PIE \$360

grandma's famous secret recipe

CHEESECAKE \$380

thick and creamy, fruit topping

CRÈME BRULEE \$340

creamy vanilla custard, caramelized sugar crust

TORO'S CHOCOLATE CAKE & ICE CREAM \$360

toro at it again only this time creating chocolate explosions

ICE CREAM \$100 per scoop

vanilla, chocolate

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Smoke Menu - Hookah, Cigars, Cigarettes

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Per Session \$1200

Includes everything; Hookah, Head, Coal, Shisha. Re-Charge \$500.

Please note: Prior to 10 PM Hookah is only available in the open yard at the back of the property. After 10 PM Hookah is also available in the lounge area at rear of the building.

CIGARS

Ask Staff - Rotating Selection of Cigars.

Romeo and Julieta \$890

Montecristo (white) \$1290

Montecristo (yellow) \$1190

CIGARETTES

Ask Staff - Rotating Selection of Cigarettes.

Marlboro Red \$390 (20 pack)

Marlboro Yellow \$390 (20 Pack)

Dunhill \$390 (20 Pack)

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Argentinian Grill

Prepared on Authentic Argentinian Open Wood Fire Grill.



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Classic American BBQ Smoker

Rotational Menu. Check for Availability.

APPETIZERS

ONION RINGS (batter & deep fried) \$210

JUMBO SHRIMP (deep fried tempura) \$300

JALAPENO POPPERS (batter & deep fried) \$270

CHICKEN WINGS

10 - \$210 | 30 - \$600 | 60 - \$1100 w Sauces (one per 10 wings incl .60 each extra)

HOT 1) Habanero 2) Buffalo MEDIUM 1) Cajun 2) Honey Garlic 3) Lemon Pepper MILD 1) Honey Mustard 2) BBQ 3) Teriyaki

CREATE YOUR OWN BURGER (comes with choice of potato and salad)

CLASSIC 6 oz CHOICE ANGUS BEEF \$460 | CHICKEN BREAST \$390 (crispy or not) | BRISKET \$320.

Add (included in price): Tomato, Onion, Lettuce, Pickles, Ketchup, Mustard, Relish, Mayo, BBQ | Extra: Cheese +.80 Bacon +1.30 Brisket +1.90 6oz Beef Patty +200, + .60 Any Sauces Above in WINGS section.

RIBS, CHICKEN, SAUSAGE, BRISKET (comes with choice of potato and salad)

BBQ SMOKED BACK RIBS \$1300 Half Rack, \$1550 Full Rack

BBQ SMOKED CHICKEN \$500 Quarter, \$800 Half

SMOKED SAUSAGE (of the day) 9oz \$550, 12oz \$750

BBQ SMOKED BRISKET \$390 per lb.

SIDES

POTATO SALAD \$110, COLESLAW SALAD \$110, FRENCH FRIES \$230, CORN ON THE COB \$210, BAKED BEANS \$130, MAC & CHEESE 'n BACON BAKE \$250, TOSTONES \$120

DAILY SPECIALS

In keeping with Classic American BBQ we often feature daily specials. Check website regularly for our specials and sign on to our mailing list online to be notified of deals.

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Dominican Food

Our goal is to present authentic Dominican Food "Comida Criolla" on a daily basis that can be enjoyed in our restaurant or taken quickly "to-go" through our drive-thru curb-side pick-up area.

Prepared & presented at 11:45 A.M., a specific amount available to the community until sold out each day.

On an average day you will find a lunch time "La Bandera" or "Comida Criolla" meal choice including choices such as; (1) Meat, (2) Rice or possibly a Potato, Plantain, Yuca, or Yams (3) Beans, (4) Salad (5) Avocado, (6) Drink (soda or water) at an average cost of \$180-\$280 RD.

Regional Dominican Foods Available on a Rotational Basis:

- Cativia (Empanadas de Yuca).
- Salpicon (Chilled mix seafood & vegetables)
- Sancocho (Soup rich stew commonly made of different meats including beef, pork, goat, chicken; alongside plantain, yams, pumpkins, and other roots).
- Helado de Batata (Deliciously simple ice cream comprised of sweet potato, milk, and sugar (also sometimes with coconut).
- Pastel en Hoja (Roots crops (viveres) and meat or 'pasteles en hoja' are boiled root crops, grated, mashed, filled with meat and wrapped inside a banana leaf. The principal viveres used for the pasteles are usually yuca or plantains.
- Tostones (Fried plantains).
- Chicharron (Deep-fried savory pork chunks).
- Mabí (Mabí or Maví is a Mauby tree bark-based Caribbean drink. Created with medicinal roots used by the indigenous).
- Yuca (Yuca is the root of the cassava plant).
- Mamajuana (A drink with honey, red wine, rum, tree bark, and herbs).
- Chenchen (Cracked corn pilaf).
- Chivo Guisado (Stewed Goat).
- Yaniqueque (Fried dough with salt).

- Longaniza (A type of crunchy and flavorful pork sausage similar to fried Spanish chorizo).
- Pastelitos & Empanadas.
- Mangú (With Los Tres Golpes, a mashed plantain typically with caramelized onion).
- Mofongo with Pork Rinds or Shrimp (Plantains mashed with garlic and crunchy pork scratchings, into a ball topped with pork rinds or shrimp).
- Traditional Onion Tea (Usually includes boiled onions, apples, orange peel, ginger, tea leaves, cloves, and cinnamon).
- Habichuelas Con Dulce Dessert (Popular dessert of red beans, sugar, milk, cookies (similar to Graham crackers), yam, cinnamon, cloves, and raisins (optional).
- Morir Soñando (Tropical, sweet and chilled beverage is made of evaporated milk, sugar, vanilla, orange juice, and ice.
- Moro de Guandules Con Coco (Rice cooked with pigeon peas and coconut milk).
- Asopa'o (Asapado a tomato-based stew made of rice, cooked with chicken (or shrimp), peas, carrots, and other vegetables).
- Puerco Asa'o (Asado Roast Pig).

- MENUS AT TORO LOCO -

MAIN MENUS: STARTERS | SOUP & SALAD | CHEF'S KITCHEN MAIN COURSE | DESSERT | KIDS | DRINKS | CIGAR AND HOOKAH

SPECIALTY MENUS: ARGENTINIAN GRILL | CLASSIC AMERICAN BBQ | DOMINICAN LOCAL FARE | DAILY FEATURES | SPECIAL EVENTS

Taxes Included in Price. Cash & Crypto Only No Cards Accepted. Specific Menus Available Only on Select Days and Times.