

Brunch-wiches

All Brunch-wiches are served with waffle fries

The Jack Stack 23

pastrami, avocado mash, tomato, arugula, gruyere, dijon mayo, multigrain wheat

Brunch & Co. Burger 22

two smash burgers, cheddar cheese, field greens, onion, tomato, pickle, sriracha aioli, brioche

add egg(2)

Classic Turkey Club 22

smoked turkey, bacon, field greens, tomato, cheddar, sriracha mayo, multigrain wheat

Breakfast Classics

Rise & Shining 21

two eggs any style, choice of bacon, of bread, home fries

Chilaquiles 21

two eggs any style, corn tortilla chips, salsa verde, jack cheese, pico de gallo, sour cream, salsa brava, cilantro

Hash! 22

two eggs any style, pastrami, home fries, bell peppers, onions, colorado green chili

The Bushwacker 23

two eggs any style. buttermilk biscuit, sausage, or ham, choice crispy chicken, sausage gravy, scallions

Lodge Burrito 22

scrambled eggs or tofu, choice of sausage, ham, bacon or chorizo, onions, bell peppers, jack cheese, smothered in colorado green chili

Here's Johhny Breakfast The Morning Hammer 22

everything bagel, local ham, scrambled egg, gruyere, garlic aioli, home fries

Wendy Darling

Parfait 23

vanilla greek yogurt, house made strawberry jam, fresh berries, banana, granola, mint

Friends with Bennies

Entrees come with a side of crispy home fries and a refreshing arugula salad

The Grady Twins 29

avocado mash, crab cakes, poached eggs, hollandaise, chili flakes

Eggs Benedict 22

ham, poached eggs, hollandaise, chili

Rocky Mountain Omelete 23

bacon, ham, onions, bell peppers, jack cheese, salsa brava, green onion

Forager Omelete 22

english muffin, local cremini mushrooms, peppers, onion, gruyere, micro greens

French Crepes

Blueberry & Mascarpone 17 Nutella, Banana & Cream Cheese 17

Shared Plates

Cinnamon French Toast Bites 14 sweet cream, caramel, red rum syrup

Tomato Basil Avocado Toast 16

avocado mash, cherry tomato, basil, balsamic glaze, sourdough toast

Smoked Black Pepper Salmon 22

lemon dill whipped cream cheese, everything bagel, cucumber, hard-boiled egg, red onion, capers

Lloyds Brunch Street Tacos 18

three corn tortillas, chorizo, scrambled egg, jack cheese, pico de gallo, salsa verde, cilantro

Fresh-Eats

Add any additional Protein - grilled chicken (9), smoked salmon (11), crab cakes (13), burger patty (8), or tofu (8)

Hollorann's Cobb 18

field greens, heirloom tomato, pickled red onion, bacon, hard-boiled egg, avocado, dill ranch

Roasted Beet Salad 18

arugula, red beets, watermelon radish, blueberry, cashews, goat cheese, basil vinaigrette

Power Bowl 18

roasted cauliflower, hummus, beets, kale & brussels sprout slaw, chick peas, edamame, mushrooms, avocado, tahini dressing

Iron & Griddle

Blueberry & Lemon Curd Pancakes 22

lemon curd, sweet cream and pistachio streussel

Full Stack 18

three house pancakes, butter, maple syrup

Sugar Waffle 15

sweet cream, powdered sugar, maple syrup

Classic French Toast 18

challah bread, sweet cream, powdered sugar, butter, maple svrup

Kid's Menu

Kid's Stack 13

two pancakes, butter, maple syrup, banana

French Toast 13

challah bread, sweet cream, powdered sugar, banana. maple syrup

Egg Breakfast 12

one egg any style, choice of bacon or sausage, home fries

Cheeseburger 13 burger patty, cheddar

cheese, brioche bun, waffle fries

Tony's Chicken Fingers 13

waffle fries

^{**}consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish, may increase your risk of food borne illness. Especially if you have certain medical conditions.**

^{***}We use these major allergens as ingridients: tree nuts, wheat, crustacean shellfish, eggs, milk, sesame.***



Mimosas

Single - 15

Orange | Blueberry Peach | Lavender

Wines

Hob Nob Pinot Noir, Pays d'oc, FR 13/48

La Crema Pinot Gris, Monterey, CA

Siduri Chardonnay, Willamette Valley, OR

Esprit-Gassier Rose, Provence, FR

14/52

La Marca **Prosecco**, Veneto, IT

Lucien Albrecht Sparkling Rose, FR

Veuve Clicquot, Champagne, FR

150

Colorado Beer

Estes Park Brewery "REDRUM"

Estes Park Brewery "The Shining"

Pale Ale

Coors Banquet 7

Coors Light 7

Welcome to the Lodge

The History behind our dining room:

Cocktails

Brunch & Co. Bloody Mary

Tito's, elevation bloody mary mix, beef jerky, olives, celery, pickles,

Beverages

Estes Sunrise 16

Blanco tequila, orange juice, blueberry syrup, blood orange

Breakfast Old Fashioned 16

gentleman jack whiskey, maple syrup, bittercube jamaican bitters, bacon

Espresso Martini 16

choice of tito's vodka or milagro reposado tequila, espresso liquor, cold brew

Classic Irish Coffee 16

tullamore Dew, demerara syrup, fresh whipped cream, fresh ground nutmeg

Grapefruit Spritz Mocktail

seedlip agave, grapefruit, fever-tree sparkling grapefruit

Soda/Juice/Etc.

Fever-Tree Grapefruit Soda

Fever-Tree Sparkling Lemonade 7

San Pellegrino 8

Acqua Pana

Coke Products 5

Coke, Diet Coke, Coke Zero, Sprite

Root Beer

Lemonade

Iced Tea

Juices

Orange, Apple, Grapefruit, Cranberry

Hot Chocolate 5

Hot Tea

The Manor

The Manor features original hand-nailed hardwood floors crafted from 100-foot pine trees sourced in 1911 from Rocky Mountain National Park. The design is contemporary and offers expansive views of Estes Park.

The Plates

In 2014, The Manor served as host for Great Roads to Great Chefs, an event that assembled culinary professionals from across Colorado for a series of farm dinners. Each plate commemorates a participating chef, and gold stars signify those who received subsequent invitations to return.