

# 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  
\$24

## 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\*

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

## CALABRIAN RIGATONI & BURRATA

tomato sauce of fermented calabrian chile and red wine topped  
with burrata and italian micro basil \$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

ENTRÉES