

El Moro Spirits & Tavern



Bar Snacks

Tajin Pork Rinds
\$4

Appetizers

Scotch Egg*
sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$10.25

Soup Du Jour
Ask your server about our seasonal soup offerings. \$7

KFC (Korean Fried Cauliflower)
tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds \$14.50

Honey-Sambal Lollipops
lemongrass & ginger marinated redbird 'lollipop' chicken drumettes, honey sambal sauce, green curry & coconut crème fraiche \$15

Burrata
burrata, baby heirloom tomato, pistachio gremolata, pomegranate balsamic, maldon sea salt, toasted baguette \$15

Meats & Cheese

one for 6.50, three for 19, or five for 31

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.

Sopressata
Slow aged pork sausage with subtle seasoning of black pepper, red wine & garlic.

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*

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 \$18

Mojo Risin'

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 \$16.50

Lamb Burger*

house lamb patty, rosemary crème fraiche, feta cheese, roasted beet, black sesame pillow bun, choice of fries or house salad \$18

Smoked Tomato Chicken Sandwich

herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, black sesame pillow bun, choice of fries or house salad \$16.50

Prickly Pear Margarita Salad

marinated tri-tip steak, elote corn salad, arugula, pickled red onion and jalapenos, chicharrons, prickly pear vinaigrette, toasted pepitas \$16

Greek Chicken Salad

grilled chicken breast, beet & white bean hummus, black beluga lentils, mixed greens, feta cheese, grape tomatoes, English cucumbers, kalamata olives, lemon thyme vinaigrette, pita chips \$16

Beet & Apple Salad

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts \$15.25

Large Plates

Green Curry Mafaldine

grilled chicken breast, house-made mafaldine pasta, green curry cream sauce, Hatch Christmas chiles \$26

Pasta & Prawns

house-made squid ink spaghetti alla chitarra, jumbo gulf shrimp, house bacon lardons, heirloom tomato cream, fresh basil \$28

Honey Garlic Salmon*

grilled skuna bay salmon, honey garlic glaze, fields to plate farms carrot ginger purée, blackberry sage reduction, roasted asparagus \$31

Harissa Roasted Ribs

harissa roasted duroc pork ribs, north african spiced beluga lentils, fire roasted corn, red bell pepper, kale \$29

Dry Aged Pork Chop*

grilled 10oz duroc pork chop, apple mustard glaze, cider and house bacon braised collard greens, jalapeno fire roasted corn puree \$30

Tri-Tip Bulgogi*

bulgogi marinated tri-tip, ginger lime risotto, roasted bok choy, garlic chile crunch \$29

New York Strip*

grilled 10 oz. n.y. strip, roasted garlic jus, caramelized onion mash, roasted asparagus \$36

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