

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) — \$11

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 — \$14

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

Honey-Sambal Lollipops — \$14

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

San Daniele Prosciutto

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

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.

St. Andre

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

Tête de Moine

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

Tipperary Cheddar

This 12 month aged Irish cheddar has a rich creamy texture and a delicious sharp taste.

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.

Murcia al Vino

From the Murcia region of Spain, this red wine washed goat cheese has a creamy texture, a slight saltiness and a mild aroma.

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

Sandwiches & Salads

Grilled Chicken Fattoush — \$15
grilled chicken, bell pepper, zucchini, cucumber,
tomato, red onion, kalamata olive, mint, cilantro,
feta, white beans, sumac vinaigrette, pita

Porter Pounder* — \$12
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 — \$14
herb marinated chicken breast, smoked tomato aioli,
bacon, swiss, arugula, black sesame pillow bun, hand
cut fries or house salad

Mojo Risin' — \$15
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 — \$13
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* — \$18
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* — \$26
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* — \$28
grilled Skuna Bay salmon, honey garlic glaze, Fields to Plate Farms carrot ginger purée, blackberry sage
reduction, roasted asparagus

Seared Scallops* — \$29
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.**