

# 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. -

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....

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 -

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

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

Half Crème de Brie Grilled Cheese — \$9  
house raspberry green chile jam, crème de brie, toasted 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

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

El Moro Quarter Pounder\* — \$11  
sunnyside farms ground beef, house cured bacon, bbq sauce, tillamook white sharp cheddar, tobacco jalapenos & onions, potato roll, hand cut fries or salad  
- Upgrade to a half pound patty for \$5 -

Falafel Gyro — \$12  
pita bread, Lebanese tabbouleh, falafel, feta, harissa, 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

Half Cuban Sandwich — \$9  
citrus roasted pork shoulder, garlic-dijon aioli, applewood smoked ham, swiss cheese, prohibition farm dill pickles, brioche, house 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

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

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