



# 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 9**

Two house-made biscuits topped with sausage gravy.

### **French Toast ⑤ 9**

Two slices of French toast topped with fresh sliced strawberries and caramel sauce.

### **Eggs Benedict 11**

Two poached eggs, English muffin, Canadian bacon, Hollandaise sauce, home fries and grilled asparagus.

### **Crab Benedict 13**

Two poached eggs, English muffin, sauteed crab meat, spinach, Bearnaise sauce, home fries and grilled asparagus.

### **Tasso Green Chili Omelet 12**

Tasso ham, cheddar & green chilis in a two-egg omelet with home fries and asparagus.

### **Steak & Eggs 19**

4-oz filet topped with Bearnaise, two eggs (your choice), home fries and grilled asparagus.

### **Grillades & Grits ⑥ 16**

Thinly sliced beef, slow cooked in a rich tomato gravy, served over cheese grits.

### **Smoked Chicken Wings ① 12**

Smoked wings, celery & carrot with blue cheese or ranch dipping sauce.

### **Garlic Parmesan Fries 8**

Crispy fries, garlic herb butter & shaved Parmesan.

### **Colorado Cheeseburger ⑥ 16**

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

### **Shrimp Bisque Cup 6**

Rich and decadent shrimp bisque.

### **Arugula Caesar Salad ⑥⑤ 8**

Romaine and arugula tossed with Caesar dressing, croutons, anchovies and Parmesan.

### **Butternut Squash & Quinoa Salad ①⑥⑤ 11**

Butternut squash/Swiss chard/spinach/quinoa/dried cherries/brown sugar and orange vinaigrette.

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

Bacon | Two eggs (your style) | Cheesy bacon grits | Grilled asparagus | Home fries



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### BRUNCH COCKTAILS

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#### **Bacon Bloody Mary 8**

Tito's Vodka, Mr & Mrs T's Mix, Bacon, Pickled Okra & Olives

#### **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 & Saint Brendan's Irish Cream

#### **Classic Pimm's Cup 5**

Pimm's #1 Strawberry Liqueur, Fever-Tree Ginger Beer, Strawberry, Cuke & Lemon

#### **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

**Available options:** (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:

Alex Marcum, Christian Sawyer & Jeremy Quintana

Menu supervision: Chef Alex Marcum

Published Fall/Winter '21 (subject to change without notice due to guest requests, supply, and seasonality)