

# 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 — \$7

Ask your server about our seasonal soup offerings.

KFC (Korean Fried Cauliflower) — \$14

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

Burrata — \$14

burrata, baby heirloom tomato, pistachio gremolata, pomegranate balsamic, maldon sea salt, toasted baguette

## 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.

### Ibérico Chorizo

Dry cured sausage made from Spanish Ibérico pork and seasoned with smoked paprika.

### 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.

### Danablu

A semi-soft blue veined cheese, produced in Denmark, it has a creamy and crumbly texture.

### 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

Certified Angus 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 — \$16

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

### Mojo Risin' — \$16

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 — \$15

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

### Beet & Apple Salad — \$15

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

### Green Curry Mafaldine — \$26

grilled chicken breast, house-made mafaldine pasta, green curry cream sauce, Hatch Christmas chiles

### 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\*