

# Aye! Toro

MEXICAN RESTAURANT

## TEQUILA

CABO WABO  
REPOSADO & AÑEJO  
DELEON PLATINUM  
CORRALEJO REPOSADO  
TRES AGAVES BLANCO  
EXOTICO REPOSADO  
CORZO REPOSADO  
CENTENARIO  
DON EDUARDO SILVER  
JOSE CUERVO GOLD  
DON JULIO REPOSADO  
PATRON SILVER  
HERRADURA GOLD  
1800 REPOSADO  
HORNITOS REPOSADO  
ROCA PATRON AÑEJO

## VODKA

OUTER SPACE  
CRYSTAL HEAD  
ZOMBIE APOCALYPSE  
SKYY INFUSIONS  
RASPBERRY, PEACH, ORANGE,  
STRAWBERRY, PINEAPPLE  
GREY GOOSE  
CIROC  
ABSOLUT

## MEZCAL

**TRY SOMETHING NEW!**  
WE HAVE A ROTATING SELECTION  
OF MEZCALS EACH WITH ITS OWN  
DISTINCT FLAVOR AND UNIQUE  
CHARACTERISTICS. ASK YOUR  
SERVER FOR OUR FULL SELECTION  
AND AVAILABILITY.

## WHISKEY

JACK DANIEL'S  
MAKER'S MARK  
CHIVAS REGAL  
JIM BEAM  
WILD TURKEY  
AMERICAN HONEY

## SPIRITS

MUDDY RIVER RUM(HOUSE)  
CAROLINA SPICED RUM  
COCONUT CAROLINA RUM  
RALEIGH RUM  
CARDINAL AMERICAN DRY GIN  
CARRIAGE HOUSE APPLE BRANDY  
RON FLOR DE CAÑA  
MONKEY SHOULDER

## CERVESA

### MEXICAN DRAFT

MODELO ESPECIAL  
XX DOS EQUIS AMBER  
CORONA PREMIER

### DOMESTIC DRAFT

BUD LIGHT  
BLUE MOON  
SHOCK TOP  
WHITE ZOMBIE  
DEVIL'S TRIPEL  
WICKED WEED  
(ask for selection)  
SPACE DUST ELYSIAN IPA

### MEXICAN BOTTLES

DOS EQUIS LAGER  
CORONA  
NEGRA MODELO  
MODEL ESPECIAL

### DOMESTIC BOTTLES

BUD LIGHT  
BUDWEISER  
MICHELOB ULTRA  
COORS LIGHT  
MILLER LITE

*\*Please ask your server for full selection of beer and spirits. Items are subject to change. Must be 21 or older with valid ID to purchase alcoholic beverages. Please drink responsibly.*



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## DRINK MENU

### MARGARITAS & COCKTAILS



#### MANGONADA

MANGO NECTAR WITH TEQUILA, CHAMOY SAUCE & A LIGHT TOUCH OF HOT SAUCE. GARNISHED WITH A TAMARIND STICK AND TAJIN RIM.



#### BLACKBERRY MARGARITA

**TORO MICHELADA**  
MEXICAN COCKTAIL MADE WITH MEXICAN BEER, HOT SAUCE, TOMATO, LIME AND CLAMATO JUICE. SERVED WITH A TAMARIND TAJIN STICK GARNISH.

**TORO MARGARITA**  
HOUSE MADE WITH MARGARITA MIX SERVED ON THE ROCKS WITH CHILE DE ARBOL SECO & TEQUILA.

**MARGARITAS**  
SERVED ON THE ROCKS OR FROZEN WITH TEQUILA. CHOOSE FROM: MANGO, PEACH, STRAWBERRY, LIME OR BLACKBERRY.

**BREAKING BAD MARGARITA**  
SERVED FROZEN WITH TEQUILA, BLUE CURACAO, TRIPLE SEC, ORANGE JUICE & OUR MARGARITA MIX.

**MOJITOS**  
MADE WITH AGAVE NECTAR AND RUM. CHOOSE FROM CLASSIC LIME, STRAWBERRY, WATERMELON OR BLACKBERRY.



#### MOJITO

## DESSERT

**PASTEL DE TRES LECHES**  
A SWEET SPONGE CAKE MADE OF THREE KINDS OF MILK.

**TORO FIRE ICE CREAM**  
ICE BALL TOPPED WITH FLAMING CINNAMON RUM AND DOUSED WITH CHOCOLATE

**CHURROS**  
FRIED MEXICAN PASTRY STICKS COATED IN CINNAMON AND SUGAR. SERVED WITH CHOCOLATE DIPPING SAUCE.

**MOLTEN CHOCOLATE**  
A WARM CHOCOLATE CAKE FILLED WITH MELTED CHOCOLATE AND TOPPED WITH ICE CREAM AND CHOCOLATE SYRUP

**FLAN**  
BAKED Caramel CUSTARD DESSERT IN A RICH CREAMY GOLDEN CARAMEL SAUCE WITH A SPECIAL TOUCH OF KAHLUA.

## WINE

AVAILABLE BY GLASS OR BY THE BOTTLE.

### WHITES

**PROSECCO (SPARKLING)**  
DE LUCA

**SAUVIGNON BLANC**  
HAY MAKER

**CHARDONNAY**  
CASA MATEO

**PINTO GRIGIO**  
CASA MATEO

### REDS

**TEMPRANILLO**  
CASTILLO MONLERO

**CABERNET**  
CASA MATEO

**PINOT NOIR**  
CASA MATEO

**MERLOT**  
CASA MATEO

**CARMENERE**  
TORO DE PIEDRA