

Weekly Features

Beer

UNIBROUE LA FIN DU MONDE - TRIPEL ALE - \$12

ST. BERNARDUS ABT 12 - ABBEY ALE - \$10

Wine

BOTTLEROCKET SPRITZ - BLOOD ORANGE BUBBLES

35

TILIA SYRAH BLEND 2022

28

Specialty Cocktails

CREATED BY THOMAS AND ROBERTO

GET USED TO THE NIGHT

Penelope Straight Bourbon, Osborne PX Sherry, Cynar 70, Cocoa & Old Fashioned Bitters

14

ROBERTO #5

Tequila El Mayor, Lime, Violette Liqueur, Yellow Chartreuse, Basil Leaf, Lavender & Lemongrass Syrup

13

Bourbon

OLD FORESTER BIRTHDAY BOURBON 2002

55

OLD FORESTER BIRTHDAY BOURBON 2003

50

Food

Friday/Saturday/Sunday

MORTADELLA SANDO - \$20

pistachio mortadella, pistachio pesto, burrata, house focaccia, arugula, fries

- sub salad 3 ~ sub grilled broccolini 3 -

Daily

HAPPY HOUR

20% off of ALL beer, appetizers & wines by the glass

- 4pm - 5pm & 9pm - close -

WINE WEDNESDAYS

50% off of ALL bottles

SUTCLIFFE & EL MORO WINE DINNER

November 2nd @ 5:30pm with 5 paired courses, email carmen@elmorotavern.com for more information or to reserve your seat

APPETIZERS

RIBOLLITA 7

tuscan white bean and kale soup, focaccia croutons

KALE CAESAR SALAD 8

breadcrumbs, anchovy, lemon zest, parmesan

– add marinated anchovies \$2 - add grilled chicken \$6 –

BABY SPINACH 10

kubocha squash, apple, chevre, red chile pecans,
apple cider vinaigrette

– add grilled chicken \$7 ~ add seared salmon \$16 –

PATATAS BRAVAS 11

crispy fried yukons, chipotle aioli, queso cotija,
scallions

BURRATA 18

marinated beets, pistachio pesto, grapefruit, sage,
crostini

KFC (KOREAN FRIED CAULIFLOWER) 15

spicy ssamjang glaze, pickled carrot slaw, sesame
seeds

ROASTED BONE MARROW 16

bacon shallot jam, micro-cilantro, balsamic glaze,
crostini

HONEY SAMBAL LOLLIPOPS 17

marinated chicken drumettes, green curry &
coconut crème fraiche

GREEN CURRY MUSSELS 24

new zealand green lip mussels, thai green curry,
crostini

CHARCUTERIE BOARD 21 SM/30 LG

chef selection of cured meats, artisanal cheeses,
and seasonal accouterment

BUY A ROUND FOR THE KITCHEN - 5

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

A 3% Hospitality Surcharge will be included on your check. This helps us provide a livable wage
to our staff. If you would like to have this removed, please let us know and
we will happily accommodate. Tips and Gratuities are shared between all members of the staff.

ENTRÉES

RISOTTO ALLA ZUCCA 22

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

PORK SUGO 24

house extruded lumache pasta, calabrian chili, whipped ricotta,
basil

SPICY SHRIMP TAGLIATELLE 26

gochujang, cherry tomatoes, cream, scallion, garlicky
breadcrumbs

RAINBOW TROUT AMONDINE 34

celeriac puree, broccolini, brown butter, almonds, lemon, caper

SALMON AUX LENTILLES 35

beluga lentils, root vegetable matignon, dashi beurre blanc

STEAK FRITES* 44

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

NEW YORK STRIP* 48

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

EL MORO BURGER 20

certified angus beef, pecan smoked bacon, white cheddar,
heirloom tomato, house pickle, black sesame pillow bun, fries
+ sub salad \$3 + sub grilled broccolini \$3 +

CHICKEN CLUB 20

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

ENTRÉES