

# El Moro Spirits & Tavern



## Lunch Menu

### Bar Snacks & Appetizers

#### SOUP DU JOUR

Ask your server about our seasonal soup offerings.

\$7

#### SCOTCH EGG\*

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

\$10.25

#### KFC (KOREAN FRIED CAULIFLOWER)

tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds

\$14.50

#### BURRATA

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

\$15

#### HONEY-SAMBAL LOLLIPOPS

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

\$15

### Salads, Sandwiches and Such....

#### 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

#### LAMB BURGER\*

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

\$18

#### KOREAN SHRIMP & RICE BOWL

sautéed shrimp, mixed greens, purple cabbage, pickled carrots & onions, micro cilantro, puffed rice paper

\$17

#### ANCHO CRUSTED AHI SANDWICH

seared ahi tuna\*, fresh jalapeno, cilantro, pickled onions, cabbage, ginger lime aioli, black sesame pillow bun, hand cut fries or house salad

\$17

#### 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

#### 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

#### THE INFAMOUS TENNESSEE HOT CHICKEN SANDWICH

breaded and sauced chicken breast, braised greens, mustard aioli, house pickle, black sesame pillow bun, choice of fries or house salad

\$16.50

#### 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

#### PRICKLY PEAR MARGARITA SALAD

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

\$16

#### BEEF & APPLE SALAD

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

\$15.25

Buy a round for the Kitchen - \$5

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

## Weekly Lunch Cocktails \$8

### MONDAY – MULE

The Family Jones Vodka, lime juice, Zuberfizz Gingerale

### TUESDAY – OLD FASHIONED #4

Old Forester Bourbon Whiskey, orange, demarara sugar, house aromatic bitters, cold Durango water

### WEDNESDAY – MANHATTAN

Old Forester Bourbon Whiskey, Martini & Rossi Rosso Vermouth, house Aromatic Bitters, Pierre Ferrand Dry Curacao

### THURSDAY – BEE'S KNEES

The Family Jones Gin, lemon juice, honey syrup

### FRIDAY – PEPE'S TORONJAS

Corazon Blanco Tequila, grapefruit juice, jalapeno simple syrup

## Draft Beer

### STEAMWORKS COLORADO KÖLSCH

Locally produced light and crisp ale with a hint of fruitiness. ABV 4.8, IBU 16.1, SRM 3.4  
\$7

## House Wine

### OXFORD LANDING CHARDONNAY [SOUTH AUSTRALIA]

\$7 / 24

### OXFORD LANDING MERLOT [SOUTH AUSTRALIA]

\$7 / 24

## Non-Alcoholic Drinks

### E.M. ORANGE SODA

orange syrup, soda, orange  
twist  
\$6

### COCA-COLA PRODUCTS

\$3.75

- Coca-Cola, Diet Coke, Sprite,  
Lemonade, Seagram's Tonic -

### SAN PELLEGRINO SPARKLING MINERAL WATER

\$5

### SAN PELLEGRINO SPARKLING PRICKLY PEAR & ORANGE

\$4.5

### ZUBERFIZZ SODA

\$4

- Strawberry Rhubarb, Vanilla Cream, Rootbeer, Gingerale -

### 81301 COLD BREW ICED COFFEE

\$6

### SOLA VITA KOMBUCHA

[Ask your server for today's  
selection]

\$7

## Meat & Cheese

one for 6.5, three for 19.50, or five for 32.50

### FINOCCHIONA

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

### CALABRESE

Calabrese is a pleasantly spicy salami seasoned  
with garlic and Calabrian chili.

### SOPRESSATA

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

### SALCHICHON DE VIC

Catalonian sausage prepared with select pork, fat,  
salt and black pepper.

### SAN DANIELE PROSCIUTTO

A delicate 365 day aged Italian pork with a  
characteristic fragrance.

### OLD ROTTERDAM

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

### DANABLU

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

### SAGE DERBY

British semi-hard derby cheese infused with sage  
oil to add a bright green marbling. Delicate and  
mild with a subtle sage flavor.

### ILE DE FRANCE

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

### GREEN CHILE CHEDDAR

A creamy and sharp cheddar with Hatch green  
chiles.