

# 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.

### Calabrese

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

### Barolo Salami

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

### Hot Coppa

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

### Salchichon de Vic

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

### San Daniele Prosciutto

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

### Tête de Moine

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

### Barely Buzzed

A unique Jersey cow's milk cheese, hand-rubbed with espresso and lavender.

### Old Rotterdam

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

### Sage Derby

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

### Danablu

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

### 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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