

toro

Bar and Lounge

85 West Broadway 10007, NY (212)-204-5555



Wine by the glass

Sparkling wines

PROSECCO, <i>Hi ! Brut (Italy)</i>	12
LOUIS PERDRIER, <i>Brut Rose NV (Côte d'Or, France)</i>	14
CHAMPAGNE, <i>Nicolas Feuillate Brut NV (Reims, France)</i>	20
CHAMPAGNE, <i>Nicolas Feuillate Rose (Reims, France)</i>	22

White wines



MUSCADET-SUR-LIE, <i>domaine des 3 versants, 2009 (France)</i>	11
PINOT GRIGIO, <i>Casa Moretti Veneto, 2010 (Italy)</i>	12
RIESLING, <i>Pfaffenheim, 2008 (Alsace, France)</i>	12
SAUVIGNON BLANC, <i>La Source '10 (Pays d'Oc, France)</i>	13
CHARDONNAY, <i>Jean Marc Brocard, 2010 (Bourgogne, France)</i>	14
SANCERRE, <i>La Croix du Perthuis, Paul Prieur AOC, 2010 (Loire, France)</i>	16

Rose wines

SABLES D AZUR, <i>2009 (Provence, France)</i>	12
WHISPERING ANGEL, <i>Cotes de Provence, 2010 (Provence, France)</i>	14

Red wines

CABERNET SAUVIGNON, <i>Mc Manis, 2008 (California)</i>	12
GRENACH-SYRAH, <i>Vindemio Regain, 2008 (France)</i>	12
PINOT NOIR, <i>Maison Nicolas, 2010 (France)</i>	13
BORDEAUX, <i>Chateau Haut-Mondain, 2009 (France)</i>	14
MALBEC, <i>Stella Rose '10 (France)</i>	14
CAHORS, <i>Château Gautoul '08 (France)</i>	15



** 18% gratuity will be added to your check **


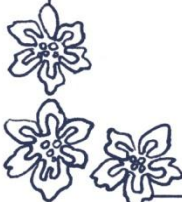


Specialty Cocktails

MARIE-ANTOINETTE	\$14
<i>Hendrick's Gin, Rosemary, Grapefruit</i>	
POMME	\$14
<i>Maker's Mark Bourbon, Apple, Cinnamon, Egg Whites</i>	
RIVIERA	\$15
<i>Stoli Vodka, St. Germain Elderflower Liquor, Blackberries, Grapefruit</i>	
BLACK LOCKNESS	\$15
<i>Dewar's Scotch, Sweet Vermouth, Black cherry jam, Egg Whites</i>	
TORO	\$15
<i>Myers's Rum, Pama pomegranate liquor, Muddled ginger, Ginger beer</i>	
LOLA	\$16
<i>Grey Goose Citron Vodka, Muddled raspberries, Prosecco</i>	
PROVENCE	\$16
<i>Woodford Reserve Bourbon, Grand Marnier, Peach Bitters</i>	
FIGUEROA	\$16
<i>Mitcher's Rye Whiskey, Fig, Lemon, Bitters</i>	

Beers

HEINEKEN, (<i>Holland</i>)	7
STELLA ARTOIS, (<i>Belgium</i>)	7
GUINNESS (<i>Ireland</i>)	8
BECKS, (<i>Germany</i>)	7
AMSTEL LIGHT, (<i>Amsterdam</i>)	7
HOEGAARDEN, (<i>Holland</i>)	8
CORONA, (<i>Mexico</i>)	7
CHIMAY RED, (<i>Belgium</i>)	12
BLUE MOON, (<i>New York</i>)	7



**** 18% gratuity will be added to your check ****



CHAMPAGNE

TAITTINGER, 'CUVEE PRESTIGE'	140
MOET&CHANDON, NV	180
NICOLAS FEUILLATE ROSE, NV	180
RUINART, 'BLANC DE BLANC'	240
LOUIS ROEDERER ROSE, 2006	280
POMMERY, 'CUVEE LOUISE'	350
TAITTINGER, 'COMTES DE CHAMPAGNE' 2000	520
DOM PERIGNON, 2002	580
BOLLINGER ROSE, 'LA GRANDE ANNEE' 1999	640

WHITE WINES


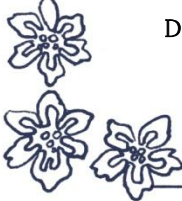
VIOGNIER, Fess Parker '08 (Santa Barbara)	55
CHARDONNAY, Thomas George – Russian River '09 (Sonoma)	60
ALBARINO, Eidos de Padrinan '08 'Rias Baixas' (Spain)	60
RIESLING, Frederic Mochel '05 Grand Cru (Alsace, France)	75
CHABLIS PREMIER CRU, Domaine Billaud-Simon '08 (Burgundy, France)	98
PULIGNY-MONTRACHET, Domaine Jacques Prieur '1cru Les Combettes	225

RED WINES

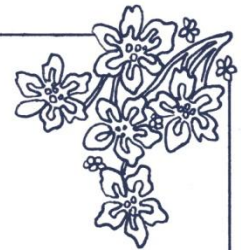
CABERNET SAUVIGNON, Sebastiani '07 (Sonoma)	55
ALCONTE, Ribera del Duero '07 (Tempranillo, Spain)	55
PINOT NOIR, Boedecker Cellar '08 (Oregon)	68
CHATEAUNEUF-DU-PAPE, Jean Deydier & Fils '08 (France)	75
POMMARD, Prosper Maufoux '06 (France)	90
CABERNET SAUVIGNON, Futo '06 (Napa)	375

ROSE WINE

DOMAINES OTT ROSE, '09 (Provence, France)	90
---	----



** 18% gratuity will be added to your check **



HORS D'OEUVRES

Duck liver mousse tartine	5
Marinated olives	5

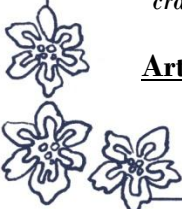
FLATBREADS

Tart Flambee	11
<i>smoked bacon / onions / fromage blanc</i>	
Truffle Mushroom	14
<i>Crème Fraiche / Button Mushroom / Truffle Oil</i>	
Smoked Salmon	14
<i>Crème Fraiche / Dill / Red onion / Capers</i>	
The Provençal	16
<i>Slow roasted tomato / Herbed goat cheese / Fennel & Olive tapenade</i>	
Plein Sud	19
<i>Hummus / Merguez / Feta cheese / Fennel / Grilled zucchini & eggplant</i>	

SMALL PLATES

Herbed- Parmesan French fries	8
<i>three dipping sauces</i>	
Red Beet Tartare on Half “Shell” Endive	9
<i>Fourme d’Ambert / Pine Nuts / Chives</i>	
Crispy wild mushrooms arancini “risotto balls”	10
<i>Black Truffle Aioli</i>	
Croque-Monsieur	12
<i>Ham and Swiss Cheese / Bechamel Sauce</i>	
Fried Jumbo Calamari Provençale	14
<i>Tartare and Garlic / Tomato Dip</i>	
Toro Sliders	14
<i>Mini Beef Burger / Melted Gruyere Cheese / Brioche Bun / Truffle Mayo</i>	
Trio of Tartare Land and Sea	15
<i>Salmon Tartare / Scallop Ceviche / Beef Tartare</i>	
Shrimp Cocktail	16
<i>6 U12 Contessa Shrimp</i>	
Crab Cakes	16
<i>Lemon Mayonnaise</i>	
Toro Burger	19
<i>black truffle mayo / french fries / add bacon \$2 / cheese \$2</i>	
Toro Platter	
<i>crab cake / risotto balls / croque monsieur / calamari</i>	34

Artisanal Cured Meats, Artisanal Cheeses 3 for 15 5 for 21



** 18% gratuity will be added to your check **



BOTTLE SERVICE

VODKA

STOLI	280
KETEL ONE	330
GREY GOOSE	350

TEQUILA

PATRON SILVER	300
DON JULIO SILVER	350
PATRON ANEJO	375
DON JULIO ANEJO	425

BOURBONS & WHISKEY

JAMESON	250
JACK DANIEL'S	300
MAKER'S MARK	300
WOODFORD RESERVE	350

SCOTCH

DEWARS	250
JOHNNY WALKER BLACK	300
McCALLAN 12	350
OBAN	400
McCALLAN 18	500

GIN

TANQUERAY	250
SAPHIRE	300
BULLDOG	300
HENDRICKS	350



RUM

BACARDI	250
CAPTAIN MORGAN	300
MYERS'S	350

COGNACS

REMY VSOP	350
HENNESSY VSOP	350

** 18% gratuity will be added to your check **





SIPPING LIST



VODKA

STOLI	11
KETEL ONE	12
GREY GOOSE (all flavors)	13

TEQUILA

PATRON SILVER	14
DON JULIO SILVER	15
PATRON ANEJO	16
DON JULIO ANEJO	17

BOURBONS & WHISKEY

JAMESON	11
JACK DANIEL'S	12
MAKER'S MARK	13
WOODFORD RESERVE	14
BASIL HAYDEN	15

SCOTCH

DEWARS	11
JOHNNY WALKER BLACK	13
McCALLAN 12	15
OBAN	16
McCALLAN 18	20

GIN

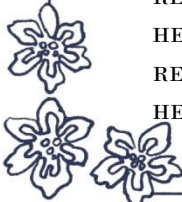
TANQUERAY	11
BOMBAY	11
SAPHIRE	12
BULLDOG	12
HENDRICKS	13

RUM

BACARDI	11
MALIBU	11
CAPTAIN MORGAN	12

COGNAC

REMY VS	13
HENNESSY VS	13
REMY VSOP	16
HENNESSY VSOP	16



**** 18% gratuity will be added to your check ****

