

# Weekly Features

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## Beer

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

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

**AYINGER CELEBRATOR DOPPELBOCK - \$10**

## Wine

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**TILIA CHARDONNAY 2022 - \$23**

**TILIA TORRONTES 2023 - \$25**

**ABADIA DE SAN CAMPIO ALBARINO - \$25**

**TILIA SYRAH BLEND 2022 - \$28**

**BOTTLEROCKET SPRITZ - BLOOD ORANGE BUBBLES - \$35**

**ALAIN GRAILLOT "SYROCCO" SYRAH 2019 - \$50**

## Specialty Cocktails

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**AS TOLD BY GINGER - JUSTINE**

Japanese Vodka, Passion Fruit Liqueur, Ginger Syrup & Bitters, Lime,  
Tajin Rim

14

**FALL CRUSH - DEE**

Mocktail - Apple, Ginger, Thyme, Lemon, Cinnamon Creme

12

## Bourbon

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**OLD FORESTER BIRTHDAY BOURBON 2002**

55

**OLD FORESTER BIRTHDAY BOURBON 2003**

50

## Food

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Friday/Saturday/Sunday

**MORTADELLA SANDO - \$20**

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

- sub salad 3 ~ sub grilled broccolini 3 -

## Daily

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**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