



Twin Lakes Inn & Saloon

6435 E CO-82, Twin Lakes CO 81251 | 719-486-7965

Brunch 9:00 – 1:00 | Sat & Sun

(Need food/drinks to go? Call 719-486-7965 during meal hours.)

Biscuits & Gravy 13

House-made biscuits topped with sausage gravy and two strips of bacon or sausage.

+ Two Eggs 3

French Toast 13

French toast topped with sliced fresh strawberries and caramel sauce.

Crab Cake Benedict 17

Crab cakes, baby greens, and Hollandaise sauce on an English muffin with sauteed seasonal vegetables.

Eggs Benedict 14

Poached eggs, Canadian bacon, Hollandaise sauce, home fries and sauteed seasonal vegetables.

Country Breakfast 12

Two eggs, bacon or sausage, sourdough toast with home fries or smoked Gouda grits.

Vegetable Omelet 12

Seasonal veggies, cheddar, Tenderfoot Farms salsa, home fries or grits and sourdough toast.

Bacon & Green Chile Omelet 14

Bacon, cheddar, green chiles, Tenderfoot Farms salsa, home fries or grits and sourdough toast.

Smoked Chicken Wings 15

Smoked wings, dry rub season, celery & carrots with side of blue cheese or ranch.

TLI Fries 10

Crispy fries, garlic-herb butter and Parmesan or dry rub seasoning.

***Colorado Cheeseburger, Black Bean Patty or Chicken Sandwich 19**

Chicken or beef, lettuce, tomato, onion. Choice of cheddar, Swiss or pepper jack. Served with French fries. +Bacon 3 +Goat Cheese 3 +Green Chiles 3

Texas Style Chili 6/12

Chunky Texas-style chili with roasted tomatoes, black beans, and Hatch green chiles.

Caesar Salad 11

Caesar dressing, croutons, Parmesan.

+Chicken 6 +Shrimp 8 +Goat Cheese 3

A la Carte Items 4

Bacon or Sausage | Smoked Gouda Grits | Grilled Vegetables | Home Fries



Twin Lakes Inn & Saloon

6435 E CO-82, Twin Lakes CO 81251 | 719-486-7965

Brunch 9:00 – 1:00 | Sat & Sun

(Need food/drinks to go? Call 719-486-7965 during meal hours.)

BRUNCH COCKTAILS

Bacon Bloody Mary 10

VanJack Vodka (CO), Mr & Mrs T's Mix, Bacon.

Prosecco Mimosa 9

Mionetto Prosecco, Orange Juice with a dash of Peychaud's Sweet Bitters.

Irish Cream Coffee 8

City On a Hill Interlaken Blend Coffee & Carolan's Irish Cream.

Aspen Gold Margarita 10

Dulce Vida Reposado, Harlequin Orange Liqueur & Tres Agaves Organic Mix.

Chocolate White Russian 9

Kahlua, VanJack Vodka (CO), Chocolate Liqueur & Milk.

Alterations (ask server): **D** = Dairy-Free **G** = Gluten-Free **V** = Vegetarian or Vegan

Please let your server know about any food allergies, substitution requests or sensitivity to any spices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% Gratuity may be added to parties of 5 or more.

Your meals are carefully prepared by the Inn's experienced chefs:

Edward Fisher and Christian Sawyer

Brunch '23 (subject to change due to guest requests, supply or seasonality)