

# El Moro Spirits & Tavern



## Gluten Free

### Honey-Sambal Lollipops

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

### KFC (Korean Fried Cauliflower)

tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds \$15

### Beet & Apple Salad

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

### 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

(Once Dropped into our Fryers, Cross contamination of Gluten)

## Dairy Free

### Scotch Egg\*

sage sausage wrapped soft boiled egg, turtle lake refuge pea shoots, chipotle aioli \$13

### KFC (Korean Fried Cauliflower)

tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, korean chile flakes, sesame seeds \$15

### SEARED SCALLOPS\*

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

### NEW YORK STRIP\*

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

### Steak Frites

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

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

### KFC (Korean Fried Cauliflower)

tempura battered cauliflower, spicy ssamjang glaze, pickled carrot slaw, red chile flakes, sesame seeds \$15

### Green Curry Mussels

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

### 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

### STEAK FRITES

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

### 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 -

### Mezcal Mustard Glazed Salmon\*

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

### DUCK CONFIT RISOTTO

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

### Seared Sea Scallops\*

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

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