

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

El Moro Burger* — \$16

Sunnyside Farms ground beef, house-cured bacon, 2 year aged white cheddar, heirloom tomato, house pickle, black sesame pillow bun, hand cut fries or house salad

Grilled Chicken Fattoush — \$15

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

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 — \$15
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
- Paired with Off Color Brewing Apex Predator -

Large Plates

Harissa Roasted Ribs — \$26

harissa roasted Duroc pork ribs, North African spiced beluga lentils, fire roasted corn, red bell pepper, kale

Ramen* — \$19

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

Grilled Hanger Steak* — \$32

grilled 8oz hanger steak, truffle cauliflower puree, roasted broccolini, crispy garlic, sautéed wild mushrooms, Burgundy reduction

Dry Aged Pork Chop* — \$27

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* — \$29

grilled Skuna Bay salmon, honey garlic glaze, Fields to Plate Farms carrot ginger purée, blackberry sage reduction, roasted broccolini

Seared Sea Scallops* — \$28

Georges Bank scallops, purple chive mash, rainbow chard, crispy prosciutto, vermouth cream
- Suggested Pairing: Merieau 'Les Hexagonales' Sauvignon Blanc \$9/Glass \$34/Bottle -

New York Strip* — \$33

grilled 10 oz. N.Y. strip, roasted garlic jus, caramelized onion mash, roasted broccolini

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