

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

Certified Angus 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*



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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

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

GOLD 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!!

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shellfish, or eggs may increase your risk for foodborne
illness, especially if you have certain medical conditions.

Buy a round for the Kitchen - \$5