

El Moro Spirits & Tavern



Gluten Free Options ~ Dairy Free Options +

(CROSS CONTACT WITH GLUTEN OCCURS IN FRYER)

BURRATA ~

marinated beets, pistachio pesto, grapefruit, sage, crostini \$18

PATATAS BRAVAS ~

crispy fried yukons, chipotle aioli, queso cotija, scallions \$11

LITTLE GEM SALAD ~ +

avocado, radish, carrot, green goddess dressing, crispy quinoa, fines herb \$10
- add grilled chicken \$7 - add grilled salmon \$16 -

HONEY SAMBAL LOLLIPOPS ~

marinated chicken drumettes, green curry & coconut crème fraîche \$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

RISOTTO ALLA ZUCCA ~ +

butternut squash, pecorino romano, fried sage, pepitas \$22
- add shrimp \$9 + add leafcutter farms oyster mushroom \$7 -

RAINBOW TROUT AMONDINE ~ +

celeriac puree, broccolini, brown butter, almonds, lemon, caper \$34

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 salad \$3 + sub grilled broccolini \$3 -

CHICKEN CLUB ~

grilled chicken breast, sriracha ranch, bacon, avocado, swiss, arugula, texas toast, fries \$20
- sub side salad \$3 + sub grilled broccolini \$3 -

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