

El Moro Spirits & Tavern



Takeout Menu ~Every Day 11 A.M. - 8 P.M.~

Bar Snacks & Appetizers



Ancho Corn Nuts — \$4

Tajin Pork Rinds — \$4

Loaded Potato Soup — \$6

Idaho Potato, Heavy Cream, House Bacon, Cheddar, Green Onion

Lamb & Veggie Stew — \$6

Lamb Merguez Sausage, Fire Roasted Corn, Curry Cauliflower, Garbanzo Beans, Carrot, Onion, and Celery.

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. -

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....



Beet & Apple Salad — \$12

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

Porter Pounder* — \$11

¼ 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 -

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 -

Lamb Burger* — \$16

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

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

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

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

Meat & Cheese

One for \$5, Three for \$15, or five for \$25

San Daniele Prosciutto

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

Finocchiona

Dry cured pork salami flavored with fennel, garlic 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.

Danablu

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

Barely Buzzed

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

Salchichon de Vic

Catalonian sausage prepared with select pork, fat, salt and black pepper.

Queso Iberico

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

Sage Derby

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

Large Plates

Grilled Hanger Steak* — \$30

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

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 -

Miso Salmon* — \$26

miso glazed grilled Skuna Bay salmon, ginger lime risotto, garlic soy rainbow chard, blueberry green tea reduction

- Suggested Pairing: Specialty Cocktail, Your Madre Goes to College - \$12 -

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