

# JOTORO

KITCHEN + TEQUILA BAR

JOTORO FAVORITE, WE'RE NOT SAYING IT'S THE BEST YOU'LL EVER HAVE, BUT IT IS.

## STARTERS

- CHIPS & SALSA 5** <sup>CS</sup>
- CLASSIC GUAC & CHIPS 13** <sup>CS</sup>
- SUPREME GUAC & CHIPS 15** <sup>CS</sup>  
roasted corn, pico, jalapeño, pickled onion, tajín, cotija & parm
- TEX-MEX QUESO & CHIPS 12**  
add *tex-mex chili* +3
- TACO FRIES 14**  
seasoned waffle fries, topped with tex-mex ground beef, pickled red onion, queso, pico, crema and jalapeño
- THE THREE AMIGOS 18**  
house salsa, classic guac and tex-mex queso and chips

**MEXICAN CHORIZO FRIED RICE 16**  
served in a sizzling hot skillet, topped with fried egg

- CLASSIC CHEESE QUESADILLA 13**  
salsa crudo, pico de gallo & sour cream  
add *adobo chicken* +4
- LOADED "OG" CHILI NACHOS 17**  
everything but the kitchen sink
- JOE'S EGGROLLS 13**  
Korean style BBQ beef, jack cheese, drizzled with awesome sauce, side of queso
- AHI TUNA POKE & CRISPY WONTONS\* 18**  
kimchi flavors, cilantro & avocado
- "MEXICO CITY" GRILLED STREET CORN 10** <sup>CS</sup>  
cotija, chipotle, tajín & lime

## WOOD-FIRED TACOS

TWO PER ORDER, SERVED ON FRESH FLOUR TORTILLAS  
*White corn tortillas available upon request. Make it a plate with rice and beans for +3*

- ADOBO CHICKEN AL CARBON 14**  
salsa crudo, onion & cilantro
- EL GRINGO BEEF TACOS 13**  
tex-mex ground beef, lettuce, pico, crema, jack & colby cheese.  
Just like mom used to make!
- GRILLED BAJA SHRIMP 17**  
blackened, Thai-chili lime & cilantro
- CRISPY TEMPURA FISH 16**  
chipotle mayo & buttermilk
- SPICY VIETNAMESE STEAK\* 16**  
cilantro, peanuts & lime
- BIRRIA TACOS 16**  
Korean BBQ beef, pepper jack cheese, cilantro, diced onion, served on corn tortillas with lettuce, pico and spicy beef broth for dipping
- AUSTIN-STYLE STEAK RANCHERO\* 16**  
salsa ranchero, pico, onion & cilantro
- JACKFRUIT "CAROLINA" TACOS 14**  
braised jackfruit, Carolina BBQ sauce, crispy onion straws, cilantro, drizzled with comeback sauce
- KOREAN STYLE BBQ BEEF 15**  
slow-braised beef with Korean spices

## KNIFE & FORK BURRITOS

ROLLED WITH FRESH FLOUR TORTILLAS

- KBBQ BEEF BURRITO (RED) 20**  
salsa ranchero, sesame, scallion, rice, beans, crema & cheese
- GREEN CHILI & ADOBO CHICKEN BURRITO (GREEN) 20**  
salsa verde, crema, rice, beans & cheese
- CHICKEN FUNDIDO BURRITO 20**  
adobo chicken, queso fundido, rice, beans, crema and chipotle hot sauce drizzle
- CLASSIC EAST LA STYLE STEAK BURRITO (RED) 20**  
salsa ranchero, rice, beans, crema & cheese
- TEX-MEX QUESO CON CARNE BURRITO (YELLOW) 20**  
tex-mex chili, queso, salsa ranchero, crema, pico, rice, beans & cheese

## ENCHILADAS

COOKED TO PERFECTION ON OUR WOOD-FIRED GRILL THEN SMOTHERED WITH CLASSIC CHEESES & ENCHILADA SAUCES. MAKE IT A PLATE WITH RICE & BEANS +3

- TEXAS-STYLE STEAK & CHEESE ENCHILADAS\* (RED) 18**  
salsa ranchero, crema & Mexican cheeses
- ADOBO CHICKEN ENCHILADAS "SUIZAS" (GREEN) 18**  
salsa verde, crema, cotija & jack cheeses
- SPINACH & MUSHROOM ENCHILADAS (BLANCO) 17**  
salsa blanco, crema, cotija & jack cheeses
- MEXICAN CHORIZO & QUESO ENCHILADAS (YELLOW) 17**  
house queso, salsa ranchero, crema, pico & cheese

## SALADS

- TIJUANA CAESAR 14**  
roasted corn, crunchy tortilla, cotija & shaved parm  
add *adobo chicken* +4 • add *ranchero steak* +8
- TAQUERIA SALAD 18**  
adobo chicken, avocado, salsa crudo, pico, pickled red onion, cilantro, tajín & house vinaigrette • add *grilled steak* +\$4

## SIDES

- CLASSIC RICE & BEANS 4** <sup>CS</sup>
- CRISPY BRUSSELS SPROUTS 8**
- GRILLED CORN "ELOTE STYLE" 9**
- SIDE SALAD 6**

## Fiesta Fridays

- FAJITAS**  
Sautéed peppers and onions served with flour tortillas and all of the fixings.
- CHICKEN 24**
- CHICKEN & STEAK 25**
- STEAK 26**  
Add Shrimp Skewer | +6
- MEXICAN CANDY SHOTS 7**  
tequila, watermelon, sour, chamoy and tajín rim
- MARGARITA PITCHERS 25**  
Select: Mi Casa, Prickly Pear or The Bull  
Make it a "Cadillac" with a floater of Grand Marnier | +5 (Serves 2 - 4)

## DRINKS

### JOTORO MARGARITAS

- MI CASA 13**  
Dobel Diamante, house sour, lime and orange
- GOLDEN MARGARITA 16**  
Artie's Old School version. Mi Casa with a kicker of Grand Marnier
- PRICKLY PEAR 13**  
Dobel Diamante, prickly pear syrup, fresh lime
- THE SKINNY SUPERIOR 14**  
Teremana, fresh OJ, lime, touch of agave
- STRAWBERRY MARGARITA 13**  
Jose Cuervo Silver, DOLE strawberry, Orange Curaçao, fresh lime juice, strawberry puree drizzle, served frozen with a salty tajín rim.
- PINEAPPLE MANGONADA 15**  
Our specialty! House piña colada, chamoy, mango and tajín
- SPICY WATERMELON 14**  
Casamigos Blanco infused with jalapeño, chili liqueur, fresh watermelon
- THE BULL 14**  
Teramana Blanco, grain alcohol, blue raspberry. The strongest drink in the house!
- PRETTY BOY 14**  
Espolon Tequila, pineapple, lime, raspberry puree, Grand Marnier
- SPICY PEYOTE 14**  
400 Conejos Mezcal, jalapeño-infused Casamigo's, chili liqueur, lime, muddled pineapple

**THE DAISY 29**  
Maestro Dobel 50 Cristalino or Casa Dragones Anejo is hand-stirred with Cointreau, ten drops of OJ and fresh lime and served up. The Millionaire's Margarita!

### JOTORO SIGNATURE HIGHLIGHTS

- AGAVE**  
All served with fresh lime and a sangrita chaser
- CELEBRITY FLIGHT 25**  
The Rock's Teremana, George Clooney's Casamigo's Blanco, Kendall Jenner's 818 Blanco
- REPOSED FLIGHT 30**  
Don Julio Reposado, Casa Noble Reposado, Codigo 1530 Rosa
- CRISTALINO FLIGHT 40**  
1800 Cristalino, Partida Cristalino Anejo, Dobel Diamante
- MARGARITA**  
**FAST & FURIOUS 20**  
Mi Casa, The Bull and Prickly Pear Margaritas
- FROZEN FLIGHT 20**  
Strawberry Margarita, Pineapple Mangonada, The Izzy Colada
- JOE'S FLIGHT 20**  
Golden Margarita, Piña Colada, shot of Casamigos Reposado

## CRAFT COCKTAILS

- PIÑA COLADA 13**  
JOTORO house version. Dole Whip, Coco Lopez, Bacardi Rum
- THE IZZY COLADA 16**  
Piña Colada, Baileys, banana liqueur, Myer's float
- PALOMA 13**  
Dobel Diamante, Jarritos grapefruit soda, fresh lime. The original skinny margarita
- SEXY BEAST 14**  
Baileys, Frangelico, Dobel Anejo Tequila, 3 dashes chocolate bitters
- JACKRABBIT 13**  
Espolon, Aperol, grapefruit, topped with prosecco
- CAFÉ CON ANEJO 15**  
Cold brew, 1800 Cristalino, Kahlua, Baileys, simple syrup
- DRAGONFRUIT MOJITO 13**  
Bacardi Light Rum, dragonfruit, prickly pear simple syrup, mint
- OLD FASHIONED ANEJO 16**  
Dobel Anejo, orange bitters, simple syrup, orange zest, filthy cherry
- MANHATTAN ROSE 14**  
Four Roses bourbon, sweet vermouth, filthy cherry, dash of bitters
- MANGO PEACH SANGRIA 13**  
Prosecco, peach puree, muddled mango
- BLUEBERRY GIN FIZZ 13**  
Ford's Gin, fresh lemon, blueberry puree, agave, Topo Chico
- TIJUANA GIMLET 13**  
Tito's vodka, fresh lime, muddled cucumber, Ancho Reyes Chile Liqueur
- MICHELADA 8**  
Modelo Especial, house tomato juice-lime-spice blend, salty tajín rim
- STRAWBERRY SANGRIA 13**  
Notorius Pink Rose\*, strawberry puree, simple syrup, lime, fruit

## CERVEZA

- BOTTLES**  
Corona Extra 6.75  
Modelo Negra 6.75  
Dos Equis 6.75
- DRAFT**  
Bud Light 6  
Modelo Especial 8  
Corona Premier 8  
Dos Equis Amber 8  
Cigar City Jai Alai 9  
7venth Sun Graffiti Orange 8
- CANS**  
Miller Lite 5.5  
Coors Light 5.5  
Lagunitas IPA 7  
Yuengling 5.5  
Golden Road Mango Cart 6  
Michelob Ultra 5.75  
Stella Artois 7.25  
Coppertail Free Dive 7.5  
Dos Equis Lime & Salt 6.75

**SELTZERS**  
High Noon Peach, Pineapple, Watermelon 6.75  
Topo Chico Strawberry Guava, Tangy Lemon Lime 6.75

## SQUEEZE ME!

YOUR FAVORITE MARGARITAS OR FROZEN COCKTAILS IN A JUMBO SQUEEZE BOTTLE  
22-OUNCE SQUEEZE BOTTLE 25 | REFILLS 13  
MI CASA | THE BULL | PRICKLY PEAR  
STRAWBERRY MARGARITA | PIÑA COLADA

## VINO

WHITE	
House	Pinot Grigio 9   36
House	Chardonnay 9   36
Kendall-Jackson	Chardonnay 12   48
Dancing Bull	Sauvignon Blanc 12   48
Honig	Sauvignon Blanc 14   56
Notorious Pink	Rose' 12   48
Veuve Cliquot	Champagne —   99

RED	
House	Pinot Noir 9   36
Meomi	Pinot Noir 14   56
House	Cabernet 9   36
Hess Allomi	Cabernet 16   64

Due to the hand-crafted nature of many items (and variations in vendor supplied ingredients) we cannot make a guarantee regarding the allergen content of an individual menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements. <sup>CS</sup> Gluten-sensitive items are modified to be made without gluten-containing ingredients. These kitchens are not free of gluten and thus cross-contact of gluten-free items with other food items that contain gluten is often possible. \*These items are made to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness.