

# El Moro Spirits & Tavern



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

## Brunch



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

### Full English Breakfast\* — \$15

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

### 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

### Boho Bagel — \$11

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

### Chicken Fried Steak\* — \$17

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

### Breakfast Burger\* — \$15

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

### Scotch Egg\* — \$10

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

## Benedictions\*



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### Standard — \$16

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

### Italiano — \$16

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

### Sandia — \$16

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



### Seasonal Scone — \$5

Ask your server about our seasonal scone offerings.

### Chocolate Mocha Bread Pudding — \$13

chocolate and Desert Sun coffee infused brioche, vanilla creme anglaise, chocolate maple sauce,  
coffee crumble

## Commitment Free



Tater Tots — \$5

Yogurt — \$5

Fruit — \$5

House Bacon, Sausage, Ham — \$6

House Bagel w/ Boursin Cream Cheese —  
\$7

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