

## 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

#### 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

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