

# 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\* — \$15**  
sunnyside beef patty, fried egg, cheddar cheese,  
chipotle aioli, house bacon, english muffin,  
tater tots

**Chicken Fried Steak\* — \$17**  
beef sirloin, breaded and fried, sausage gravy,  
cheddar cheese, two eggs your way, tater tots

**B&G\* — \$14**  
sliced baguette or cream biscuit, house sausage  
gravy, two eggs, tater tots

**The Molly Thompson\* — \$14**  
ham, fried or scrambled egg, cheddar cheese,  
english muffin or cream biscuit, tater tots

**Full English Breakfast\* — \$15**  
two eggs, house bacon, house sausage, tater tots,  
tomato and choice of bread.

**Croque Madame\* — \$16**  
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 — \$11**  
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 — \$16**  
english muffin, ham, two eggs, hollandaise, tater tots

**Sandia — \$16**  
ancho polenta cakes, pork tenderloin, two eggs,  
green chile, chipotle puree, hollandaise,  
cilantro, tater tots

**Down South — \$16**  
smoked pork shoulder, two eggs, cream biscuit,  
house bbq, hollandaise, pickled red onion,  
tater tots

**Italiano — \$16**  
pancetta, two eggs, arugula, balsamic glaze,  
english muffin, parmesan, hollandaise, tater  
tots

**Smoked Salmon — \$17**  
house smoked salmon, two eggs, fresh dill,  
hollandaise, english muffin, tater tots

## Good on ya



**Vanilla Squared — \$8**  
organic vanilla yogurt, vanilla-almond granola

**Fruit Salad — \$9**  
fresh fruit with organic vanilla yogurt

## Battered & Beaten



**Chocolate Mocha Bread Pudding — \$13**  
chocolate and Desert Sun coffee infused brioche, vanilla creme anglaise, chocolate maple sauce,  
coffee crumble

**Daily Donut — \$3.5**  
house made raised and glazed donut

## Commitment Free



Tater Tots — \$5

House Bacon, Sausage, Ham — \$6

Yogurt — \$5

House Bagel w/ Boursin Cream Cheese —  
\$7

Fruit — \$5

Toast, English Muffin, Baguette, Cream  
Biscuit — \$3

## Saturday Brunch Special \$14



**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 \$4 -

\*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 — \$9.5  
our house-made bloody mary

BLOODY MARIA — \$10  
Corazón Blanco Tequila, Adobe Milling jalapeno hot sauce, house bloody mix

DIRTY MARY — \$10  
pickle brine-infused vodka, house bloody mix - served up

¡THREE AMIGOS! — \$10  
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 — \$10  
Citadelle Gin, Fleur elderflower liqueur, grapefruit juice, lemon juice, basil

BREAKFAST BEER — \$9  
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 — \$11  
lavender infused The Family Jones gin, brut champagne, Sandeman ruby port, grapefruit juice, lavender and lemongrass syrup

HOUSE IRISH COFFEE — \$10  
Tullamore Dew Irish whiskey, Desert Sun coffee, simple syrup, house cream

NEW BRUNSWICK — \$10  
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 — \$10  
Pimm's No. 1, Di Amore limoncello, soda water, lemon juice, simple syrup

SOILED DOVE — \$9  
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 — \$4  
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 — \$3.5  
- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

Zuberfizz Soda — \$4  
- Strawberry Rhubarb, Lemongrass & Basil soda water, Rootbeer, Gingerale -

81301 Cold Brew Concentrate Coffee Shot — \$4

81301 COLD BREW ICED COFFEE — \$6

COLD BREW ICED MOCHA — \$9  
81301 cold brew concentrate, simple syrup, vanilla crème, cinnamon, chocolate sauce, toasted marshmallow

ORANGE CREAM — \$7  
orange juice, grapefruit juice, half & half, simple syrup, grenadine

E.M. ORANGE SODA — \$6  
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