

El Moro Spirits & Tavern



Brunch



- Substitute fruit for tater tots for an extra \$2.50 -

Full Breakfast*

bacon, longanisa sausage, tomato, mushrooms, two eggs & a pancake served with a maple-bourbon-aleppo pepper glaze on the side \$17

Loaded Toast

sour dough, avocado, bacon bits, arugula, heirloom tomatoes, balsamic glaze, toasted pepitas, tots \$12

BLT

applewood smoked bacon, heirloom tomatoes, arugula, avocado, bacon jam, tots \$16

Huevos Rancheros*

crispy corn tortillas, house made refried beans with chorizo, salsa, two eggs, mole coloradito, topped with cotija cheese, sour cream, red onion & cilantro \$16
- add green chili for 4\$ -

Scotch Egg*

sage sausage wrapped hard boiled egg, turtle lake refuge pea shoots, chipotle aioli \$13

Poutine*

base choice of 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, house biscuit, tots \$16

Croque Monsieur *

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

Boho Bagel

house bagel, turtle lake refuge sunflower sprouts, cucumber, boursin cream cheese, tomato, tots \$12
-add smoked salmon for \$7-

B&G*

sliced baguette or cream biscuit, house sausage gravy, two eggs, tots \$15

Chicken Fried Steak*

sausage gravy, cheddar cheese, two eggs, tots \$18

Benedicts



Sub Gluten Free Potato Cakes 4\$

Smoked Salmon *

house smoked salmon, two eggs, fresh dill, hollandaise, english muffin, tots \$18

Standard *

ham, two eggs, english muffin, hollandaise, tots \$17

Italiano*

pancetta, two eggs, arugula, balsamic glaze, parmesan, english muffin, hollandaise, tots \$17

Commitment Free



Tots or Fries \$5

Fruit Parfait

medley of fresh fruit with organic yogurt, house made berry sauce and house made granola \$9

House Bacon, Sausage, Ham \$3

Lemon & Blueberry Coffee Cake \$7

with cream cheese filling

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



Hair of the Dog

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 bloody mary mix \$11

DIRTY MARY

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

MICHELADA

House made petr leo, clamato juice, lime, Colorado Kolsch with a tajin rim. Served with spicy peanuts, carrot and cucumber \$12
- Add slice of bacon \$2 -

BREAKFAST BEER

House made micha mix, lime juice, tequila & Pabst Blue Ribbon with a tajin rim \$11

Lets Talk About Last Night

MIMOSA KIT

Your mimosa, your way \$25
- A bottle of J. Roget sparkling wine and side car of OJ. -

WE HAVE A RESERVATION

Salignac Cognac, Slow and Low Rock n' Rye, Caf  De La Olla Syrup, Strongwater Cacao Bitters \$13

BLESS YOUR HEART

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

LIQUID IV

Highwest Double Rye, Denizen 8 year rum, velvet falernum, house made orgeat, pineapple & lemon Juice \$12

I KNOW THE OWNER

Pimm's No. 1, Di Amore limoncello, soda water, lemon juice, simple syrup \$11.50

YOU SHOULD SMILE MORE

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

WE'LL TAKE A QUIET BOOTH

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

Hot & Bothered

HOUSE IRISH COFFEE

The Fighting 69th Irish whiskey, 81301 coffee, simple syrup, house cream \$10.50

OAXACAN CAF  : say it with me "wah-hawk-in"

Madre Artesanal Mezcal, Ancho Reyes, chocolate sauce, Bittermens mole bitters, 81301 coffee, heavy cream, cinnamon \$10.50

COLD BREW ICED MOCHA (non-alcoholic)

81301 cold brew concentrate, simple syrup, vanilla cr me, cinnamon, chocolate sauce, toasted marshmallow \$9
- add a spirit of your choice - 6 -

Mocktails & Non-Alcoholic

81301 Coffee \$4.25

choice of House Blend or Decaf

81301 Cold Brew Iced Coffee \$5.5

Fresh Squeezed OJ

only while supplies last \$5.5

Pineapple, Cranberry, Orange or Grapefruit Juice \$4

GREEN EGGS & HAM

Basil, lemon juice, ginger simple syrup, fee foam, mango ice cube \$8.50

HOP ON POP \$6

Butterfly Hop Tea made by Steamworks, Zuberfizz Strawberry Rhubarb Soda,

ORANGE CREAM \$8.5

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

San Pellegrino Sparkling Blood Orange \$4.5

Butterfly pea flower Hop water \$3

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