

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

APPETIZERS

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

CHARCUTERIE

SAN DANIELE PROSCIUTTO

A delicate 365 day aged Italian pork with a characteristic fragrance

BOURBON GREEN PEPPERCORN SALAMI

Rich, aromatic notes from Denver-made Leopold Brothers bourbon & balanced by the mild kick of fresh peppercorns

COPPA

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

JUNIPER SALAMI

Winner of the 2018 Charcuterie Masters, noted for its floral tones and spicy flavors from the Calabrian chiles

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

COMTE RIVOIRE

Made in the French Jura with notes of apricot, hazelnuts, and toffee.

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

MEATS & CHEESES

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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