

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

Cioppino — \$27

shrimp, mussels, scallop, calamari, ginger lemongrass tomato sauce, 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

Pasta & Prawns — \$28

house-made squid ink spaghetti alla chitarra, jumbo gulf shrimp, house bacon lardons, heirloom tomato cream, fresh basil

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