

El Moro Spirits & Tavern



Takeout Menu

Breakfast Menu (9:00 a.m. - 11:00 a.m.)



Coffee & Donut — \$4.25

Desert Sun Coffee and Daily El Moro Donut
- Upgrade to a House Irish Coffee for \$4!! -

Boho Bagel — \$6

daily bagel, turtle lake refuge sunflower sprouts, english cucumber, boursin cream cheese, tomato

Breakfast Burger — \$7

english muffin, ½ lb. sunnyside burger, house bacon, egg, cheddar cheese, roasted red pepper aioli

Dippin' Dogs — \$7

sage breakfast sausage, flapjack batter, whipped maple butter

Tater-Aid — \$8

tots, green chile sauce, sausage gravy, egg, cheddar cheese

A'La Carte Lunch Menu (11:00 a.m. - 7:00 p.m.)



The Infamous Tennessee Hot Chicken Sandwich — \$9

breaded and sauced chicken breast, braised greens, garlic-dijon aioli, house pickle, montana wheat potato bun

Beet & Apple Salad — \$10

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts
- Suggested wine pairing of Esperance Joie de Vivre Rosè -

Dang Chang (3) — \$7

oak smoked pork shoulder, korean style-bbq, house kimchee, green onions, steam buns

Grilled Zucchini & Bell Pepper Fattoush — \$10

bell pepper, zucchini, cucumber, tomato, red onion, kalamata olive, mint, cilantro, feta cheese, sumac, white beans, baguette

Fuera de Moro* — \$7

½ lb. sunnyside burger, white cheddar, grilled onions, prohibition pickle, secret sauce, house bacon, black sesame pillow bun

Ivan the Terrible — \$9

hand-cranked bratwurst, purple kraut, house mustard, demi baguette

Sides — \$3

house fries, garlic-parmesan truffle tots, house salad
- dressing choices include: red wine vinaigrette, curry vinaigrette, bleu cheese -

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

Pasta Pickup (Serves 4 for \$25)

Sunday

Baked Lumache

fennel sausage, kale, red pepper flakes, cream sauce, house salad, red wine vinaigrette
- Wine Pairing - High Note Malbec \$20 -

Monday

Cacio e Pepe

pink peppercorn sauce, fresh parmesan, caesar salad
- Wine Pairing - Esperance Rose \$20 -

Tuesday

Pepper Ragu Mafalda

house salad, red wine vinaigrette
- Wine Pairing - El Torito Tempranillo \$20 -

Wednesday

Lumache N' Cheese

house salad, red wine vinaigrette
- Wine Pairing - 7 Deadly Red Blend \$20 -

Thursday

Tomato Basil Vodka Bucatini

grated parmesan, vodka tomato-basil cream sauce with ham, caesar salad
- Wine Pairing - High Note Malbec \$20 -

Friday

Torchio Pesto

roasted grape tomatoes, asparagus, arugula & almond pesto cream, house salad, red wine vinaigrette
- Wine Pairing - Oyster Bay Sauvignon Blanc \$20 -

Saturday

Lasagna — \$35

serves 6. house ricotta, house fennel sausage, mozzarella, parmesan, marinara, caesar salad
- Wine Pairing - El Torito Tempranillo \$20 -

**Ask about paired cocktail kits or a 6 pack of Steamworks Colorado Kolsch to go as well!

To-Go Cocktail Kits (4 Cocktails per Jar)

Daiquiri — \$20

cane rum, lime juice, simple syrup

Old Fashioned — \$20

old forester bourbon, demerara sugar, house
bitters orange

Manhattan — \$20

old forester bourbon, martini rossi sweet
vermouth, grand marnier, house bitters

Moscow Mule — \$20

jones family vodka, lime juice, zuberfizz ginger
ale

House Margarita — \$20

corazon blanco tequila, lime juice, house triple sec
- Upgrade to El Moro Cask Selection Maestro Dobel Diamante for \$8! -

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Buy a round for the Kitchen — \$5

El Moro Picnic Kit - \$25

Please choose 5 items from the meats and cheeses below. Included accoutrements are: pickled mustard seeds, house bread & butter pickles, house mustard, pickled red onions, and house-made focaccia bread!

Sage Derby

British semi-hard derby cheese infused with sage oil to add a bright green marbling. Delicate and mild with a subtle sage flavor.

Colorado Blue

Locally produced at James Ranch. A classic, salt forward blue with strong grass and earth notes.

Tête de Moine

Made of raw cow's milk, this semi-hard cheese has a dense texture and an intense, fruity flavor.

Old Rotterdam

A wonderful Dutch cheese, filled with character and matured to perfection.

Queso Iberico

A rich Spanish cheese made from a mixture of cow's, sheep's and goat's milk.

Finocchiona

A salami variety, typical of Tuscany, Florence area. It is characterized by the use of fennel and Chianti wine.

Barolo Salami

An uncured salami flavored with "the king" of Italian wines from Creminelli meats in Salt Lake City.

San Daniele Prosciutto

A delicate 365 day aged italian pork with a characteristic fragrance.

Salchichon de Vic

Catalonian sausage prepared with select meat from white pigs, fat, salt and black pepper.

Salametti Secchi

A finely minced mixture of pork, in small diameter casing which helps give it a smooth texture and aromatic taste.

**Add another meat or cheese for just \$5 more!

Upgrade your Picnic Kit!!

A Bottle of Wine for Just \$20

Choose from: Oyster Bay Sauvignon Blanc, Esperance Rose, El Torito Tempranillo, High Note Malbec, 7 Deadly Red Blend

El Moro Cocktail Kit for 4 - \$15

Choose from our House: Daiquiri, Manhattan, Margarita, Old Fashioned or Moscow Mule

6 Pack of Steamworks Colorado Kölsch - \$10

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