

El Moro Spirits & Tavern



Bar Snacks

Tajin Pork Rinds — \$4

Appetizers

Scotch Egg* — \$10

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

Soup Du Jour — \$6

Ask your server about our seasonal soup offerings.

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. - \$8 -

Honey-Sambal Lollipops — \$15

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

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.

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.

Finocchiona

Dry cured pork salami flavored with fennel, garlic and Chianti wine.

Ile de France

A mild and buttery brie with a subtle hint of hazelnut.

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.

Green Chile Cheddar

A creamy and sharp cheddar with Hatch green chiles.

Old Rotterdam

Aged Dutch Gouda, filled with character and matured to perfection.

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