

Brunch

Substitute fruit for crispy yukons for an extra \$2.50

Patatas Bravas

crispy yukons, chipotle aioli, queso cotija, scallions \$10
- add egg* for \$2 -

Avocado Toast

sourdough, chili garlic crunch, radish, jammy boiled egg, side salad \$13

B.E.C.

scrambled eggs, bacon, american cheese, arugula, chipotle aioli, sesame bun, fries \$15

El Moro Burger

house ground brisket blend patty, miso fancy sauce, pecan smoked bacon, white cheddar, red onion, house pickle, black sesame pillow bun, and fries \$19
- add egg* \$2 ~ sub salad \$3 -

Chilaquiles Verde*

corn tortilla chips, salsa verde, pickled red onion, queso cotija, avocado, cilantro crema, two eggs \$16
- add chorizo \$4 ~ add leafcutter farms oyster mushroom \$7 -

Pastrami Hash*

house made pastrami, yukons, gochujang mayo, shishitos, scallions, sesame seeds, two eggs \$19

Duck Confit B&G*

duck fat gravy, cream biscuits, simon and garfunkel herb, black pepper, two eggs, crispy yukons \$19

Malted Waffle

brown butter maple syrup, miso apples, toasted pecans \$12

Benedicts

California Benny*

avocado, heirloom tomato, poached eggs, classic hollandaise, crispy yukons \$18
- add prosciutto \$5 -

Smoked Salmon*

house cured skuna bay salmon, poached eggs, arugula, classic hollandaise, everything bagel crispies, english muffin, crispy yukons \$19

Colazione*

pancetta lardons, poached eggs, arugula, classic hollandaise, parmesan, balsamic glaze, english muffin, crispy yukons \$18

Commitment Free

Crispy Yukons, Fries

\$6

Pecan Smoked Bacon, Sausage, Avocado

\$4

Sourdough, English Muffin, Cream Biscuit

\$2

House Salad

mixed greens, cucumber, cherry tomato, shaved parmesan, lemon vinaigrette \$6

Fruit

\$7

Two Eggs

\$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 3% Hospitality Surcharge will be included on your check. This helps us provide a livable wage to our staff.
If you would like to have this removed, please let us know and we will happily accommodate.

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

Girls Day Out

empress gin, limoncello, prosecco, soda water \$8

DIRTY MARY

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

MICHELADA

house made petróleo, clamato juice, lime, colorado kolsch with a tajin rim. \$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 \$30

- a bottle of j. roget sparkling wine and side car of oj. -

WE HAVE A RESERVATION

salignac cognac, slow and low rock n' rye, café ce la
olla syrup, strongwater cacao bitters \$13

I KNOW THE OWNER

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

BLESS YOUR HEART

lavender infused spring 44 gin, brút champagne,
sandeman ruby port, grapefruit juice, lavender and
lemongrass syrup \$13

YOU SHOULD SMILE MORE

high west double rye, grapefruit juice, lemon juice,
simple syrup, lillet Rouge, house grapefruit bitters
\$12

LIQUID IV

highwest double rye, denizen 8 year rum, velvet
falernum, house made orgeat, pineapple & lemon juice
\$12

WE'LL TAKE A QUIET BOOTH

brut bubbles, domaine de canton, lemon juice \$11

Hot & Bothered

HOUSE IRISH COFFEE

fighting 69th irish whiskey, 81301 coffee, simple syrup, house cream \$10.50

OAXACAN CAFÉ : say it with me "wah-hawk-in"

madre artesanal mezcal, ancho reyes, chocolate sauce, bittersmens mole bitters, 81301 coffee, heavy cream,
cinnamon \$10.50

Mocktails & Non-Alcoholic

81301 Coffee \$4.25

choice of house blend or decaf

81301 Cold Brew Iced Coffee \$5.5

COLD BREW ICED MOCHA

81301 cold brew concentrate, simple syrup, vanilla crème, cinnamon, chocolate sauce, toasted marshmallow \$9

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

ORANGE CREAM \$8.5

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

San Pellegrino Sparkling Blood Orange \$4.5