



# Twin Lakes Inn & Saloon

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

## Brunch 8:30 – 1:00 | Every Sunday

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

### **Biscuits & Gravy 10**

Two biscuits topped with sausage gravy

### **French Toast 11**

French toast topped with fresh sliced strawberries and caramel sauce

### **Eggs Benedict 12**

Poached eggs, English muffin, Canadian bacon, Hollandaise sauce, home fries, asparagus

### **Crab Benedict 15**

Poached eggs, English muffin, sauteed crab meat, spinach, Bearnaise sauce, home fries, asparagus

### **Country Breakfast 12**

Two eggs, bacon or sausage, toast, with home fries or grits

### **Vegetable Omelet 11**

Fresh seasonal vegetables, sharp cheddar, with home fries or grits

### **Smoked Ham & Green Chili Omelet 12**

Smoked ham, sharp cheddar, green chilis, red chili salsa, home fries or grits

### **\*Steak & Eggs 22**

10-oz Ribeye, two eggs, Asiago cheese grits and grilled asparagus.

Add hollandaise or bearnaise sauce 3

### **Smoked Chicken Wings 14**

Smoked wings, dry rub season, celery & carrot, blue cheese or ranch

### **TLI Fries 8**

Crispy fries, garlic herb butter and parmesan or dry rub seasoning

### **\*Colorado Cheeseburger 18**

Colorado beef, lettuce, tomato, onion, choice of cheddar, Swiss or pepper jack

### **Soup Du jour 5/7**

Ask your server about today's selection

### **Caesar Salad ⓄⓅ 9**

Caesar dressing, croutons, parmesan

+Chicken 6 +Shrimp 8

### **A la Carte Items 3**

Bacon or Sausage | Two Eggs | Asiago Cheese Grits | Grilled Asparagus | Home Fries



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### BRUNCH COCKTAILS

#### **Bacon Bloody Mary 9**

Tito's Vodka, Mr & Mrs T's Mix, Bacon.

#### **Prosecco Mimosa 6**

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

#### **Irish Cream Coffee 6**

City On A Hill Interlaken Blend Coffee & Carolans Irish Cream

#### **Aspen Gold Margarita 8**

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

#### **Chocolate White Russian 7**

Kahlua, Tito's Vodka, 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, Jeremy Quintana and Christian Sawyer

Winter '22 (subject to change due to guest requests, supply, and seasonality)