

Weekly Features

Beer

HIGH NOON WATERMELON SELTZER - \$3
AYINGER CELEBRATOR DOPPELBOCK - \$10

Wine

TILIA TORRONTES 2023 - \$25
ABADIA DE SAN CAMPIO ALBARINO - \$25
BOTTLEROCKET SPRITZ - BLOOD ORANGE BUBBLES - \$35
ALAIN GRAILLOT "SYROCCO" SYRAH 2019 - \$40
SUTCLIFFE AMBER CHARDONNAY 2023 - \$50
SUTCLIFFE CINSAUT BLEND 2022 - \$55

Specialty Mocktail

FALL CRUSH - BY DEE
Mocktail - Apple, Ginger, Thyme, Lemon, Cinnamon Creme
12

Bourbon

OLD FORESTER BIRTHDAY BOURBON 2002
55
OLD FORESTER BIRTHDAY BOURBON 2003
50

Food

Thursday/Friday/Saturday
STEAK SANDO - \$25
marinated bavette, hoagie, sautéed mushrooms, swiss, garlic aioli,
pickled onion, arugula with fries - \$3 sub side salad or broccolini

Daily

HAPPY HOUR
20% off of ALL beer, appetizers & wines by the glass
- 4pm - 5pm & 9pm - close -
WINE WEDNESDAYS
50% off of ALL bottles

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