

El Moro Spirits & Tavern



Appetizers

Soup Du Jour
\$7

Scotch Egg*
sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$11

Green Curry Mussels
New Zealand green lip mussels, thai green curry coconut broth, grilled crostinis \$19

Whole Roasted Cauliflower
roasted red pepper dressing, feta, chimichurri, dukkah \$25

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 \$16

KFC (Korean Fried Cauliflower)
tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds \$15

Meats & Cheese

one for 7, three for 21, or five for 35

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

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.

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

Sherry Cask Aged Manchego
Spanish Sheep's milk cheese aged in Sherry Cask. Fruity aroma with clean, sharp and nutty finish.

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

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

Elevation Whiskey Salami
Flavors of maple & bourbon with savory sweet flavor profile

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

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 \$19

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 \$17

Lamb Burger*

house lamb patty, rosemary crème fraiche, feta cheese, roasted beet, black sesame pillow bun, choice of fries or house salad \$19.50

Smoked Tomato Chicken Sandwich

herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, black sesame pillow bun, choice of fries or house salad \$17

Prickly Pear Margarita Salad

marinated tri-tip steak, elote corn salad, arugula, pickled red onion and jalapenos, prickly pear vinaigrette, toasted pepitas \$17

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 \$17

Beet & Apple Salad

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts \$16

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

Chicken Au Poivre

roasted chicken leg quarters, smashed fingerling potatoes, reg cabbage with miso butter \$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