



MEXICAN RESTAURANT

www.toritomex.com

Before placing your order, please inform your server if a person in your party has a food allergy.



CHIPS & DIPS

Crunch into crispy homemade tortilla chips. Served with your choice of our specialty dips.

GUACAMOLE DIP

Fresh hand smashed avocado combined with our blend of spices, cilantro, tomatoes, onions and lime juice. 7.29

QUESO DIP

Special blend of melted, creamy cheese with a kick of jalapeños. 8.99

FAJITAS NACHOS

Your choice of fajita-style chicken or steak. Atop crisp tortilla chips, cheese sauce and lettuce. Served with sour cream, pico de gallo and guacamole. 15.99

SUPREMOS NACHOS

Choice of chicken, ground beef or shredded beef atop crisp tortilla chips, cheese sauce, beans, shredded lettuce, diced tomatoes, sliced jalapeños and our cream. 13.99



**TORITO
PLATTER**

GUACAMOLE FRESCO CLASICO

Guacamole fresco hand smashed at the bar! Try our fresh made guacamole made right in front of your eyes! Hand smashed avocado blended with diced jalapeño peppers, onions, tomatoes, cilantro and lime juice. 11.99

BACON GUACAMOLE FRESCO

It's guacamole loaded with lots of other great ingredients. The crunch of the salty bacon really adds a great flavor to the guacamole. 12.29

QUESO FRESCO GUACAMOLE

This Spicy Queso Fresco Guacamole is a combination of perfectly ripe avocados, fresh lime juice, red jalapeños, queso fresco and then some salt and pepper. 12.29

TROPICAL GUACAMOLE

Try our fresh guacamole made to perfection right at our famous guacamole bar! Hand smashed avocados with diced jalapeños, tomatoes, onions, cilantro and fresh squeezed lime juice. Add mango or strawberries for a tasty tropical mix! 12.29

**FIESTA
PLATTER**



APPETIZERS

FIESTA PLATTER

A sample of our House Nachos, Wings, Crispy Taquitos, Cheese Quesadilla and Shredded Beef Flautas. Served with sour cream, guacamole and buffalo sauce on the side. 19.99

QUESO FUNDIDO

Choice of grilled steak, chicken, shrimp or chorizo on top of an assortment of cheese. Served with warm tortillas. 11.99

TORITO PLATTER

Sautéed shrimp and mushrooms in butter garlic, pork carnitas mixed with a House red sauce and crispy Chicken Wings. Served with sliced avocados and buffalo sauce on the side. 38.99

FLAUTAS

Crispy flour tortilla roll stuffed with chicken or shredded beef topped with our mild tomato sauce and queso fresco. Served with lettuce, sour cream, tomatoes and guacamole. 13.99

POTATO SKINS

Lightly fried potato skins topped with your choice of chicken, ground beef or Mexican chorizo layered with shredded cheddar and jack cheese, pico de gallo, sour cream and guacamole. 14.99

CHICHARRONES DE CALAMAR

Golden breaded calamari. Served with jalapeños and special dipping sauce. 15.99

ALAS CALIENTES!!

Tender chicken wings glazed with our house made special sauce. Served with ranch dressing. 12.99

CRISPY TAQUITOS

Rolled crispy corn tortillas filled with chicken or shredded beef topped with our mild tomato sauce and queso fresco. Served over lettuce, tomatoes, sour cream and guacamole. 12.99

**CRISPY
TAQUITOS**



Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

QUESADILLA CHICKEN ENSALADA

ENSALADAS SALADS

SANTA FE CHICKEN SALAD

Marinated grilled chicken, romaine lettuce, cilantro, avocado, pico de gallo, tortilla strips, ranch dressing and a drizzle of spicy Santa Fe sauce. 14.99

FAJITA TACO SALAD

A choice of fajita-style chicken, steak or shrimp, onions, peppers and iceberg lettuce served on a crispy flour shell with sour cream, guacamole and pico de gallo. Topped with shredded jack and cheddar cheese. 16.99

CAESAR CAMARONES SALAD

Grilled shrimp, black beans, romaine lettuce, croutons, queso fresco, tomatoes and sliced avocado. 17.99

TRADITIONAL "TACO SALAD"

Crispy flour shell stuffed with choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, diced tomatoes, shredded cheddar cheese and sour cream. 12.99

TOSTADA SALAD

A crispy flat corn tortilla with refried beans and choice of shredded chicken, ground beef, shredded beef, or tender chile verde pork. Topped with lettuce, tomatoes, sour cream and guacamole. 11.99

QUESADILLA CHICKEN SALAD

Grilled chicken, romaine lettuce, cheese, tomatoes, black beans, salsa, tortilla strips, with chipotle honey vinaigrette. 15.99



FAJITA QUESADILLA



SOUPS

TORTILLA SOUP

Chicken Broth with grilled chicken topped with fresh avocado, pico de gallo, tortilla strips and fresh queso fresco. 7.99

SOPA DE FRIJOLES

Black bean soup, topped with fresh diced tomatoes, onions, cilantro and queso fresco. 6.99

FRIJOLES CHARROS

Mexican soup of pinto beans simmered in a broth of chorizo and bacon. Topped with pico de gallo and queso fresco. 6.99

QUESADILLAS

ASADA QUESADILLA

Large flour tortilla stuffed with a blend of cheddar and jack cheese and your choice of flame-broiled chicken or steak. Served with guacamole, sour cream, tomatoes and lettuce. 16.99

QUESADILLA RELLENA

Our house quesadilla, a large flour tortilla stuffed with a blend of cheddar and jack cheese. Your choice of shredded chicken, shredded beef or ground beef. Served with guacamole, sour cream, tomatoes and lettuce. 15.49

FAJITA QUESADILLA

Large flour tortilla stuffed with blend of cheddar and jack cheese. Your choice of fajita steak or chicken with onions and bell peppers. Served with guacamole, sour cream, tomatoes and lettuce. 16.99

BURRITOS

COCHINITA PIBILL BURRITO

A large flour tortilla stuffed with slow roasted achiote marinated pulled pork, rice, lettuce and refried beans topped with mole sauce. Garnished with lettuce, plantains, queso fresco and pickled red onion. 16.99

**Mole sauce contains a hint of peanut butter*

WET BURRITO

A large flour tortilla stuffed with grilled shrimp, grilled chicken, rice, refried beans and queso dip then drizzled with more queso dip, lettuce and pico de gallo. 17.99

DEL RIO BURRITO

A large flour tortilla stuffed with your choice of shredded chicken, ground beef, shredded beef or chile verde pork, rice and refried beans then drizzled with red mild burrito sauce, shredded cheddar and Monterey cheese topped with lettuce, tomatoes, guacamole and sour cream. 17.99

BURRITO CALIENTE

Hot and spicy burrito! Filled with chicken, beef, refried beans and rice covered with spicy tomatillo sauce and chile verde pork. Garnished with lettuce and pico de gallo. 17.99

LOCO BURRITO

Filled with chicken, beef, chorizo, tomatoes, beans, rice and lettuce. Smothered with chili con queso. Served with lettuce, pico de gallo and guacamole. 17.99

SOUR CREAM BURRITO

A large flour tortilla stuffed with your choice of grilled chicken or steak, beans, rice, cheese sauce and sour cream. Served with charro beans, lettuce, pico de gallo and sour cream. 17.99

ASADO BURRITO

A large flour tortilla stuffed with flame-broiled skirt steak or chicken, rice and refried beans wrapped in a large flour tortilla. Drizzled with red mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 18.99

CHILE COLORADO BURRITO



CHILE COLORADO BURRITO

A large flour tortilla stuffed with grilled steak simmered in Colorado sauce and beans. Covered with more Colorado sauce and green scallions. Served with rice, lettuce, pico de gallo and avocado. 17.99

BURRITO FAJITA

A large flour tortilla stuffed with steak or chicken, sautéed onions, peppers, rice and refried beans. Drizzled with mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 18.99

BURRITO CHILE VERDE

A large flour tortilla stuffed with tender pork simmered in a tomatillo sauce, chile verde, rice and refried beans then drizzled with green tomatillo sauce. Garnished with guacamole, sour cream, tomatoes, queso fresco and green scallions. 17.99

MOLE BURRITO

A large flour tortilla stuffed with shredded chicken, rice and refried beans then drizzled with our mole sauce. Garnished with lettuce, tomatoes, sesame seeds and sour cream. 16.99

**Mole sauce contains a hint of peanut butter*

BURRITOS BOWL

Served on a bed of fresh romaine lettuce, rice, black beans, sliced avocado, roasted corn, tomatoes, cilantro, peppers, onion, queso fresco and drizzle of chipotle honey sauce.

Choice of one 17.99

Chicken, steak, shrimp, vegetable

Choice of two topping + 4.00

BURRITOS BOWL



FIESTA COMBOS

PARTY ON A PLATE!

So BIG you'll be amazed.
Mix and match as you please!

Your choice of Beef, Chicken, Shredded Beef, Beans or Cheese.
All fiesta combos are served with rice and refried beans
Add guacamole and sour cream for only 3.00

Choose from the following:

ENCHILADA TOSTADA BURRITO
TACO TOMALE CHILE RELLENO

COMBO 1 (Choice of 1) 15.99 COMBO 2 (Choice of 2) 17.99

COMBO 3 (Choice of 3) 18.99

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

CHIMICHANGAS

BAJA CHIMICHANGA

A large flour tortilla stuffed with sautéed shrimp, bell peppers, onions and fried to a golden crisp then drizzled with queso dip and green tomatillo sauce. Served with beans, rice, lettuce, sour cream, tomatoes and guacamole. 17.29

CHIMICHANGA EL PASO

Choice of chicken, ground beef or shredded beef stuffed in a large flour tortilla, fried to a golden crisp and topped with our creamy cheese sauce. Served with beans and rice garnished with lettuce, sour cream, tomatoes and guacamole. 15.99

CHIMICHANGA FAJITA

Fajita style chicken or steak grilled with onions, peppers and jack cheese stuffed in a large flour tortilla, fried to a golden crisp and topped with red enchilada sauce and queso dip. Served with beans and rice garnished with lettuce, sour cream, tomatoes and guacamole. 17.29

WHITE CHIMICHANGA

Your choice of chicken, ground beef or shredded beef. Topped with cheese sauce and served with sour cream on the side. 15.99

TORITO CHIMICHANGA

Your choice of chicken, ground beef, shredded beef or pork. Topped with red sauce and jack cheese. Served with sour cream on the side. 15.99

TORITO
CHIMICHANGA



VEGETARIAN

SPINACH ENCHILADAS

Two soft corn tortillas filled with spinach and pico de gallo then drizzled with green tomatillo sauce. Served with rice, black beans, lettuce, tomatoes and sour cream. 16.99

EXPRESSO BURRITO

Flour tortilla filled with black beans, rice, cheese and lettuce. Topped with sour cream, tomatoes, green onions and sprinkled with queso fresco. Smothered in our special red enchilada sauce. 16.99

VEGGIE FAJITAS

Sautéed zucchini, carrots, broccoli, cauliflower, mushrooms, onions, red and green peppers sautéed in a special fajita sauce. Served with fresh guacamole, sour cream and your choice of corn or flour tortillas. 16.99

SPINACH QUESADILLA

Grilled flour tortilla filled with spinach, pico de gallo and melted Monterrey jack cheese. Garnished with lettuce, tomatoes, guacamole and sour cream. 16.99

VEGGIE CHIMICHANGA

Grilled flour tortilla filled with spinach, pico de gallo and melted Monterrey jack cheese. Garnished with lettuce, tomatoes, guacamole and sour cream. 16.99

VEGGIE PLATTER

One cheese enchilada one spinach enchilada and one chile relleno. Served with rice, black beans, sour cream and avocado. 18.99

ENCHILADAS

TORITO ENCHILADAS

Three enchiladas served with rice, refried or charro beans. Garnished with lettuce, tomatoes, guacamole and sour cream. Includes one each of chicken with mole sauce, cheese and onions with green chili sauce, ground beef with green tomatillo sauce. 18.99 *Mole sauce contains a hint of peanut butter

ENCHILADAS SUIZAS

Two soft corn tortillas with your choice of shredded chicken, ground beef, shredded beef or chile verde pork. Served with fresh green tomatillo sauce, rice and beans. Garnished with lettuce, sour cream and tomatoes. 16.99

SOUR CREAM ENCHILADAS

Three rolled flour tortillas filled with shredded chicken then glazed with a creamy sauce. Served with your choice of charro beans or refried beans and rice. Garnished with lettuce and pico de gallo. 16.99

GREEN CHILE ENCHILADAS

Three green chile and pork enchiladas topped with tomatillo sauce, sour cream, onions, cilantro, lettuce, tomatoes, served with rice. 17.99

ENCHILADAS SUPREMAS

Five enchiladas one each of beef, chicken, cheese, shredded beef and beans topped with enchilada sauce, lettuce, cheese, tomatoes and sour cream. 16.99

CANTINA DEL RIO ENCHILADAS

Five fresh corn tortillas filled with marinated grilled chicken. Topped with a blend of creamy cheese, green tomatillo sauce, sour cream, green onions and tomatoes. 17.99

MOLE ENCHILADAS

Two enchiladas with shredded chicken, topped with mole sauce and sesame seeds. 17.99 *Mole sauce contains a hint of peanut butter

MOLE
ENCHILADAS



Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

HOUSE SPECIALS

House special dishes are served with rice, refried beans or charro beans and your choice of soft flour or corn tortillas.

NEW YORK STEAK

Flame-broiled new York steak. Served with French fries. 29.99

STEAK MATADOR

Flame-broiled new York steak served with one of our famous chile rellenos. Garnished with lettuce, guacamole and pico de gallo. 26.99

CHILE COLORADO

Tender chunks of skirt steak simmered in Colorado sauce. Served with rice, beans, lettuce, pico de gallo, avocado and warm tortillas. 19.99



PUERCO ADOVADO

COCHINITA PIBILL



CHILE VERDE

Tender pork blended slow roasted in a mild green tomatillo sauce. Served with rice, beans, lettuce, pico de gallo and warm tortillas. 18.99

COCHINITA PIBILL

Achiote marinated pork slow roasted in banana leaves with sweet plantains queso fresco and pickled red onion. 19.99

CARNITAS DE PUERCO

Slow roasted boneless pork, fresh garlic and oranges served with guacamole and our special red tomato sauce. 17.99

CHILE RELLENOS

Poblano pepper stuffed with a cheesy blend fried to a golden crisp, topped with mild salsa suprema. Served with rice and beans. Garnished with lettuce, avocado and pico de gallo. 18.99

PUERCO ADOVADO

Marinated tender pork loin grilled in a blend of spices. Served over grilled jalapeños, onions and guacamole. 18.99

FAJITAS

Served sizzling in a hot skillet with rice, beans, lettuce, sour cream, tomatoes, shredded cheese, guacamole and warm tortillas on the side.

VEGETABLE
17.99

CHICKEN
18.99

STEAK
18.99

SHRIMP
18.99

STEAK & CHICKEN
19.99

STEAK & SHRIMP
19.99

CHICKEN & SHRIMP
19.99

THE ULTIMATE FAJITA

Grilled steak, chicken and shrimp over sautéed bell peppers, onions and warm tortillas on the side. 22.99

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

CARNES

BEEF/STEAKS

Served with rice and beans (refried, black or charro beans) garnished with lettuce, tomato and your choice of flour or corn tortilla.

PANCHO VILLA'S FAVORITE

12 oz flame-broiled New York steak, topped with sautéed bell peppers, guacamole, mushrooms and onions. 29.99

STEAK PICADO

Lean strips of top sirloin with tomatoes, onions and bell peppers in our special tomato sauce. 22.99

STEAK MATADOR

New York flame-broiled steak served with one of our famous chile rellenos and guacamole. 26.99

NEW YORK STEAK

New York steak flame-broiled to your liking. Served with French fries and green salad. 29.99

CARNE ASADA

Flame-broiled, butterflied skirt steak served with two broiled whole green onions, guacamole and pico de gallo. 22.99

LOMO ASADO

New York flame-broiled steak topped with garlic shrimp, tomatoes, onions, guacamole and mushrooms in our special sauce. 27.99

TAMPIQUEÑA

Char-broiled skirt steak and one cheese enchilada. Served with guacamole and tomatoes. 25.99

MOLCAJETE SPECIAL

SEAFOOD MOLCAJETE

Red snapper fillet, shrimp, octopus and scallops sautéed in house made red sauce. Topped with fresh cilantro and onions. Served with rice, lettuce, tomatoes and avocado slices on the side. 39.99
For 2 people.

HOUSE MOLCAJETE

Skirt steak, grilled chicken, shrimp, Mexican chorizo and mushrooms sautéed in house made red sauce. Topped with grilled jalapeños peppers and green onions. Served with rice and refried beans on the side. 46.99 For 2 people.

HOUSE
MOLCAJETE

POLLO
EMPANIZADO



POLLO CHICKEN

POLLO EMPANIZADO

Breaded Chicken Breast. Served with rice and beans (refried, black or rancho beans). Garnished with lettuce, tomato and your choice of flour or corn tortilla. 21.99

ARROZ CON POLLO

Tender sliced chicken breast with fresh mushrooms, onions, bell peppers sautéed in a red mild sauce. Served over rice, jack cheese, tomatoes and avocado slices. 19.99

POLLO A LA CREMA

Strips of chicken breast sautéed with fresh mushrooms, onions, green and red bell peppers, simmered in a creamy sauce. Served with rice, beans, lettuce, sour cream and pico de gallo. 19.99

POLLO FUNDIDO

Sautéed chicken breast strips with mushrooms prepared in a delicious red mild sauce with melted jack cheese. Served with rice, beans, lettuce and tomatoes. 19.99

POLLO ASADO

Grilled chicken breast served with rice, beans, lettuce, sour cream and pico de gallo. 19.99

OLE CHICKEN MOLE

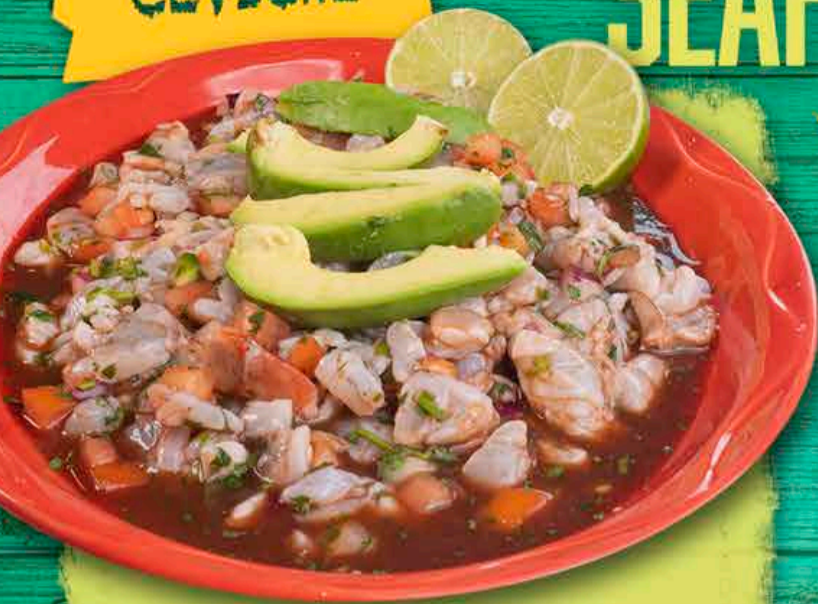
Grilled chicken breast cooked in a sweet dark mole sauce garnished with sesame seeds. Served with rice, beans, lettuce, sour cream and pico de gallo. 19.99

**Mole sauce contains a hint of peanut butter.*



Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

CEVICHE



CAMARONES ZARANDEADO

Butterflied Jumbo shrimp coated and grilled in tangy adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 21.99

ARROZ CON CAMARONES

Sautéed shrimp, mushrooms and vegetables in a special mild red sauce, served over a bed of rice and topped with jack cheese. 21.99

CAMARONES AL MOJO DE AJO

Tender shrimp and mushrooms sautéed in butter, garlic and spices. Served with charro beans and white rice. 21.99

CAMARONES A LA CREMA

Sautéed shrimp and mushrooms prepared in delicious sour cream sauce and parmesan cheese. Served with white rice and beans, choice of one: refried, black or charro beans. Garnished with lettuce tomato and your choice of flour or corn tortilla. 21.99

CAMARONES A LA CHIPOTLE

Black tiger shrimp sautéed in house made chipotle sauce with bell peppers. Served with charro beans and white rice. Garnished with lettuce tomatoes and avocado. 21.99

FISH TACOS

Three soft corn tortillas stuffed with golden breaded fish, onion, cilantro and cabbage. Served with lettuce, tomatoes and special dipping sauce. 18.99

PULPO ZARANDEADO

Pizas of octopus coated and grilled in tango adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 21.99



SEAFOOD

AGUACHILE DE CAMARÓN



AGUACHILE DE CAMARÓN

A flavorful Mexican appetizer where the shrimp is marinated in lime juice, but with the addition of sauce of cilantro, onion, chile serrano, spices and cucumber—simple and delicious. 21.99

CEVICHE

A refreshing seafood dish made with shrimp, onions, jalapeño, cilantro, tomato and lime juice. Served with hard corn tortillas lettuce, avocado and lime (Does not come with rice and beans). 19.99

BACON SHRIMP TACOS

Marinated grilled shrimp served on soft corn tortillas topped with pico de gallo, cabbage and crispy crumbled bacon. Served with lettuce, tomatoes and roasted chipotle sauce on the side. 21.99

CAMARONES CANCÚN

Tender shrimp and mushrooms prepared two ways, half sautéed in garlic butter with spices and the other half marinated in red spicy sauce. Served with white rice, garnished with lettuce, tomatoes, lime and avocado. 30.99

CAMARONES A LA DIABLA

Shrimp sautéed in garlic butter with mushrooms, tossed in a spicy diablo sauce. Served with lettuce, tomatoes, rice and charro beans. 21.99

CAMARONES ZARANDEADO



Choice Shrimp or octopus cooked in a clam juice. Served with chopped tomatoes, avocado, onions tostadas and crackers. (Coctel does not come with rice and beans).

COCTEL CAMPECHANO

Shrimp and Octopus. Served Warm. 23.99

COCTEL SHRIMP

Shrimp. Served Warm. 22.99

COCTEL OCTOPUS

Octopus. Served Warm. 22.99

PULPO ZARANDEADO

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



SPECIALS

BIRRIA DE BORREGO



BIRRIA DE BORREGO

Lamb shank marinated in red wine and guajillo pepper sauce baked to perfection. Garnished with lettuce, pico de gallo, avocado and charro beans. 27.99

DOS ABUELOS

Flame-broiled butterfly skirt steak and breaded chicken breast. Served with rice and charro beans. Garnished with lettuce, pico de gallo and avocado. 29.99



DOS ABUELOS

BIRRIA JALISCO

Slow cooked beef spiced and marinated in a sauce made with chilies and spices. Served white rice, beans, onions and cilantro. 22.99

HAUCHINANGO

A crispy fried whole red snapper marinated in a butter garlic sauce. Served with rice, pico de gallo and green salad. Garnished with avocado slices and fresh lime. 25.99

CAZUELA

A seafood mix with crab, cod fish mussels and clams sautéed in a butter garlic sauce. Served over a bed of rice with melted jack cheese and avocado. 33.99

SALMON ZARANDEADO



SALMON ZARANDEADO

Zesty Salmon fillet coated and grilled in tangy adobo red sauce. Served with lettuce, pico de gallo, white rice, avocado slice and charro beans. 26.99

MOJARRA FRITA



MOJARRA FRITA

Tilapia fried topped with sautéed onions and mushrooms. Served with refried beans and white rice. Garnished with lettuce, tomatoes and avocado. 20.99

TRES AMIGOS

Grilled steak, grilled chicken breast and sautéed shrimp with green peppers and onions. Served with rice, and charro beans. Garnished with lettuce, tomatoes and guacamole on the side. 30.99

TRES AMIGOS



Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

SPECIALS

TRES MARES



TRES MARES

Grilled tilapia with seafood (crab, octopus, scallops, mussels, clams, shrimp and garlic butter). Served with rice, garnished with avocado and lime. 34.99

HOUSE SPECIAL

Red snapper fillet and tender shrimp with mushrooms sautéed in garlic butter and spices. Served with charro beans, white rice, pico de gallo, avocado and lime. 31.99



HOUSE SPECIAL

DOS AMIGOS

Flame-broiled butterfly skirt steak and red snapper fillet. Served with charro beans and white rice.

Garnished with lettuce, tomatoes, lemon and avocado. 31.99



DOS AMIGOS

CHAMORRO DE PUERCO



CHAMORRO DE PUERCO

Pork Shanks braised in green tomatillo milpero sauce, cilantro and onion. Served with green tomatillo sauce, Mexican rice, lettuce, pico de gallo and avocado. 27.99

CAMARONES CANCÚN

Tender shrimp and mushrooms prepared two ways, half sautéed in garlic butter with spices and the other half marinated in red spicy sauce. Served with white rice and garnished with lettuce, tomatoes, lime and avocado. 30.99

PARRILLADA DE MARISCOS



PARRILLADA DE MARISCOS

A very popular seafood dish made with fish, crab meat, mussels and clams, octopus and shrimp cooked in special sauce. Served over a bed of white rice and avocado. 34.99

TORITO ESPECIAL

Grilled chicken breast and shrimp in hot spicy red sauce Served with rice and charro beans. Garnished with lettuce, tomatoes and avocado. 30.99

DOS COMPADRES

Flame-broiled butterfly skirt steak and marinated tender extra lean pork loin. Served with rice and charro beans. Garnished with lettuce, tomatoes and guacamole on the side. 30.99

7 MARES

Mexican soup with shrimp, octopus, clams, scallops cod fish, mussels and crab cook in special seafood broth with mix vegetables. Served with fresh cilantro, onions and lime. 30.99



7 MARES

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

TRADITIONAL TACOS

All entrees served with 3 soft corn tortillas, your choice of 2 sides: charros beans, rice or refried beans.

PASTOR

Smoky, tangy, chili marinated pork with grilled pineapple. Served with cilantro, onions, lime and green tomatillo sauce. 18.99

PORK CARNITAS

Slow roasted pork carnitas topped with pico de gallo and queso fresco. Served with a special red mild sauce, lettuce and tomatoes. 18.99

FISH TACOS

Three soft corn tortillas stuffed with golden breaded fish, onion, cilantro and cabbage. Served with lettuce, tomatoes and special dipping sauce. 18.99

TACOS AL CARBON

Three soft corn tortillas dipped in a red mild sauce folded then stuffed with chicken or steak, pico de gallo, queso fresco and cilantro. Garnished with lettuce and guacamole. 22.99

COCHINITA PIBILL TACOS

Three soft corn tortillas stuffed with slow roasted achiote pork, pico de gallo, sweet plantains, queso fresco and pickled red onion. 21.99

BACON SHRIMP TACOS

Marinated grilled shrimp served on soft corn tortillas topped with pico de gallo, cabbage and crispy crumbled bacon. Served with lettuce, tomatoes and roasted chipotle sauce on the side. 21.99



TACOS DE BIRRIA

Birria tacos are traditionally an addictive sweet and sour, slightly spicy, savory Mexican beef stew. The slow-cooked beef is fall-apart tender and loaded with juicy rich flavor. Stuffed with jack cheese and beefy goodness into a taco shell, dipped into the stew and fried up. Served with consume de birria, lime, grilled onion and cilantro. 18.99

TACOS GOBERNADOR

Gobernador tacos are one of those modern classics of Mexican cuisine, the second such seafood from Sinaloa. It is one the many Mexican dishes that combines shrimp, grilled onions, tomatoes and jack cheese. Served with tomatillo sauce and pickled red onion. 19.99

MEXICAN STREET TACOS

TORTILLAS, STEAK, GRILLED CHICKEN, CHORIZO, AL PASTOR (MARINATED PORK) OR LENGUA (BEEF TONGUE).
THE MOST POPULAR MEAL IN MEXICO!

The street tacos bring the tradition of every corner in Mexico. An order of five mini tacos with your choice of meat. Served with cilantro, onions and tomatillo sauce. 17.99



ALL AMERICAN FAVORITES

BEVERAGES



All served with French fries.

GUACAMOLE BURGER

Guacamole, bacon, fresh jalapeños slices, cheddar cheese. Sautéed red and green peppers and onions. 11.99

CLASICA BURGER

Lettuce, tomato, red onion, mustard and cheddar cheese. 11.99

BACON AVOCADO CHICKEN SANDWICH

Grilled chicken breast, bacon, avocado, sautéed onions, lettuce, tomatoes, cheddar cheese, mustard and mayo. 11.49

JARRITOS

Flavors: Lime, Mandarin, Grapefruit, Tamarind, Guava.

SOFT DRINKS

Complimentary refills

Coca-Cola, Diet Coke, Sprite, Fanta Orange, Fuze Raspberry Iced Tea, MM Lemonade, Canada Dry Ginger Ale and Barq's Root Beer.

Proudly serving

Coca-Cola

ICED TEA

Complimentary refills

Freshly Brewed Lipton Iced Tea. Available in Sweetened or Unsweetened.

AGUA FRESCA

Authentic Mexican refreshment-Horchata. Rice water punch. Non-alcoholic.

SANGRIA

Non-alcoholic.

JUICES

Orange, Apple, Pineapple or Cranberry.

COFFEE

Complimentary Refills
Freshly Brewed
Available in regular or decaf.

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



621 N Main St.
East Longmeadow, MA 01028
413-271-1142

Take-out and Catering
www.toritomex.com

LUNCH



MENU

ENJOY ANY OF
YOUR FAVORITE

COCKTAILS



BLUE AGAVE
MARGARITA

BLUE AGAVE MARGARITA

Distinctive margarita made with Sauza, Hornitos tequila, Blue Curacao, Gran Mariner and fresh citrus juices. 25oz.

AUTHENTIC MICHELADA

Mexico's version of a Bloody Mary. A combination of spicy tomato juice and Mexican beer, served on the rocks.

HOUSE FAVORITES

Add any of our delicious soups for 3.75

CHIMICHANGA EL PASO

Choice of chicken, ground beef or shredded beef stuffed in large flour tortilla fried to a golden crisp and topped with our creamy cheese sauce. Served with beans and rice. Garnished with lettuce, sour cream, tomatoes and guacamole. 11.99

POLLO ROLLO

Crispy flour tortilla roll stuffed with mild tomato sauce and cotija cheese. Served over lettuce with sour cream and guacamole. 9.49

FAJITAS

Your choice of grilled steak or chicken, flour tortillas, beans and rice. Garnished with lettuce, sour cream, cheddar cheese, pico de gallo, guacamole and warm tortillas. 13.29

CHILE VERDE

Tender pork simmered in a mild tomatillo sauce. Served with rice, beans, lettuce, pico de gallo and warm tortillas. 12.99

SALADS

Add any of our delicious soups for 3.75

FAJITA TACO SALAD

A choice of fajita-style chicken, steak or shrimp, onions, peppers, iceberg lettuce served on a crispy flour shell with sour cream, guacamole and pico de gallo. Topped with shredded jack and cheddar cheese. 12.29

CAESAR CAMARONES SALAD

Grilled shrimp, black beans, romaine lettuce, croutons, ranchero cheese, tomatoes and sliced avocado. 11.99

TRADITIONAL "TACO SALAD"

Crispy flour shell stuffed with choice of shredded chicken, ground beef or shredded beef. Topped with iceberg lettuce, diced tomatoes, shredded cheddar cheese and sour cream. 9.99
Add guacamole 3.00

SANTA FE CHICKEN SALAD

Marinated grilled chicken, romaine lettuce, cilantro, avocado, pico de gallo, tortilla strips, ranch dressing and a drizzle of spicy Santa Fe sauce. 11.99

QUESADILLA CHICKEN SALAD

Grilled chicken, romaine lettuce, cheese, tomatoes, black beans, salsa, tortilla strips, with chipotle honey vinaigrette. 11.99



QUESADILLA
CHICKEN ENSALADA

TAQUITOS MEXICANOS

Rolled crispy corn tortilla filled with chicken or shredded beef, cheddar cheese topped with our mild tomato sauce cojita cheese. Served over lettuce with sour cream, guacamole and tomatoes. 12.99

CHILE COLORADO

Tender chunks of skirt steak simmered in Colorado sauce and served with rice, beans, lettuce, pico de gallo, avocado and warm tortillas. 12.99

ARROZ CON POLLO

Tender sliced chicken breast with fresh mushrooms, onions and bell peppers sautéed in a red mild sauce. Served over rice, jack cheese, tomatoes and avocado slices. (Not served with beans) 12.25

ARROZ CON CAMARONES

Sautéed shrimp, mushrooms, and vegetables in a special mild red sauce. Served over a bed of rice and topped with jack cheese. 13.25

Before placing your order, please inform your server if a person in your party has a food allergy.

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

LUNCH



MENU

BURRITOS

Add any of our delicious soups for 3.75

CHILE COLORADO BURRITO

A large flour tortilla stuffed with grilled steak simmered in Colorado sauce and beans. Covered with more Colorado sauce and green scallions. Served with rice, lettuce, pico de gallo and avocado. 11.99

DEL RIO BURRITO

A large flour tortilla stuffed with your choice of shredded chicken, ground beef, shredded beef or pork simmered in a green tomatillo sauce, rice and refried beans then drizzled with red mild burrito sauce, shredded cheddar and Monterey cheese. Topped with lettuce, tomatoes, guacamole and sour cream. 11.29

MOLE BURRITO

A large flour tortilla stuffed with shredded chicken, rice and refried beans then drizzled with our mole sauce. Garnished with lettuce, tomatoes, sesame seeds and sour cream. 11.29

*Mole sauce contains a hint of peanut butter.

ASADO BURRITO

A large flour tortilla stuffed with flame-broiled skirt steak or chicken, rice and refried beans. Drizzled with red mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 11.99

CHILE
COLORADO BURRITO



BURRITO FAJITA

A large flour tortilla stuffed with steak or chicken sautéed onions, peppers, rice and refried beans. Drizzled with mild burrito sauce and cheese. Served with lettuce, tomatoes, sour cream and guacamole. 12.29

BURRITO CHILE VERDE

A large flour tortilla stuffed with tender pork simmered in a tomatillo sauce, chile verde, rice and refried beans then drizzled with green tomatillo sauce. Garnished with guacamole, sour cream, tomatoes and green onions. 11.99

FIESTA COMBOS

PARTY ON A PLATE!

So BIG you'll be amazed. Mix and match as you please!

Your choice of Beef, Chicken, Shredded Beef, Beans or Cheese.

All fiesta combos are served with rice and refried beans. Add guacamole and sour cream for only 3.00

Choose from the following:

ENCHILADA
TACO

TOSTADA
TOMALE

BURRITO
CHILE RELLENO

ACAPULCO (Choice of 1) 11.99 CANCÚN (Choice of 2) 12.99

COZUMEL (Choice of 3) 14.99

Before placing your order, please inform your server if a person in your party has a food allergy.

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

BAR

MENU



TEQUILA FLIGHTS

We invite you to sample a tasting of 3 Tequilas.

Served with Sangrita and lime. 1 oz. tasting of each, a total 3 oz.



LOS DE LA CASA TEQUILA FLIGHT

This allows you to try 3 Tequilas, of the same brand.

HOTEL CALIFORNIA ORGANIC
BLANCO • REPOSADO • ANEJO

LOS BLANCOS TEQUILA FLIGHT

Three products that are the same type of Tequila, but different brands.

ALL BLANCOS
MILAGRO • HERRADURA • CINCORO

LOS REPOSADOS TEQUILA FLIGHT

Three Tequilas of the same type, but different brands.

ALL REPOSADOS
CASA AMIGO • HERRADURA • 3 GENERACION

MEZCAL FLIGHT

Three premium mezcal of the same type, but different brands.

ROSALUNA • DEL MAGUEY VIDA • CASA AMIGO

LO MEJOR TEQUILA FLIGHT

Three premium Tequilas of the same type, but different brands.

ALL ANEJOS
RESERVA DE LA FAMILIA • CINCORO
GRAN CENTENARIO

LUXURY TEQUILA FLIGHT

Three premium Tequilas of the same type, but different brands.

ALL ANEJOS
TEARS OF LLORONA • MAESTRO DOBEL 50
CUERVO EXTRA ANEJO

MAKE YOUR OWN TEQUILA FLIGHT

Three premium Tequilas of the same type, but different brands.

ALL BLANCO ALL REPOSADO
ALL ANEJO ALL LUXURY

R-LM422

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

HOUSE SIGNATURE COCKTAILS

TITO'S BLOODY MARY

Vodka, tomato juice, our signature spices and flavorings garnished with a fresh celery stick.

PATRON JALISCO MULE

Patron silver tequila, fresh lime juice, agave nectar and ginger beer.

MICHELADA

This icy cold Mexican drink is a combination of spicy clamato juice and Mexican beer served on the rocks.

PALOMA

Altos Plata tequila, grapefruit juice, club soda, lime and agave nectar.

CANTARITO

MEZCALITO AL PASTOR

Legal mezcal, cilantro, pineapple juice, agave nectar. garnished with pineapple and salt.

CUBA LIBRE

Bacardi superior rum, lime juice and Coca-Cola.

CANTARITO

Altos plata tequila, fresh lime juice, orange juice, agave nectar and grapefruit soda. Served in a traditional cantarito clay cup!

SIGNATURE MARGARITAS

All signature margaritas are made with fresh juice, hand-shaken with your choice of premium tequila, Grand Marnier, Cointreau liqueur served traditional-style on the rocks.

BLUE AGAVE MARGARITA

A distinctive margarita made with Sauza Hornitos tequila, Blue Curacao, Grand Marnier and fresh juice.

SKINNY MARGARITA

Guilt free, low carb margarita made with Altos blanco tequila, fresh squeezed lime and agave nectar.

SMOKE & FIRE MANGO MARGARITA

Legal Mezcal, jimador blanco tequila, Altos blanco tequila, mango puree and agave nectar.

MEZCAL ULTIMA MARGARITA

Mezcal legal, Grand Marnier, Cointreau, triple sec and fresh citrus juices.

TRES GENERACIONES MARGARITA

The ultimate delicious! Made with Tres Generaciones tequila, Patrón Citronge and fresh citrus juices.

CORONITA/MODELITO MARGARITA

Ultra – premium Cazadores blanco tequila, Grand Marnier, Cointreau liqueur, fresh juice. Served with an upside-down with Coronita or Modelito beer on the rocks.

DEL RIO MARGARITA

A blend of 1800 Cuervo tequila, triple sec and fresh juice. Finished with pineapple juice and a side shot of Grand Marnier.

PAMARITA MARGARITA

A hand-shaken blend of Herradura silver tequila, Pama pomegranate liqueur and fresh juice. Finished with a side shot of Grand Marnier.

MELON MARGARITA

A distinctive margarita made with Sauza Hornitos tequila, Blue Curacao, Grand Marnier, Cointreau liqueur and fresh juice.

ULTIMA MARGARITA

A hand-shaken blend of top shelf tequila silver, Cointreau, lime juice, grand Marnier and triple sec.

MARGARITA FLIGHTS



TORITO'S SEASONAL FLIGHT

For our seasonal flight we decided to mix sweet flavors with traditional liquors used to make drinks that only taste great but also warms your body and present them as a flight of 4 shots; the first being, a Buttery nipple shot, a Canelita (cinnamon) Brandy shot, Baileys and RumChata shot, and last a Armaretto mixed with Baileys and Kahlua.

SIGNATURE MARGARITA FLIGHT

Try one of each of our top 4 margaritas on the signature margarita flight which includes our Torito margarita, Del rio margarita and Blue agave margarita.

TROPICAL MARGARITA FLIGHT

Try each of our margaritas with our tropical margarita flight which includes the all new Paradise margarita, Wild berries margarita, Mangoneada margarita & Macana margarita.

FRUIT MARGARITAS FLIGHT

A choice of 4 flavors from our variety of fruit flavored margaritas which are; strawberry, blueberry, blackberry, raspberry, red honey, mango and peach.

SIGNATURE MARGARITAS

PINK CADILLAC MARGARITA

Hand-shaken fruity and fresh! Patron silver tequila, Cruzan rum, pineapple and cranberry juice.

PASSIONFRUIT MARGARITA

Distinctive margarita made with Cazadores reposado tequila, passion fruit liqueur and fresh citrus juices.

PRESIDENTE MARGARITA

A combination of 1800 Cuervo tequila, fresh lime juice, Cointreau, hand-shaken with a floater of brandy Presidente.

JALAPEÑO GRAPEFRUIT MARGARITA

A sweet & spicy margarita with casa noble Cristal tequila, infused with jalapeño and grapefruit juice.

MANGONEADA MARGARITA

An explosion of flavors; salty, sour, spicy, sweet and bittersweet flavor from a tamarin candy made with suaza blanco tequila, shamoy and tajin.

WILD BERRIES MARGARITA

Experience the new flavors all at once, try the new wild berry margarita made with red, blue, and black berries in combination with our house margarita for a perfectly balanced strong and sweet drink.

HOTEL CALIFORNIA SKINNY MARGARITA

One of the healthier margaritas made with our top-of-the-line Hotel California Organic Tequila and a splash of cranberry juice, agave nectar and freshly squeezed lime juice.

TORITO MARGARITA

Feel the energy through our hand-shaken signature margarita with Yellow Edition Red Bull mixed with freshly squeezed orange juice and our silver El Toro Tequila.

COCONUT MARGARITA

Coconut and more coconut!! Our new coconut margarita made with 1800 Coconut Tequila and pure coconut. Garnished with coconut flakes making it the perfect summer drink.

PARADISE MARGARITA

A creamy, sweet and delicious margarita made with coconut cream, strawberry puree, altos tequila and 1800 coconut tequila for a balanced sweet, smooth and yet strong tequila kick.

MARGARITA EL MACANA

The latest addition to our signature-margaritas, fresh and spicy made with fresh cucumbers, freshly crushed mint and jalapeño-infused tequila and melon liquor for a unique and unforgettable flavor.

HOUSE MARGARITAS

BLENDED WITH SELECT TEQUILA, TRIPLE SEC AND FRESH JUICE.

REGULAR 15oz
LARGE 25oz
PITCHER

CADILLAC MARGARITAS

BLENDED WITH A DOUBLE SHOT OF JOSE CUERVO GOLD TEQUILA, GRAND MARNIER AND FRESH JUICE.

REGULAR 15oz
LARGE 25oz
PITCHER

FRUIT MARGARITAS

ADD A LITTLE FLAVOR!
PEACH, STRAWBERRY,
RASPBERRY, MANGO, AND
PIÑA COLADA.

REGULAR 15oz
LARGE 25oz
PITCHER



TEQUILA MOJITO

SIGNATURE MOJITOS

BLACKBERRY MOJITO

Bacardi superior rum, triple sec, fresh mint, Giffard blackberry liqueur and a splash of club soda.

MANGO MOJITO

Bacardi superior rum, triple sec, fresh mint, mango puree and a splash of club soda.

TEQUILA MOJITO

Jose Cuervo traditional tequila, Cointreau liqueur, house made infused syrup with muddled lime, mint and a splash of club soda. Garnished with a fresh slice of lime.

DRAGON BERRY MOJITO

Bacardi strawberry rum, fresh lemon, crushed mint, house made infused syrup and a splash of club soda. Garnished with a fresh slice of lime.

TRADITIONAL MOJITOS

Bacardi superior rum, fresh lime, mint, house made infused syrup and a splash of club soda. Garnished with a fresh slice of lime.

FROM OUR
TORITO BAR!



DRAFT

IMPORT

XX Amber, Modelo Especial, Pacifico,
Corona Light
16oz 32oz PITCHER

DOMESTIC

Blue Moon, Bud Light
16oz 32oz PITCHER

BOTTLED

IMPORT

Dos XX Amber, Dos XX Lager, Tecate, Negra
Modelo, Pacifico, Sol, Modelo Especial,
Corona Extra, Corona Light, Corona Premier,
Stella Artois, Heineken

DOMESTIC

Budweiser, Bud Light, Miller Light, Michelob
Ultra, Blue Moon, O'doul's, Sam Adams

HOUSE SANGRIA FRESCA

RED OR WHITE SANGRIA

Our house made blend of fresh fruit,
tequila, brandy and Grand Marnier
served chilled on the rocks.

GLASS PITCHER

MARTINIS



CORCHATA
MARTINI

EASY POMOGANETE MARTINI

A combination of Cincoro tequila,
pomegranate juice, lime juice, Grand
Marnier and a splash of grenadine.

CUCUMBER MINT MARTINI

All the ingredients together make this
martini slightly sweet and cool. Made
with Grey Goose vodka, syrup, lime juice,
mint, and cucumber.

FIRECRACKER RED MARTINI

Herradura reposado tequila, Presidente
brandy, cream of cacao, pomegranate
and Bittermen's hellfire shrub.

WINES

WHITE

Glass

Robert Mondavi Chardonnay
Woodbridge Chardonnay
Woodbridge Moscato
Woodbridge Pinot Grigio
Woodbridge White Zinfandel

RED

Glass

Woodbridge Pinot Noir
Woodbridge Merlot
Woodbridge Cabernet

TEQUILA BRANDS

1oz. SHOT



1800

Coconut
Silver
Reposado
Anejo

Shot

HOTEL CALIFORNIA

Blanco
Reposado
Anejo

Organic
Shot

MEZCAL

Shot

Rosaluna
Del Maguey
Casamigos
Ilegal
Montelobos

AVION

Silver
Reposado
Anejo

Shot

JIMADOR

Silver
Reposado
Anejo

Shot

LUXURY

CABO WABO

Silver

Shot

JOSE CUERVO TRADICIONAL

Silver
Reposado

Shot

MAESTRO DOBEL 50

Shot

Cristalino Extra Anejo

CASA NOBLE

Blanco
Anejo

Shot

MILAGRO

Blanco
Reposado
Anejo

Shot

1800

Shot

Cristalino Anejo

CASAMIGOS

Silver
Reposado
Anejo

Shot

OLMECA ALTOS

Plata
Reposado

Shot

CUERVO RESERVA DE LA FAMILIA

Shot

Platino
Reposado
Extra Anejo

CAZADORES

Silver
Reposado
Anejo

Shot

PATRON

Blanco
Reposado
Anejo

Shot

DON JULIO

Shot

1942
70th Cristalino

CORRALEJO

Blanco
Reposado
Anejo

Shot

PUEBLO VIEJO

Silver
Reposado
Anejo

Shot

CINCORO

Shot

Blanco
Reposado
Anejo

DON JULIO

Blanco
Reposado
Anejo

Shot

SAN MATIAS

Tahona Blanco
Gran Reserva Anejo

Shot

CLASE AZUL

Shot

Blanco
Reposado

GRAN CENTENARIO

Shot

Plata
Reposado
Anejo

TRES GENERACIONES

Silver
Reposado

Shot

AVION 44

Shot

Extra Anejo

HERRADURA

Silver
Reposado

Shot

VOLCAN

Blanco

Shot

VOLCAN

Shot

Cristalino Extra Anejo

HORNITOS

Silver
Reposado

Shot

YAVE

Blanco
Mango
Jalapeño

Shot

TEARS OF LLORONA

Shot

Extra Anejo

Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

POSTRES



M E N U

MEXICAN RESTAURANT

DECADENT MEXICAN DESSERTS!



SOPAPILLAS

Mexican pastry tossed in honey and cinnamon topped with vanilla ice cream and whipped cream. 8.29

RASPBERRY CHEESECAKE CHIMICHANGA

Crispy chimichanga filled with raspberry cream cheese, whipped cream and drizzled with chocolate sauce. 8.29

CHURROS

A traditional Mexican crispy pastry coated with cinnamon, sugar and drizzled with chocolate sauce. 8.29



FLAN

Enjoy this authentic taste of Mexico! A rich creamy caramel custard. 7.99

FRIED ICE CREAM

Everyone's favorite! Vanilla ice cream rolled in a crispy coating, deep-fried and topped with hot fudge, whipped cream and a cherry. 8.49



TRES LECHES CAKE

White cake soaked in a sweet milk mixture and topped with lightly sweetened whipped cream. 8.99

BROWNIE SUNDAE

The perfect size of warm dark chocolate brownie with nuts. Served with vanilla ice cream and drizzled with hot fudge. 8.29



Notice: The consumption of raw or uncooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



621 N Main St.
East Longmeadow, MA 01028
413-271-1142

Take-out and Catering
www.toritomex.com