

# El Moro Spirits & Tavern



## Appetizers

Soup Du Jour  
\$7

Scotch Egg\*  
sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$12

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

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

Burrata  
zaatar roasted baby heirloom tomatoes, hummus, pistachios, fried chickpeas, olive oil \$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.

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

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.

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

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

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, pecan smoked bacon, white cheddar, heirloom tomato, house pickle, black sesame pillow bun, fries \$19

## Lamb Burger\*

house lamb patty, rosemary crème fraiche, feta cheese, roasted beet, black sesame pillow bun, fries \$20

## Smoked Tomato Chicken Sandwich

herb marinated chicken breast, smoked tomato aioli, bacon, swiss, arugula, black sesame pillow bun, fries \$19

## Greek Salad

beet & white bean hummus, black beluga lentils, mixed greens, feta cheese, grape tomatoes, english cucumbers, kalamata olives, lemon thyme vinaigrette, pita chips \$8

## Beet & Apple Salad

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts \$8

# Entrées

## Shrimp & Grits

gulf shrimp, creole sauce, tabasco cheddar grit fries, spicy boursin cream \$28

## N'duja Malfalda

house pasta, n'duja ragu, fried sage, parmesan, garlic foccacia \$29

## Mezcal Mustard Glazed Salmon\*

grilled skuna bay salmon, fennel & green apple salad, chile morita salsa, roasted asparagus, salmon skin chicharron. \$43

## Seared Sea Scallops\*

prosciutto orzotto, edamame, tom kha, basil split sauce, tempura beech mushrooms, turtle lake refuge pea shoots \$41

## Chicken Au Poivre

roasted chicken leg quarters, smashed fingerling potatoes, red cabbage with miso butter \$32

## Bulgogi \*

bulgogi marinated certified angus sirloin, ginger lime risotto, roasted bok choy, garlic chile crunch \$32

## New York Strip\*

grilled 10 oz. n.y. strip, romesco sauce, salted fingerling potatoes, roasted asparagus \$39

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