

# El Moro Spirits & Tavern



*Gluten Free Options ~ Dairy Free Options +*

(CROSS CONTACT WITH GLUTEN OCCURS IN FRYER)

## BURRATA ~

strawberries, fennel, marcona almonds, mint, balsamic glaze, crostini \$16

## LITTLE GEM SALAD ~+

avocado, radish, carrot, green goddess dressing, quinoa tuile, fines herb \$10  
- add poached shrimp \$9 - add grilled salmon \$16 -

## HONEY SAMBAL LOLLIPOPS ~+

marinated chicken drumettes, 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

## GREEN CURRY MUSSELS ~

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

## RISI E BISI ~+

english pea risotto, leafcutter farms trumpet mushroom, mint, pancetta \$26

## PAN FRIED RAINBOW TROUT ~+

grilled asparagus, sauce gribiche, yukon potatoes, crispy leeks \$32

## STEAK FRITES\* ~+

8 oz certified angus beef bavette, duck fat fries, maitre'd butter, arugula salad, roasted garlic aioli \$44

## NEW YORK STRIP\* ~+

10 oz. certified angus beef n.y. strip, salsa verde, crispy yukons, garlic, spring onion \$48

## EL MORO BURGER\* ~

certified angus beef, pecan smoked bacon, white cheddar, heirloom tomato, house pickle, black sesame pillow bun, fries \$20

- sub side salad \$3 + sub grilled asparagus \$3 -

## CHICKEN CLUB ~

grilled chicken breast, smoked tomato aioli, bacon, avocado, swiss, arugula, texas toast, fries \$20

- sub side salad \$3 + sub grilled asparagus \$3 -

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