

El Moro Spirits & Tavern



Takeout Menu

Bar Snacks & Appetizers

Green Chile Bacon Fritters — \$7
cheddar dipping sauce

Scotch Egg* — \$8
sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, harissa aioli

KFC (Korean Fried Cauliflower) — \$7
tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds
- Suggested pairing: House Classic Cockatil, L. G. & T. -

Carrot & Ginger Soup — \$10
Fields to Plate Farms carrots, house pickled ginger, red curry coconut cream, micro cilantro
- served with house cut fries or house salad -

Honey-Sambal Lollipops — \$12
lemongrass & ginger marinated redbird 'lollipop' chicken drumettes, green curry & coconut crème fraiche
- Suggested beer pairing of Steamworks Brewing Co. Colorado Kölsch -

Salads, Sandwiches and Such....

Tennessee Hot Chicken Sandwich — \$10
braised greens, house pickle, garlic-dijon aioli, house cut fries or house salad

Steak Tacos — \$12
hanger steak, pineapple pico de gallo, red pepper, onion, lettuce, cheddar, house cut fries or house salad

El Moro Burger* — \$15
Sunnyside Farms ground beef, house-cured bacon, aged white cheddar, heirloom tomato, house dill pickle,
house made kaiser roll, hand cut fries or house salad

Lamb Burger* — \$15
house lamb patty, rosemary crème fraiche, feta cheese, Field to Plate Farm roasted beet, house kaiser roll,
hand cut fries or house salad

Falafel Gyro — \$12
pita bread, Lebanese tabbouleh, falafel, feta, harissa, hand cut fries or house salad

Crème de Brie Grilled Cheese — \$12
house raspberry green chile jam, crème de brie, toasted brioche, hand cut fries or house salad

Cuban Sandwich — \$12
citrus roasted duroc pork, garlic-dijon aioli, ham, swiss cheese, house dill pickles, brioche, hand cut fries
or house salad

Smoked Tomato Chicken Sandwich — \$12
herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, house bun, hand cut fries or house
salad

Ancho Crusted Tuna Sandwich* — \$14
seared Ahi tuna, fresh jalapeno, cilantro, pickled onions, cabbage, ginger lime aioli, potato bun, hand cut
fries or house salad

Lamb Merguez Sausage — \$14
house made lamb merguez, berbere sweet potato hash, kale, feta

El Moro Wedge Salad — \$11
whole head of bib lettuce, pomegranate seeds, candied walnuts, house bacon, moody blue cheese dressing

Beet & Apple Salad — \$12
candied walnuts, curry vinaigrette, Field to Plate Farm beets, apples, feta cheese, beet puree, mixed greens
- Suggested wine pairing of Esperance Joie de Vivre Rosè -

Chicken Tabbouleh Salad — \$14
Lebanese tabbouleh, marinated grilled chicken, lemon vinaigrette, mixed greens, feta

Bucatini Mornay — \$15
house made roasted red bell pepper bucatini, blue cheese mornay, balsamic roasted vegetables

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.