

# El Moro Spirits & Tavern



## Bar Snacks

Tajin Pork Rinds — \$4

Ancho Corn Nuts — \$4

## Appetizers

El Moro Gazpacho — \$6

Honeydew, cucumber, avocado, jalapeno, cilantro, red onion, chile threads

Scotch Egg\* — \$9

sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli

KFC (Korean Fried Cauliflower) — \$9

tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds

- Suggested pairing: House Classic Cockatil, L. G. & T. -

Roasted Marrow Bone — \$14

roasted beef marrow bones, parsley shallot sauce, fried capers, grilled crostinis

Green Curry Mussels — \$13

New Zealand green lip mussels, thai green curry coconut broth, grilled crostinis

- Suggested Pairing: House Classic Cocktail, SOUTHSIDE - \$10 -

Honey-Sambal Lollipops — \$12

lemongrass & ginger marinated redbird 'lollipop' chicken drumettes, honey sambal sauce, green curry & coconut crême fraiche

- Suggested beer pairing of Steamworks Brewing Co. Colorado Kölsch -

## Meats & Cheese

one for 5, three for 15, or five for 25

### Barolo Salami

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

### Salametti Secchi

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

### Salchichon de Vic

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

### Finocchiona

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

### San Daniele Prosciutto

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

### 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.

### Tête de Moine

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

### Sage Derby

British Derby cheddar infused with sage oil to produce a green marbling effect and subtle herb flavor.

### Mature Belford

James Ranch's flagship cheese, aged three years with a mild and creamy flavor.

Buy a round for the Kitchen - \$5

# House Sausages, Sandwiches & Salads

## Beet & Apple Salad — \$12

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts

## Grilled Chicken Fattoush — \$14

grilled chicken, bell pepper, zucchini, cucumber, tomato, red onion, kalamata olive, mint, cilantro, feta, white beans, sumac vinaigrette, pita

## Smoked Tomato Chicken Sandwich — \$13

herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, black sesame pillow bun, hand cut fries or house salad

## Lamb Burger\* — \$16

house lamb patty, rosemary crème fraiche, feta cheese, roasted beet, black sesame pillow bun, hand cut fries or house salad

## Porter Pounder\* — \$11

¾ lb. sunnyside burger, aged white cheddar, porter braised onions, prohibition pickle, secret sauce, house bacon, black sesame pillow bun  
- add a quarter pound patty for \$5 -

## Ivan the Terrible — \$14

hand-cranked bratwurst, purple kraut, house apple mustard, Harvest Moon Bakery french loaf and a choice of hand cut fries or house salad  
- Suggested Pairing: Samuel Smith's Nut Brown Ale \$6 -

## Mojo Risin' — \$14

green mojo marinated pork tenderloin, applewood smoked ham, swiss cheese, prohibition pickles, house mustard aioli, Harvest Moon Bakery french loaf and choice of hand cut fries or house salad.  
- Suggested Pairing: House Classic Cocktail, DAIQUIRI - \$7 -

# Large Plates

## Cacio e Pepe — \$16

House made peppercorn bucatini, parmesan, cured egg yolk  
- Suggested Pairing: Esperance Joie de Vivre Rosè, \$8/Glass \$30/Bottle -

## Lumache with Fennel Sausage — \$22

house lumache pasta, red pepper cream, house fennel sausage, kale  
- Suggested Pairing: Punto Final Malbec, \$8.5/Glass \$32/Bottle -

## Caribbean Jerk Lamb Shank — \$26

jerk marinated lamb shank, red bean risotto, fried plantains

## Grilled Hanger Steak\* — \$30

grilled 8oz hanger steak, truffle cauliflower puree, sautéed wild mushrooms, Burgundy reduction.

## Dry Aged Pork Chop\* — \$24

grilled 10oz duroc pork chop, apple mustard glaze, cider and house bacon braised collard greens, jalapeno fire roasted corn puree  
- Suggested pairing: House Classic Cocktail, SAZERAC \$9.5 -

## Miso Salmon\* — \$26

miso glazed grilled Skuna Bay salmon, ginger lime risotto, garlic soy rainbow chard, blueberry green tea reduction  
- Suggested Pairing: Specialty Cocktail, AGRIDULCE \$12 -

## Seared Scallops\* — \$28

george banks scallops, purple chive mash, rainbow chard, house bacon, vermouth cream  
- Suggested Pairing: Oyster Bay Sauvignon Blanc \$9/Glass \$34/Bottle -

## New York Strip\* — \$32

10 oz. Black Angus strip, roasted garlic jus, caramelized onion mash, roasted broccolini

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