

El Moro Spirits & Tavern



Bar Snacks

Tajin Pork Rinds — \$4

Ancho Corn Nuts — \$4

Appetizers

Soup Du Jour — \$6

Ask your server about our seasonal soup offerings.

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
crème 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.

Salchichon de Vic

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

Hot Coppa

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

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.

San Daniele Prosciutto

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

St. Andre

Cows milk cheese with a soft, buttery texture, tangy rind and an intense brie flavor, produced in the Normandy region of France.

Queso Iberico

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

Barely Buzzed

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

Colorado Blue

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

Beemster

Dutch gouda aged for 18 months with a deep golden hue and lasting flavors of butterscotch, whiskey and pecan

Sage Derby

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

Buy a round for the Kitchen — \$5

House Sausages, Sandwiches & Salads

Grilled Chicken Fattoush — \$14

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

The Wurst — \$14

hand-cranked bratwurst, purple kraut, house apple mustard, Montana Wheat steak roll and a choice of 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

½ 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 -

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

Beet & Apple Salad — \$12

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

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

Ramen* — \$16

house made ramen noodles, 12 hour bone broth with soy/miso tare, chashu pork belly, marinated egg, pickled shiitake, scallion

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, Your Madre Goes to College - \$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 brussels sprouts

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