THE CARLIN
RESTAURANT · TAVERN · INN

Brunch
SATURDAY & SUNDAY
10AM - 3PM

Raw Bar

OYSTERS * — 2 EACH
served with lemon · cocktail · mignonette
horseradish · sourdough cracker
gluten free option available

SHRIMP COCKTAIL GF — 18
five poached shrimp · cocktail sauce

Starters

BUTTERMILK CHEDDAR BISCUITS — 12
umami butter

CRISPY POTATO CROQUETTES GF — 14
mozzarella · salsa verde · pecorino romano · cajun aioli

BUTTER LEAF SALAD GF N — 16
sugar snap pea · radish · pistachio brittle · parmesan · citrus-white wine vinaigrette
nut free option available

SCALLION CRAB CAKES GF — 26
mustard cream · arugula · pickled fennel · calabrian chili

AVOCADO TOAST — 16
arugula · toasted sourdough · sea salt · spanish olive oil
ADD EGG * +3 · ADD HEIRLOOM TOMATO +4
gluten free option available +3

AU JUS SLIDERS * — 5 EACH
beef patty · tomato bacon jam · smoked gouda
house b&b pickles · brioche bun

Mains

SMOKED SALMON BAGEL * — 24
pickled red onion · cream cheese · capers · heirloom tomato

BAGEL BREAKFAST SANDWICH * — 19
CHOICE OF: BACON · SMOKED SALMON * · PORK BELLY
cheddar cheese · organic eggs · garlic aioli · toasted bagel

SHRIMP & GRITS — 28
cheddar grits · grana padano · scallion · crispy bacon · hot sauce · lemon

ROAST BEEF SANDWICH — 32
gruyère · caramelized onion · heirloom tomato
arugula · horseradish aioli · local sourdough
gluten free option available +3

COUNTRY BOY BREAKFAST * — MP
CHOICE OF: BACON · PORK BELLY · SALMON * · STEAK *
organic eggs · fried potatoes

BISCUITS & GRAVY — 18
daily's sausage gravy · house-made buttermilk biscuits

BRIOCHE FRENCH TOAST — 24
nutella mousse · chantilly cream · fresh berries

PORK BELLY EGGS BENEDICT * — 32
bacon marmalade · arugula · hollandaise · sourdough

SMOKED SALMON EGGS BENEDICT * — 32
braised spinach · heirloom tomato · hollandaise · sourdough

CRAB CAKE EGGS BENEDICT * — 34
scallion crab cake · arugula · hollandaise · sourdough

Sides

BABY RED PARM POTATOES — 12
salsa verde · grana padano · chive

BACON — 8

EGG* — 3

HEIRLOOM TOMATO — 4

SAUSAGE GRAVY — 4

BERRIES — 12

SOURDOUGH — 9

GF GLUTEN FREE | N CONTAINS NUTS

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. The following major food allergens are used as ingredients: fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.

CHEF DE CUISINE **JOSIAH GORDON** | GENERAL MANAGER **GIOVANNI CATERINO**

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

DESTINATION HOSPITALITY
UNIQUE DINING EXPERIENCES · DESTINATIONHOSPITALITY.COM
BRECKENRIDGE · STEAMBOAT SPRINGS · SNOWMASS · MAUI

Cocktails

IN BLOOM * D — 19
pisco · strawberry · vanilla · lemon · red wine · clarified

HOLY HAND GRENADE — 19
lalo tequila · yellow chartreuse · blanc vermouth

GOLD STANDARD HOT BUTTERED RUM — 16
diplomatico · spiced cayenne butter · hot water

WORLDS COLLIDE — 19
bourbon · coconut · rhubarb · bitters

GRANDMA'S WASSAIL — 16
benchmark whiskey · hot apple cider · allspice · cinnamon

SUMMIT THE TREE LINE BLOODY — 15
breckenridge vodka · tree line bloody mix

MIMOSA — 10
CHOICE OF: ORANGE JUICE · PINEAPPLE · GUAVA
with prosecco
substitute watermelon or prickly pear +1

Wine

sparkling

	GL	BTL
BLANC DE BLANCS moutard · france	14	65

white

MUSCADET domaine de la chauviniere · france	17 • 65
SAUVIGNON BLANC lieu dit · loire · france	18 • 80
CHARDONNAY lioco · sonoma · california	20 • 90
ALIGOTÉ bernard defaix · burgundy · france	19 • 85

red

PINOT NOIR tyler · santa barbara · california	19 • 85
GRENACHE BLEND domaine des escaravailles · côtes du rhône · france	18 • 80
CABERNET SAUVIGNON land of saints · san luis obispo coast · california	19 • 85
SANGIOVESE caparsa · chianti classico · italy	21 • 80

Beer

on tap

AVERY IPA — 9
avery brewing co · boulder · colorado

MOUNTAIN TIME LAGER — 7
new belgium brewing · fort collins · colorado

GUINNESS — 9
dublin · ireland

bottles & cans

MILLER HIGH LIFE — 5
"champagne of beers"

COORS LIGHT — 5
coors brewing · golden · colorado

DUCHESSE DE BOURGOGNE — 15
vichte · belgium

GNOMMEGANG — 14
belgian blonde · cooperstown · new york

IN THE STEEP IPA — 12
outer range brewing · frisco · colorado

OCTOROCK SEMI-SWEET CIDER — 9
starcut cider · bellaire · michigan

Zero Proof

SIMPLER THYME — 9
lavender thyme syrup · lemon · soda

N/A-GRONI SPRITZ — 12
giffards apéritif · seedlip "spice" · soda

LIVE AND LET DIE — 14
seedlip "spice" · three spirit livener · grapefruit · lemon · demerara

PICK ME UP — 16
lyer's N/A coffee liqueur · espresso · lemon · demerara

JUST A GOOSE — 16
almave N/A tequila · grapefruit · lime

SANGRI-N/A — 16
grüvi red blend · lemon · lime · orange