

SOL TORO

TEQUILA, GUAC & TACOS

BRING YOUR FRIENDS, WE'LL BRING THE FIESTA

Sol Toro is a colorful Mexican cantina located in Mohegan Sun's Casino of the Sky (*adjacent to the convention center entrance*).

Our creative take on Mexican favorites feature bold flavors that your group will love. If you are looking to party, Sol Toro is the place to be. No judgement, no bull.



PRIVATE EVENTS

Our space can accommodate private events in the main dining room, semi-private dining room and lounge. Sol Toro's private event specialist will craft unique group dining experiences and customizing special menu packages.

TEQUILAS

By Mexican law, a product must contain at least 51% blue agave to be called tequila and is required to undergo government inspection to ensure authenticity. We are proud to serve an unrivaled collection of only 100% blue agave tequilas.

TO BOOK YOUR NEXT EVENT, CONTACT MEG CONN
EVENTS@MJRESTAURANTS.COM | 860.823.8803

SPICE IT UP

PRE-ORDER ANY OR ALL OF THESE ADDITIONS TO SPICE UP YOUR FIESTA!



CUSTOMIZED GUACAMOLE MP

do you like it mild or extra spicy?
corn, charred vegetables, bacon, shrimp?
let us help create your signature guac!

TACO BOARDS 79

our event coordinator will assist you in
customizing your own flight of 10 tacos
to be served family style

FULL SIZE DESSERT PLATTERS

(custom pricing)

flan, tres leches, churros, brownies

PITCHERS OF RED OR WHITE SANGRIA 60

(approximately 6 drinks)

PITCHERS OF SOL TORO MARGARITAS 72

(approximately 6 drinks)

PITCHERS OF FLAVORED SOL TORO MARGARITAS 78

(approximately 6 drinks)

mango, coconut, spicy pina

PITCHER SAMPLER 235

(approximately 24 drinks)

1 pitcher red or white sangria

1 pitcher sol toro margaritas

2 pitchers flavored margaritas
(mango, coconut, or spicy pina)

CINCORO TEQUILA FLIGHTS

(priced per person)

blanco, reposado, anejo 59

blanco, reposado, anejo, extra anejo 159

ANEJO

\$65 PER PERSON

APPETIZERS

served family style

HOUSE-MADE CHIPS, SALSA & GUACAMOLE

QUESO DIP

cheese dip, fried pickled jalapenos, tortilla chips

CHOPPED SALAD

corn, black beans, tomato, honey-lime dressing, candied pepitas

CHICKEN TAQUITOS

corn tortilla, guacamole, sour cream, pico de gallo, queso fresco

ENTRÉES

guest's choice of one of the following

STEAK TAMPIQUENA

prime sirloin, chimichurri, charred onions
Upgrade to filet mignon for +\$15

CHICKEN FAJITAS

peppers & onions, guac, pico de gallo

POLLO ASADO

chicken thighs, rice, roasted corn, guacasalsa, scallion, elote crema

SHRIMP FAJITAS

peppers & onions, guac, pico de gallo

CHICKEN BURRITO

cheese, rice and beans
Upgrade to steak for +\$8

SIDES

RICE & BEANS

DESSERT

CHEF'S ASSORTMENT OF MINI TRES LECHES, CHURROS, BROWNIE BITES

REPOSADO

\$50 PER PERSON SERVED FAMILY STYLE

APPETIZERS

HOUSE-MADE CHIPS & SALSA

CHICKEN TAQUITOS

corn tortilla, guacamole, sour cream, pico de gallo, queso fresco

CHOPPED SALAD

corn, black beans, tomato, honey-lime dressing, candied pepitas

BEEF EMPANADAS

tomatillo salsa

ENTRÉES

BEEF ENCHILADAS

rachero salsa

GRILLED CHICKEN

tomatillo sauce

MAHI MAHI TACOS

blackened mahi mahi, cabbage, celery slaw, old bay, aji mayo

CHEESE QUESADILLAS

flour tortilla, chihuahua cheese, sour cream, pico de gallo

SIDES

RICE & BEANS

DESSERT

CHEF'S ASSORTMENT OF MINI TRES LECHES, CHURROS, BROWNIE BITES