

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* — \$14
sunnyside beef patty, fried egg, cheddar cheese,
chipotle aioli, house bacon, english muffin,
tater tots

Chicken Fried Steak* — \$16
beef sirloin, breaded and fried, sausage gravy,
cheddar cheese, two eggs your way, 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

Full English Breakfast* — \$14
two eggs, house bacon, house sausage, tater tots,
tomato and choice of bread.

Croque Madame* — \$14
brioche, gruyere, bechemel, egg, ham, tater tots

Scotch Egg* — \$10
sage sausage wrapped hard boiled egg, turtle
lake refuge pea shoots, chipotle aioli

Boho Bagel — \$8
everything bagel, Turtle Lake Refuge sunflower
sprouts, english cucumber, boursin cream
cheese, tomato
- add smoked salmon for \$7 -

Benedictions*



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

Standard — \$14
english muffin, ham, two eggs, hollandaise, tater tots

Sandia — \$14
ancho polenta cakes, pork tenderloin, two eggs,
green chile, chipotle puree, hollandaise,
cilantro, tater tots

Down South — \$14
smoked pork shoulder, two eggs, cream biscuit,
house bbq, hollandaise, pickled red onion,
tater tots

Italiano — \$15
pancetta, two eggs, arugula, balsamic glaze,
english muffin, parmesan, hollandaise, tater
tots

Smoked Salmon — \$16
house smoked salmon, two eggs, fresh dill,
hollandaise, english muffin, tater tots

Good on ya



Vanilla Squared — \$7
organic vanilla yogurt, vanilla-almond granola

Fruit Salad — \$8
fresh fruit with organic vanilla yogurt

Battered & Beaten



Chocolate Mocha Bread Pudding — \$12
chocolate and Desert Sun coffee infused brioche, vanilla creme anglaise, chocolate maple sauce,
coffee crumble

Daily Donut — \$2
house made raised and glazed donut

Commitment Free



Tater Tots — \$3

House Bacon, Sausage, Ham — \$5

Yogurt — \$4

House Bagel w/ Boursin Cream Cheese —
\$5

Fruit — \$4

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

Saturday Brunch Special \$13



Chorizo Burrito
house chorizo, cheddar, potato, onion, red bell pepper, scrambled eggs, chipotle tortilla wrap, served
with tater tots.

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

*These items may be served undercook. 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 — \$8.5
our house-made bloody mary

BLOODY MARIA — \$9
Corazón Blanco Tequila, Adobe Milling jalapeno hot sauce, house bloody mix

DIRTY MARY — \$9
pickle brine-infused vodka, house bloody mix - served up

¡THREE AMIGOS! — \$9
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 PAMPLEMOUSSE — \$9
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 — \$11
The Family Jones vodka, orange juice, Velvet Falernum, Lillet Rosé, egg white, soda water, Angostura bitters

GUNS 'N' ROSES — \$9
lavender infused The Family Jones gin, brut champagne, Sandeman ruby port, grapefruit juice, lavender and lemongrass syrup

HOUSE IRISH COFFEE — \$9
Tullamore Dew Irish whiskey, Desert Sun coffee, simple syrup, house cream

NEW BRUNSWICK — \$8
High West Double Rye, grapefruit juice, lemon juice, simple syrup, Lillet Rouge, house grapefruit bitters

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

PIMM'S CUP — \$9
Pimm's No. 1, Di Amore limoncello, soda water, lemon juice, simple syrup

SOILED DOVE — \$8
Lunetta Prosecco, Domaine de Canton, lemon juice

WALK THE PLANK — \$10
Angostura 5 Yr. Rum, Plantation OFTD Overproof Rum, orgeat, Bittercube Blackstrap bitters, citric acid pineapple juice, simple syrup, lime

Non-Alcoholic



Desert Sun Coffee — \$3.5
choice of Southwest Morning Blend or Mountain Decaf Blend

Fresh Orange Juice — \$4.5

San Pellegrino Sparkling Mineral Water — \$5

San Pellegrino Sparkling Prickly Pear & Orange — \$4.5

Coca-Cola products — \$3
- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

Zuberfizz Soda — \$3.5
- Strawberry Rhubarb, Lemongrass & Basil soda water, Rootbeer, Gingerale -

81301 Cold Brew Concentrate Coffee Shot — \$3

81301 COLD BREW ICED COFFEE — \$4.5

COLD BREW ICED MOCHA — \$7
81301 cold brew concentrate, simple syrup, vanilla crème, cinnamon, chocolate sauce, toasted marshmallow

ORANGE CREAM — \$6
orange juice, grapefruit juice, half & half, simple syrup, grenadine

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

Seasonal Cocktail Menus are Available upon Request!!

*These items may be served undercook.
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