

El Moro Spirits & Tavern



Monday - Friday 11 a.m. - 3 p.m.

Lunch Menu

Bar Snacks & Appetizers

SOUP DU JOUR — \$6

Ask your server about our seasonal soup offerings.

SCOTCH EGG* — \$10

sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli

KFC (KOREAN FRIED CAULIFLOWER) — \$13

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 — \$15

lemongrass & ginger marinated redbird 'lollipop' chicken drumettes, honey sambal sauce, green curry & coconut crème fraiche

GREEN CURRY MUSSELS — \$16

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

ROASTED MARROW BONE — \$16

roasted beef marrow bones, parsley shallot sauce, fried capers, grilled crostinis

Salads, Sandwiches and Such....

EL MORO BURGER* — \$17

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

LAMB BURGER* — \$17

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

EL MORO BLT — \$15

house-cured bacon, tomato chutney, herb cream cheese, granny smith apple, cucumber, mixed greens, Turtle Lake Refuge sunflower sprouts, toasted wheatberry bread, choice of fries or house salad.

SMOKED TOMATO CHICKEN SANDWICH — \$15

herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, black sesame pillow bun, choice of fries or house salad

THE INFAMOUS TENNESSEE HOT CHICKEN SANDWICH — \$15

breaded and sauced chicken breast, braised greens, mustard aioli, house pickle, black sesame pillow bun, choice of fries or house salad

SALAD NIÇOISE — \$14

arugula, avocado, quinoa, grape tomatoes, kalamata olive, cucumber, zucchini, cannellini beans, hard-boiled egg, parmesan, white balsamic fig vinaigrette

BEEF & APPLE SALAD — \$14

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

PANCIT — \$19

house-ground Duroc pork, rice noodles, annatto sauce, hard-boiled egg, chicharron crumble, scallion, fresh lime

Weekly Lunch Specials \$15

MONDAY

Hot Italian Dip with seasoned braised beef, house giardiniera, and mozzarella on a toasted steak roll

WEDNESDAY

Smoked Meatloaf Sandwich with house ground beef, house bacon, Tennessee whiskey sauce, house pimento cheese, and red onion on black sesame pillow bun

FRIDAY

Ancho Crusted Tuna Sandwich with seared Ahi tuna*, fresh jalapeno, cilantro, pickled onions, cabbage, ginger lime aioli, black sesame pillow bun, hand cut fries or house salad

TUESDAY

Reuben with house corned beef, purple kraut, swiss, and secret sauce on Harvest Moon Bakery marble rye

THURSDAY

Baja Tacos with tempura fried cod, lime cilantro cabbage slaw, chipotle aioli and grilled pineapple salsa

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

Weekly Lunch Cocktails \$7

MONDAY - MULE

The Family Jones Vodka, lime juice, Zuberfizz Gingerale

TUESDAY - OLD FASHIONED #4

Old Forester Bourbon Whiskey, orange, demarara sugar, house aromatic bitters, cold Durango water

WEDNESDAY - MANHATTAN

Old Forester Bourbon Whiskey, Martini & Rossi Rosso Vermouth, house Aromatic Bitters, Pierre Ferrand Dry Curacao

THURSDAY - BEE'S KNEES

The Family Jones Gin, lemon juice, honey syrup

FRIDAY - PEPE'S TORONJAS

Corazon Blanco Tequila, grapefruit juice, jalapeno simple syrup

Draft Beer

STEAMWORKS COLORADO KÖLSCH — \$6

Locally produced light and crisp ale with a hint of fruitiness. ABV 4.8, IBU 16.1, SRM 3.4

House Wine

OXFORD LANDING CHARDONNAY [SOUTH AUSTRALIA]

— \$6 / 22

OXFORD LANDING MERLOT [SOUTH AUSTRALIA] —

\$6 / 22

Non-Alcoholic Drinks

E.M. ORANGE SODA — \$5
orange syrup, soda, orange twist

SAN PELLEGRINO SPARKLING MINERAL WATER — \$5

81301 COLD BREW ICED COFFEE — \$4.5

COCA-COLA PRODUCTS — \$3
- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

SAN PELLEGRINO SPARKLING PRICKLY PEAR & ORANGE — \$4.5

SOLA VITA KOMBUCHA — \$7
[Ask your server for today's selection]

ZUBERFIZZ SODA — \$3.5

- Strawberry Rhubarb, Lemongrass & Basil soda water, Rootbeer, Gingerale -

Meat & Cheese

one for 6, three for 18, or five for 30

FINOCCHIONA

A salami variety, typical of Tuscany, Florence area. It is characterized by the use of fennel and Chianti wine.

SAGE DERBY

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

SOPRESSATA

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

TÊTE DE MOINE

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

CALABRESE

Calabrese is a pleasantly spicy salami seasoned with garlic and Calabrian chili.

GREEN CHILE CHEDDAR

A creamy and sharp cheddar with Hatch green chiles.

SAN DANIELE PROSCIUTTO

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

QUESO IBERICO

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

SALCHICHON DE VIC

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

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.

HOT COPPA

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

ST. ANDRE

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

Buy a round for the Kitchen - \$5

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