

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 Cocktail, 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

Meats & Cheese

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

Salchichon de Vic

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

Sopressata

180 day slow aged pork sausage with subtle seasoning
of black pepper, salt & garlic

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.

Murcia al Vino

From the Murcia region of Spain, this red wine
washed goat cheese has a sultry, mouth watering
saltiness and a mild aroma.

Moody Blue

A classic blue cheese from Wisconsin, it is smoked
over fruit wood and has a sultry, mouth watering
flavor with hints of roasted nuts and coffee.

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.

Old Rotterdam

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

Buy a round for the Kitchen - \$5

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

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 -

Lamb Burger* — \$16
house lamb patty, rosemary crème fraiche, feta
cheese, roasted beet, black sesame pillow bun, 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

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.

Beet & Apple Salad — \$12
roasted beets, mixed greens, curry vinaigrette,
apples, feta cheese, candied walnuts

The Refresh — \$12
leaf lettuce, mung bean sprouts, pickled carrot, pickled daikon, red onion, jalapeno, cilantro, confit lemon,
cucumber basil dressing, prosciutto bits

Large Plates

Ramen* — \$17
house made ramen noodles, 12 hour bone broth with soy/miso tare, chashu pork belly, marinated egg, pickled
shiitake, scallion

Pasta & Prawns — \$25
house-made squid ink spaghetti alla chitarra, jumbo gulf shrimp, grape tomatoes, lemon garlic butter, white
wine, fresh basil

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 -

Honey Garlic Salmon — \$26
grilled Skuna Bay salmon, honey garlic glaze, Fields to Plate Farms carrot ginger purée, blackberry sage
reduction, roasted asparagus

Seared Scallops* — \$28
george banks scallops, purple chive mash, rainbow chard, crispy prosciutto, 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 asparagus

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