



A MICHAEL JORDAN RESTAURANT

WHAT'S HAPPENING

**MICHAEL JORDAN'S
23.SPORTSCAFE
"TIME OUT"**
50% OFF ANY OF OH-SO-GOOD APPETIZERS
MONDAY-FRIDAY, 3PM TO 5PM

SOLTORO'S DAILY DOS
\$2 BITES, \$3 BEERS, \$6 SOLTORO MARGARITAS
Daily from 4-6 pm, at the bar only

**SUNDAY PRIME RIB DINNER AT
MICHAEL JORDAN'S STEAK HOUSE**
\$25.00 PER ADULT, \$10.00 CHILDREN 10 AND UNDER
4-6PM ONLY

**PRIME EVENTS
A PARTY TO PLEASE ANY PALATE**
GRAND OR INTIMATE, SPICY, CASUAL OR CLASSIC
PLEASE CONTACT DENISE MILLER AT 860.862.9615

MJ'S CLUB
JOIN THE CLUB, GET POINTS AND REWARD YOURSELF
ASK YOUR SERVER FOR FURTHER DETAILS AND ENROLL TODAY

SIGNATURE COCKTAILS

UPGRADE TO:

EL CHARRO REPOSADO	DON JULIO BLANCO	DON JULIO REPOSADO	DON JULIO ANÉJO
\$1	\$1.50	\$2	\$2.50

GO UPSCALE - DON JULIO 1942 FOR \$12.00

SOLTORO'S SIGNATURE MARGARITA..... \$9
El Charro Blanco, Gran Gala Orange Liqueur, freshly squeezed lime juice

SANGRIA DE TORO
\$9 GLASS / \$33 PITCHER (SERVES 4)
Sangre de Toro, Gran Gala Orange Liqueur, fresh citrus fruit, splash of soda

THE "HIGH ROLLER" MARGARITA..... \$7.50
Don Julio Real, Gran Marnier Cinquantenaire, lime juice, sea salt, agave nectar, prepared tableside

SOLTORO MOJITO..... \$10
Bacardi Raz, muddled raspberries, mint, splash of club soda

POMEGRANATE SANGRIA..... \$10
Sangre de Toro, Pomegranate Liqueur, fresh citrus fruit, splash of club soda

SEXY BACK MARGARITA..... \$12
901 triple distilled blanco, orange juice

STRAWBARITA..... \$10
El Charro Blanco, strawberry sorbet, splash of freshly squeezed lime juice, fresh strawberry

TEQUILA SUNRISE..... \$10
El Charro Blanco, freshly squeezed orange juice, freshly squeezed lime juice, grenadine

CREAMSICLE..... \$10
Whipped Cream Pinnacle Vodka, freshly squeezed orange juice, freshly squeezed lime juice

RICO-RITA \$11
El Charro Reposado, Agavero Orange Liqueur, Chateau Monet Raspberry Liqueur, freshly squeezed lime juice
SolToro 2011 Perfect Margarita Contest Winner - Jason Scalise

STARTERS

Upgrade to SolToro Signature Salsa for..... \$2

TABLE-SIDE GUACAMOLE
Avocado, garlic, onion, chili serrano, fresh lime juice, cilantro and tomato, served with homemade corn chips
Order for two..... \$9
Order for four..... \$16

CHIPOTLE PORK FLAUTAS..... \$7
BBQ pulled pork rolled in flour tortillas with chipotle aioli and sour cream

SOLTORO QUESO FUNDIDO..... \$8
Monterey jack, house-made chorizo, fire-roasted poblano chili, onion, and oregano, served with corn tortillas

CHICKEN TAQUITOS..... \$8
Crispy corn tortilla filled with chicken a la Mexicana, served with guacamole, sour cream and queso fresco

CHICKEN TORTILLA SOUP..... \$7
Roasted tomato, scallions, sour cream, avocado, queso fresco, chili pasilla rings and crispy tortilla strips

QUESADILLAS
Cheese Only..... \$9
Vegetables..... \$9
Chicken ala Mexicana..... \$10
Picadillo..... \$10
Grilled Filet Mignon..... \$13

NACHOS GRANDE..... \$13
With all the traditional garnishes: refried black beans, guacamole, jack cheese, sour cream, pico de gallo, jalapeños and your choice of chicken, or beef

CHIPOTLE-TAMARIND GLAZED RIBS \$9
Served with avocado aioli

SAMPLER PLATTER..... \$20
A variety of SolToro's favorites, serves up to four guests

SOLTORO WINGS..... \$9
Creamy jalapeño sauce. Your choice of spicy or extra spicy

EMPANADAS..... \$6
Cheese, Beef Picadillo, or Mushrooms and Cheese
Corn dough turnover served with choice of salsa

CRAZY JALAPEÑO PEPPERS..... \$8
Stuffed with house-made chorizo and Monterey Jack, served with chipotle salsa

BBQ CHIPOTLE PORK TAMALES..... \$8
Corn dough, green and red salsas, sour cream and queso fresco

SHRIMP CEVICHE*..... \$9
Citrus marinated with Serrano peppers and cilantro

¿CAN YOU TAKE THE HEAT?

- ☀ Very Hot & Spicy
 ☀☀ Ludicrously Hot & Spicy
 ☀☀☀ Steam-coming-out-of-your-ears Hot & Spicy

All items served with Salsa Macha
 Buy our "Can you take the heat"
 T-Shirts for only \$19.95

ALL ITEMS \$5

ENCHILADA CALIENTE ☀☀

Chicken enchilada, ranchera salsa, Monterey jack cheese, red rice

CINCO CHILES BURRITO ☀☀☀

Skirt steak with five feisty chiles (poblanos, jalapeños, serranos, habañeros and chipotle peppers) wrapped in flour tortilla

QUESADILLA PICANTE ☀☀☀

Flour tortillas with panela cheese, macho salsa and grilled jalapeños

GREENS

- ADD GRILLED CHICKEN.....\$5
 ADD GRILLED SHRIMP*.....\$6
 ADD GRILLED STEAK*.....\$6

MEXICAN CAESAR SALAD\$9
 Crispy Romaine Lettuce, jalapeño Caesar dressing, queso fresco and tortilla croutons

ENSALADA DE LA CASA\$10
 Mixed greens, grapes, mango, cucumber, tomatoes, pickled red onion, queso fresco, spicy candied walnuts, and toasted pumpkin seeds with balsamic-habanero vinaigrette

TOSTADA CHOPPED SALAD\$11
 Romaine lettuce, roasted corn, grilled nopal cactus, avocado, queso fresco, black beans, roasted red pepper, pickled red onion and creamy jalapeño dressing, served in a crispy flour tortilla bowl

TACOS

3 TACOS SERVED WITH BEANS,
 RICE AND SALSA

EL GRINGO\$16
 Beef Picadillo, lettuce, tomato, Monterey Jack cheese

GRILLED CHICKEN.....\$17
 Chipotle-adobo marinade, poblano rajás, corn and sour cream

GRILLED FILET MIGNON*\$21
 Cilantro marinated served with cactus salad, grilled cheese and roasted tomato jalapeño salsa

PORK TENDERLOIN.....\$18
 Pasilla and Guajillo chile pepper marinated with onions, pineapple and guaca salsa, A Traditional Al Pastor

ROASTED DUCK.....\$17
 Slowly roasted, tomatillo salsa, onion and cilantro

CHEF'S DAILY FISH*.....\$18
 Lime-spiked cabbage, pico de gallo and pickled red onion
 Choice of Corona Beer Battered or Grilled

TACO PLATTER FOR TWO*.....\$37
 Six tacos filled with your choice of three fillings (2 of each)

FAJITAS

SERVED WITH PEPPERS, ONIONS,
 COWBOY BEANS, RICE AND
 FLOUR TORTILLAS

GRILLED CHICKEN.....\$19
 Adobo spiced

GRILLED STEAK*\$24
 Cilantro, garlic, oregano

GRILLED SHRIMP*\$22
 Tequila lime

BIG BITES

SOLTORO BURGER*\$13
 Ground sirloin seasoned with Mexican herbs and spices, Monterey Jack, guacamole, grilled onions, fire-roasted poblano rajás and bacon, spicy fries and ketchup salsa

¡MAS CARNE PARA DOS!\$39
 N.Y. strip, Chicken breast, BBQ ribs and beef empanadas.
 Served with red rice, refried beans and flour tortillas

BURRITOS

Stuffed with Mexican rice, refried black beans, Monterey Jack and cilantro
 Chicken a la Mexicana\$13
 Picadillo\$14
 Steak & Cheese.....\$16

CHIMICHANGAS

Crispy burrito with Monterey Jack, served with refried black beans and rice, basted with ranchera salsa
 Chicken a la Mexicana\$13
 Beef Picadillo.....\$14

ENCHILADAS SUIZAS

Basted in red ranchera salsa or creamy tomatillo salsa, served with rice, refried black beans and sour cream
 Cheese\$12
 Mushrooms & Spinach\$14
 Chicken a la Mexicana\$15
 Picadillo\$15

CHILE RELLENO AND CHEESE ENCHILADA

Served with rice, refried black beans, ranchera salsa and creamy tomatillo salsa, and sour cream
 Monterey Jack, Queso Fresco Relleno\$15
 Beef Picadillo Relleno\$16

SOLTORO MIXED GRILL*.....\$26

Cilantro marinated filet mignon,achiote pork tenderloin and chipotle-adobo chicken finished with a trio of sauces, served with rice and refried black beans

CARNE ASADA

A LA TAMPIQUEÑA*.....\$23
 Cilantro-marinated grilled skirt steak, cheese enchilada, guacamole, sour cream, rice and refried black beans
 Upgrade to NY Strip.....\$12

CHEF'S DAILY FISH: VERACRUZANA*.....\$MP

Tomatoes, onion, garlic, manzanilla olives, capers and fresh herbs, served with rice and plantains

MEXICAN FIESTA FOR TWO*.....\$39

Chiles rellenos, tacos, carne asada and fajita mixed vegetables, served with rice, refried black beans and flour tortillas

SOLTORO SIGNATURE N.Y. STRIP STEAK*.....\$35

Papas de la Abuela and ancho-tequila reduction

SIDES

- | | |
|---------------------------------------|-------------------------------|
| Guacamole.....small \$3.....large \$6 | Chili-Lime Corn.....\$4 |
| Refried Black Beans.....\$3 | Fried Plantains.....\$3 |
| Rice.....\$3 | Side of Cheese.....\$1 |
| Corn-on-the-Cob.....\$3 | Side of Sour Cream.....\$0.50 |