

# El Moro Spirits & Tavern



Saturday & Sunday 9 a.m. - 2 p.m.

## Brunch



- \*\*Substitute fruit for tater tots for an extra \$1.50 -

### Breakfast Burger\* — \$13

sunnyside beef patty, fried egg, cheddar cheese, chipotle aioli, house bacon, english muffin, tater tots

### B&G\* — \$13

sliced baguette or cream biscuit, house sausage gravy, two eggs, tater tots

### The Molly Thompson\* — \$13

ham, fried or scrambled egg, cheddar cheese, english muffin or cream biscuit, tater tots

### Chicken Fried Steak\* — \$15

beef sirloin, breaded and fried, sausage gravy, cheddar cheese, two eggs your way, tater tots

### Full English Breakfast\* — \$13

two eggs, house bacon, house sausage, tater tots, tomato and choice of bread.

### Boho Bagel — \$6

everything bagel, Turtle Lake Refuge sunflower sprouts, english cucumber, boursin cream cheese, tomato

- add smoked salmon for \$6 -

### Scotch Egg\* — \$9

sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli

### Croque Madame\* — \$14

brioche, gruyere, bechemel, egg, ham, tater tots

## Benedictions\*



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### Salmon Benedict — \$15

house smoked salmon, two eggs, fresh dill, hollandaise, english muffin, tater tots

### Guido — \$14

pancetta, two eggs, arugula, balsamic glaze, english muffin, parmesan, hollandaise, tater tots

### José — \$14

ancho polenta cakes, pork tenderloin, two eggs, green chile, chipotle puree, hollandaise, cilantro, tater tots

### Standard Bene — \$14

english muffin, ham, two eggs, hollandaise, tater tots

### Boudreaux — \$15

ancho polenta cakes, two eggs, fried shrimp, collard greens, hollandaise, tater tots

### Bubba — \$14

smoked pork shoulder, two eggs, cream biscuit, house bbq, hollandaise, pickled red onion, tater tots

## Good on ya



### Vanilla Squared — \$6

organic vanilla yogurt, vanilla-almond granola

### Fruit Salad — \$7

fresh fruit with organic vanilla yogurt

## Battered & Beaten



### Blueberry Bread Pudding — \$12

blueberry infused brioche bread, egg custard, blueberry crème anglaise

### Daily Donut — \$1.50

house made raised and glazed donut,

## Commitment Free



Tater Tots — \$3

Yogurt — \$3

Fruit — \$3

House Bacon, Sausage, Ham — \$4

House Bagel w/ Boursin Cream Cheese — \$5

Toast, English Muffin, Baguette, Cream Biscuit — \$2

## Saturday Brunch Special \$11



### Chorizo Burrito

house chorizo, cheddar, potato, onion, red bell pepper, scrambled eggs, jalapeno cheddar wrap, served with tater tots.

- Smothered in house green chile for an additional \$3 -

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Buy a round for the kitchen — \$5

# Brunch Cocktail Menu



## Bloody's

CORPSE RETRIEVER — \$6.5  
our house-made bloody mary

BLOODY MARIA — \$7.5  
Corazón Blanco Tequila, Adobe Milling jalapeno hot sauce, house bloody mix

DIRTY MARY — \$7.5  
pickle brine-infused vodka, house bloody mix - served up

PORKER — \$7.5  
bacon fat-washed whiskey, house bloody mix

¡THREE AMIGOS! — \$7.5  
roasted garlic and green onion vodka, Ancho Reyes Verde, Infuse Tres Amigos bitters, house bloody mix, tajín, green onion, cherry pepper and lime

## Cocktails

BERETTA'S PAMPLEMOUSEE — \$8  
Citadelle Gin, Fleur elderflower liqueur, grapefruit juice, lemon juice, basil

BREAKFAST BEER — \$8  
Corazón Blanco Tequila, Pabst Blue Ribbon, house Michelada mix, tajín, lime juice

CHANNEL ORANGE — \$9.5  
The Family Jones vodka, orange juice, Velvet Falernum, Lillet Rosé, egg white, soda water, Angostura bitters

CURRANT AFFAIR — \$6.5  
Brût Champagne, Lejay Crème de Cassis, vodka-soaked currants

GUNS 'N' ROSES — \$8  
lavender infused The Family Jones gin, brût champagne, Sandeman ruby port, grapefruit juice, lavender and lemongrass syrup

HOUSE IRISH COFFEE — \$7  
Tullamore Dew Irish whiskey, Desert Sun coffee, simple syrup, house cream

IT'S NOT COLLUSION — \$9  
Ras-el-hanout Russian Standard vodka, Honeyville coffee liqueur, chai syrup, half & half, chocolate

NEW BRUNSWICK — \$7  
High West Double Rye, grapefruit juice, lemon juice, simple syrup, Lillet Rouge, house grapefruit bitters

OAXACAN CAFÉ — \$10  
Xicaru Mezcal, Ancho Reyes, chocolate sauce, Bittermens mole bitters, Desert Sun coffee, heavy cream, cinnamon

PIMM'S CUP — \$7.5  
Pimm's No. 1, Di Amore limoncello, soda water, lemon juice, simple syrup

RAMOS GIN FIZZ — \$10  
Leopold Brothers Small Batch Gin, orange flower water, heavy cream, egg white, lemon juice, simple syrup, soda water

SOILED DOVE — \$7  
Lunetta Prosecco, Domaine de Canton, lemon juice

WALK THE PLANK — \$8  
Angostura 5 Yr. Rum, Plantation OFTD Overproof Rum, orgeat, Bittercube Blackstrap bitters, citric acid pineapple juice, simple syrup, lime

## Non-Alcoholic

Fresh Orange Juice — \$4

San Pellegrino Sparkling Mineral Water — \$4.5

San Pellegrino Sparkling Prickly Pear & Orange — \$4.5

Coca-Cola products — \$2.5  
- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

Zuberfizz Soda — \$3  
- Strawberry Rhubarb, Lemongrass & Basil soda water, Rootbeer, Gingerale -

81301 Cold Brew Concentrate Coffee Shot — \$2

81301 COLD BREW ICED COFFEE — \$4

COLD BREW ICED MOCHA — \$6  
81301 cold brew concentrate, simple syrup, vanilla crème, cinnamon, chocolate sauce, toasted marshmallow

ORANGE CREAM — \$5  
orange juice, grapefruit juice, half & half, simple syrup, grenadine

E.M. ORANGE SODA — \$5  
orange syrup, soda, orange twist

Buy a round for the Kitchen — \$5