

El Moro Spirits & Tavern



Monday - Friday 11 a.m. - 3 p.m.

Lunch Menu

Bar Snacks & Appetizers

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. -

Green Curry Mussels — \$13

New Zealand green lip mussels, thai green curry coconut broth, grilled crostinis
- Suggested Pairing: House Classic Cocktail, SOUTHSIDE - \$10 -

Roasted Marrow Bone — \$14

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

Honey-Sambal Lollipops — \$12

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

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

Salads, Sandwiches and Such....

El Moro Gazpacho — \$6

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

The Infamous Tennessee Hot Chicken Sandwich — \$10

breaded and sauced chicken breast, braised greens, mustard aioli, house pickle, black sesame pillow bun, choice of house salad or hand cut fries

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 -

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 -

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

Porter Pounder* — \$11

¼ lb. sunnyside burger, white cheddar, grilled onions, prohibition pickle, secret sauce, house bacon, black sesame pillow bun

- add an extra ¼ lb. patty for \$5 -

Lamb Burger* — \$16

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

Weekly Lunch Specials \$10

Monday

Shrimp Po' Boy with fried shrimp, lettuce, tomato, house pickle and rémoulade sauce, Harvest Moon Bakery french loaf.

Wednesday

Pot Roast Egg Rolls with braised beef and caramelized onion mashed potatoes in a crispy egg roll wrap with brown gravy.

Friday

Ancho Crusted Tuna Sandwich with seared Ahi tuna*, fresh jalapeno, cilantro, pickled onions, cabbage, ginger lime aioli, black sesame pillow bun, hand cut fries or house salad.

Tuesday

Reuben with house corned beef, purple kraut, swiss, and secret sauce on Harvest Moon Bakery marble rye.

Thursday

Baja Tacos with tempura fried cod, lime cilantro cabbage slaw, chipotle aioli and grilled pineapple salsa.

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

Weekly Lunch Cocktails \$5

Monday - Mule

The Family Jones Vodka, lime juice, Zuberfizz Gingerale

Tuesday - Old Fashioned #4

Old Forester Bourbon Whiskey, orange, demarara sugar, house aromatic bitters, cold Durango water

Wednesday - Manhattan

Old Forester Bourbon Whiskey, Martini & Rossi Rosso Vermouth, house Aromatic Bitters, Pierre Ferrand Dry Curacao

Thursday - Bee's Knees

The Family Jones Gin, lemon juice, honey syrup

Friday - Pepe's Toronjas

Corazon Blanco Tequila, grapefruit juice, jalapeno simple syrup

Draft Beer

Steamworks Colorado Kölsch — \$5.5

Locally produced light and crisp ale with a hint of fruitiness. ABV 4.8, IBU 16.1, SRM 3.4

House Wine

Woodbridge Chardonnay, by Robert Mondavi 6/Glass 22/Bottle

Woodbridge Merlot, by Robert Mondavi 6/glass 22/Bottle

Please ask your server about our special \$5 glass of wine.

Non-Alcoholic Drinks

E.M. ORANGE SODA — \$5
orange syrup, soda, orange twist

San Pellegrino Sparkling Mineral Water — \$4.5

81301 COLD BREW ICED COFFEE — \$4

Coca-Cola products — \$2.5
- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

San Pellegrino Sparkling Prickly Pear & Orange — \$4.5

SOLA VITA KOMBUCHA — \$6
Blueberry Lavender or Carrot Turmeric

Zuberfizz Soda — \$3

- Strawberry Rhubarb, Lemongrass & Basil soda water, Rootbeer, Gingerale -

Meat & Cheese

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

Finocchiona

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

Tête de Moine

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

Calabrese

Calabrese is a pleasantly spicy salami seasoned with garlic and Calabrian chili.

Old Rotterdam

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

Barolo Salami

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

Sage Derby

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

Hot Coppa

Spicy dry cured pork shoulder with a deep flavor rivaling that of prosciutto.

Mature Belford

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

Salchichon de Vic

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

Danablu

A semi-soft blue veined cheese, produced in Denmark, it has a creamy and crumbly texture.

San Daniele Prosciutto

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

Queso Iberico

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

Buy a round for the Kitchen - \$5

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