

# APPETIZERS

SOUP OF THE DAY — \$7

BEET & APPLE SALAD — \$9

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

CAESAR SALAD — \$9

quartered romaine, house smoked croutons,  
pancetta, parmesan, house dressing

GREEN CURRY MUSSELS — \$24

new zealand green lip mussels, thai green curry  
coconut broth, grilled crostinis

SCOTCH EGG\* — \$13

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

BURRATA — \$16

peach and cherry tomato chutney, strawberry &  
red wine gastrique, red onions and shallots, olive  
oil, toasted baguette

HONEY-SAMBAL LOLLIPOPS — \$17

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

KFC (KOREAN FRIED CAULIFLOWER) — \$15

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

BUY A ROUND FOR THE KITCHEN - \$5

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

A 3% Hospitality Surcharge will be included on your check.

This helps us provide a livable wage to our staff.

If you would like to have this removed, please let us know  
and we will happily accommodate.

Tips and Gratuities are shared between all members of the staff.

APPETIZERS

# CHARCUTERIE

## 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.

## COPPA

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

## BAROLO WINE SALAMI

A salami that has been infused with Barolo, the king of Italian Red Wines

## SORIA DE CHORIZO

A unique Spanish Chorizo that is made with seasoned hand-diced chunks of lean pork loin

# FROMAGE

## CAHILL'S IRISH PORTER CHEDDAR

A rich cow's milk cheese aged for 10 months with caramel and smokey undertones.

## PORT WINE DERBY

Smooth, creamy derby cheese marbled with a port wine infusion imported from the United Kingdom

## BLEU D'AUVERGNE

A creamy and buttery cow milk blue cheese named for its place of origin in the Auvergne region of south-central France

## SHERRY CASK AGED MANCHEGO

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

## HATCH GREEN CHILE GOUDA

Buttery, creamy, and smooth with a distinctive and fiery kick. Imported from Holland

## ITALIAN TALEGGIO

Sweet taste with buttery and very aromatic flavors. Thin and soft rind with a pinkish color due to weekly brushings of salt

ONE FOR \$7 , THREE FOR \$21, OR FIVE FOR \$35

# ENTRÉES



## NEW YORK STRIP\*

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

## DUCK CONFIT RISOTTO

shiitake mushrooms, shaved parmesan, crispy artichoke hearts \$20

## SEARED SCALLOPS\*

prosciutto orzotto, edamame, basil split sauce, tempura beech  
mushrooms, turtle lake refuge pea shoots \$45

## STEAK FRITES

8 oz certified angus beef sirloin, duck fat fries, herb compound butter,  
asparagus, maldon sea salt, roasted garlic aioli \$42

## SKUNA BAY SALMON\*

gochugaro glaze, coconut risotto cake, cilantro puree, pickled english  
cucumber, chile threads, micro cilantro \$30

## LEMON GARLIC ORZO

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

ADD: CHICKEN 6 | SALMON FILET 16 | SHRIMP 15

## 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

## CHICKEN SANDWICH

herb marinated chicken breast, smoked tomato aioli, bacon, swiss,  
arugula, black sesame pillow bun, fries \$20

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