

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* — \$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 Cocktail, L. G. & T. - \$8 -

Honey-Sambal Lollipops — \$15

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

Green Curry Mussels — \$16

Chilean blue mussels, 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

Meats & Cheese

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

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.

Barolo

An uncured salami flavored with "the king" of Italian wines from Creminelli meats in Salt Lake City.

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.

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.

Sage Derby

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

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.

Tipperary Cheddar

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

Queso Iberico

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

Buy a round for the Kitchen - \$5

Sandwiches & Salads

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

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

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

Salad Niçoise — \$14

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

Beet & Apple Salad — \$14

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

Large Plates

Pasta & Prawns — \$26

house-made squid ink spaghetti alla chitarra, jumbo gulf shrimp, grape tomatoes, lemon garlic butter, white wine, fresh basil

Cioppino — \$27

shrimp, mussels, scallop, calamari, ginger lemongrass tomato broth, toasted baguette, parmesan, squid ink coral tuile

Pancit — \$19

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

Honey Garlic Salmon* — \$31

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

Harissa Roasted Ribs — \$29

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

Dry Aged Pork Chop* — \$30

grilled 10oz Duroc pork chop, apple mustard glaze, cider and house bacon braised collard greens, jalapeno fire roasted corn puree

Tri-Tip Bulgogi — \$29

bulgogi marinated tri-tip, ginger lime risotto, roasted bok choy, garlic chile crunch

New York Strip* — \$36

grilled 10 oz. N.Y. 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.**