

# El Moro Spirits & Tavern



## Appetizers

Soup Du Jour  
\$7

Scotch Egg\*  
sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$13

Green Curry Mussels  
New Zealand green lip mussels, thai green curry coconut broth, grilled crostinis \$24

Honey-Sambal Lollipops  
lemongrass & ginger marinated redbird 'lollipop' chicken drumettes, honey sambal sauce, green curry & coconut crème fraiche \$17

Burrata  
peach and cherry tomato chutney, strawberry and red wine gastrique, olive oil, & toasted bagette \$16

KFC (Korean Fried Cauliflower)  
tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, korean 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.

Coppa  
Delicately spiced, dry cured pork collar with a slightly smoky flavor

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

Spanish Chorizo  
A tender, coarse grind dry cured chorizo in a natural casing made with select cuts of pork, smoked paprika, and slightly spicy.

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

ColoRouge  
Soft, creamy and buttery with mild earthy tones. Produced in Fort Collins

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

Tipperary  
Traditional Irish Monastic Cheddar intertwined with Irish Whiskey

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

Kanaal  
Medius sharp cheese from Holland is has butterscotch sweetness & tied together with salty crystals

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 \$20

## 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 \$20

## Greek Salad

beet & white bean hummus, black beluga lentils, mixed greens, feta cheese, grape tomatoes, english cucumbers, kalamata olives, lemon thyme vinaigrette, pita chips \$9

## Beet & Apple Salad

roasted beets, mixed greens, curry vinaigrette, apples, feta cheese, candied walnuts \$9

# Entrées

## Shrimp & Grits

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

## Lemon Garlic Orzo

sautéed vegetable medley of asparagus, mushroom, cherry tomatoes, lemon zest, garlic, shallots, olive oil, shredded parmesan \$20

## Salmon\*

grilled skuna bay salmon, mezcal mustard glaze, fennel & green apple salad, chile morita salsa, asparagus \$43

## Seared Sea Scallops\*

prosciutto orzotto, edamame, basil split sauce, tempura beech mushrooms, turtle lake refuge pea shoots \$43

## Roasted Chicken

roasted chicken leg quarters, smashed fingerling potatoes, red cabbage served with peppercorn and cognac cream sauce \$32

## Crying Tiger Beef

seared 6 oz hanger steak, house crying tiger sauce, cabbage & roasted pepper slaw, fried gyoza strips, house cornbread \$32

## New York Strip\*

grilled 10 oz. n.y. strip, romesco sauce, salted fingerling potatoes, roasted asparagus \$47

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