

El Moro Spirits & Tavern



Brunch

English Breakfast*

bacon, house sausage, tomato, mushrooms, choice of toast, two eggs \$15.25

Loaded Toast

sour dough, avocado, bacon bits, arugula, heirloom tomatoes, pepitas \$12

BLT

applewood smoked bacon, heirloom tomatoes, arugula, avocado, bacon fat aioli \$15

Huevos Rancheros*

crispy corn tortillas, house made refried beans, chorizo, salsa, two eggs, cotija cheese, mole coloradito \$16
- add green chili for 4\$ -

Scotch Egg*

sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$12

Poutine*

tots or fries, cheese curds, hollandaise, bacon, green onion, two eggs, \$17

Breakfast Burger*

certified angus beef patty, fried egg, cheddar cheese, chipotle aioli, bacon, english muffin \$15.50

Croque Monsieur *

ham, swiss, parmesan, béchamel sauce, french toast dipped bread, two eggs \$16

Boho Bagel

house made bagel, turtle lake refuge sunflower sprouts, cucumber, boursin cream cheese, tomato \$11.50
-add smoked salmon for \$7-

B&G*

sliced baguette or cream biscuit, house sausage gravy, two eggs \$14.50

Chicken Fried Steak*

sausage gravy, cheddar cheese, two eggs \$17.50

Benedicts

Smoked Salmon *

house smoked salmon, two eggs, fresh dill, hollandaise, english muffin \$17.50

Standard *

ham, two eggs, english muffin, hollandaise \$16.50

Italiano*

pancetta, two eggs, arugula, balsamic glaze, parmesan, english muffin, hollandaise \$16.50

Commitment Free

Lemon & Blueberry Coffee Cake \$7
with cream cheese filling

Tots or Fries \$5

Fruit Salad \$9

fresh fruit with organic yogurt, avocado, granola, chia seeds

House Bacon, Sausage, Ham \$3.5

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

Two Eggs \$3

*These items may be served undercooked.
Consuming raw or undercooked meats, poultry,
shellfish, or eggs may increase your risk for foodborne

Brunch Cocktail Menu



Bloody's

CORPSE RETRIEVER

Spring 44 Vodka and our house-made bloody mary mix \$11

BLOODY MARIA

Corazon Blanco Tequila, Adobe Milling jalapeno hot sauce, house made house bloody mary mix \$11

DIRTY MARY

House made pickle brine-infused Spring 44 vodka, house bloody mix - served up \$11

Cocktails

Seasonal Cocktail Menus are Available upon Request!!

PIMM'S CUP

Pimm's No. 1, Di Amore limoncello, soda water, lemon juice, simple syrup \$10.50

GUNS 'N' ROSES

lavender infused Spring 44 gin, brut champagne, Sandeman ruby port, grapefruit juice, lavender and lemongrass syrup \$13

NEW BRUNSWICK

High West Double Rye, grapefruit juice, lemon juice, simple syrup, Lillet Rouge, house grapefruit bitters \$12

OAXACAN CAFÉ

Madre Artesanal Mezcal, Ancho Reyes, chocolate sauce, Bittermens mole bitters, Desert Sun coffee, heavy cream, cinnamon \$10.50

Empire State of Mind

Metaxa 7 Star, Slow and Low Rock n' Rye, Café De La Olla Syrup, Strongwater Cacao Bitters \$13

BREAKFAST BEER

Micha mix, lime juice, tequila with a can of PBR & a tajin rim \$11

HOUSE IRISH COFFEE

Tullamore Dew Irish whiskey, Desert Sun coffee, simple syrup, house cream \$10.50

SOILED DOVE

Brut Bubbles, Domaine de Canton, lemon juice \$11

Non-Alcoholic

WILLY WONKA \$8

orgeat, lime cordial, orange juice, pineapple juice, blueberries

ORANGE CREAM \$7

orange juice, grapefruit juice, half & half, simple syrup, grenadine

COLD BREW ICED MOCHA \$9

81301 cold brew concentrate, simple syrup, vanilla crème, cinnamon, chocolate sauce, toasted marshmallow

Orange, Pineapple, or Grapefruit Juice \$4

81301 Coffee \$4.25

choice of House Blend or Decaf

81301 Cold Brew Iced Coffee \$5.5

San Pellegrino Sparkling Mineral Water \$5

San Pellegrino Sparkling Blood Orange \$4.5

Butterfly pea flower Hop water \$3

Coca-Cola products \$4

- Coca-Cola, Diet Coke, Sprite, Lemonade, Seagram's Tonic -

Zuberfizz Soda \$4

- Strawberry Rhubarb, Vanilla Cream, Rootbeer, Gingerale -

In order to provide our staff with a livable wage, a 3% Surcharge will be added to every check.