

El Moro Spirits & Tavern



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.

Elevation Whiskey Salami

Flavors of maple & bourbon with savory sweet flavor profile

Finocchiona

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

Saint Andre Triple Cream Brie

Smooth, rich and buttery, this soft white French cheese is one of the world's most famous triple cream cheese.

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.

Austrian Alps Gruyere

An Alpine Gruyere that is nutty, spicy, full flavored and aromatic

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

Entrées

Lumache Pasta Primavera

house lumache pasta, fresh ricotta, asparagus, seared greens, lemon almond crunch, parmesan cheese, turtle lake pea tendrils \$21

Shrimp & Grits

gulf shrimp, creole sauce, tabasco cheddar grit fries, spicy boursin cream \$26

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 lentil salad \$29

Jalapeno Cheddar Sausage

hand made sausage, purple mashers, seared greens, cilantro chimichurri \$19

Bulgogi *

bulgogi marinated certified angus sirloin, ginger lime risotto, roasted bok choy, garlic chile crunch \$29

New York Strip*

grilled 10 oz. n.y. strip, romesco sauce, salted fingerling potatoes, roasted asparagus \$36

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