SNACKS

Available from 11:00AM to 11:00PM
Movie Night
Relax and Enjoy
Stay Fit\$14
House-made Nut Mix, Granola Bar, Apple, Banana Nighty Night\$14
Chocolate Chip Cookies, Milk
OVERNIGHT
Available from 11:00PM to 6:30AM
Tomato Cheddar Soup\$10 Smoked Cheddar Cheese, Scallions
Pastrami Sandwiches (Glutenfree)\$18 Pastrami, Sauerkraut, Mustard, Horseradish Cream, on Kaiserroll
MINIBAR
Available 24 hours a day
PLEASE SEE FRONT DESK FOR ACCESS TO THE MINIBAR FRIDGE
Beers & Wine Coronita Extra\$6
Stella Artois
Chardonnay, Woodbridge by Robert Mondavi 187ml
Non/Alcoholic
Coke, Diet Coke, Sprite

Evian, San Pellegrino.....\$5



ROOM SERVICE

Please call Ext. 5442 to order.

Prices are subject to 8.4% sales tax, \$4 delivery charge and 20% service charge.

September 2018

BREAKFAST

Available from 6:30AM to 11:00AM

Entrees

The Continental\$24
Assorted Pastries, Butter, Jam, Fruit Plate,
Choice of Juice and Coffee, Tea or Hot Chocolate
Full Breakfast
*Sonnenalp Classic\$17 Two Eggs Any Style, Hash Browns, Choice of Bacon, Sausage or Ham, Choice of Toast
*Create Your Own\$19 Two Eggs Scrambled, Choice of Filling, Hash Browns, Choice of Toast
Your Choice of Pancakes, Belgian Waffle or French Toast
Cowboy Burrito\$20
Scrambled Eggs, Chorizo, Cheese, Onions, Bell Peppers, Tomatoes, Green Chili, Sour Cream, Hash Browns
*Huevos Rancheros\$22 Two Eggs Any Style, Flour Tortilla, Pork Green-Chili, Cheese, Hash Browns
*Eggs Benedict\$20
Two Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise Sauce, Hash Browns
ADD: avocado \$4 ADD: salmon \$8

A la Carte

Breakfast Beverages

Bowl of Cereal\$7 Bran Flakes, Cornflakes, Fruit Loops, Granola Oatmeal\$8	Mimosa\$10 Choice of Juice\$5 Orange, Cranberry, Apple, Grapefruit, Tomato, V8
Bagel with Cream Cheese\$5	Carafe of Coffee\$10
Plain, Sesame, Raisin	Carafe of Hot Chocolate\$10
Toast with Preserves\$4.5	Carafe of Hot Tea\$10
Berry Bowl/Fruit Plate\$10	carare arrive reassississis

^{*}These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGES

Available from 11AM to 11:00PM

Signature Cocktails

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Malibu Mojito\$14
Malibu Rum, Lime Juice, Mint, Simple Syrup
Cilantro and Jalapeño Margarita\$14
Patron Silver Tequila, Cointreau, House-made Margarita Mix,
Fresh Jalaepeño, Cilantro
Pama Collins
Pama Liquor, Woody Creek Gin, Mint-Infused Simple Syrup, Soda
Elyx Mule\$14
Absolut Elyx Vodka, Lime Juice, Ginger Beer
Peach Palmer\$14
Maker's Mark Whiskey, Peach Schnapps, Unsweetened Ice Tea, Lemonade
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Domestic & Imported Beer
Bottled Beer\$7
Bud Light, Budweiser, Coors, Coors Light, Corona, Fat Tire,
Guinness, Heineken, Miller Light, Stella Artois, Non-alcoholic Beer
Available from 6:30AM to 11:00PM
Non-Alcoholic Beverages
Sodas
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda
Small Evian, Perrier or San Pellegrino\$5
Large Evian or San Pellegrino\$9
Choice of Juice\$5
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8
Specialty Coffees & Tea
Espresso/Macchiato\$4.5
Double Espresso
Cappuccino\$5.5
Café Latte\$6.5
Hot chocolate\$5.5
Carafe of Tea
English Breakfast, Earl Grey, Darjeeling, Decaffeinated Black Tea, Chamomile,

WINE MENU

Available from 11AM to 11:00PM

Wine by the Glass/by the Bottle

Bubbles Prosecco, Mionetto
Champagne, Veuve Cliquot "Yellow Label"\$24/\$105 Champagne, France
Rosé, Simonnet-Febvre Crémant de Bourgogne\$15/\$60 Burgundy, France
Rosé Wine
Rosé, Domaine Saint Andrieu\$15/\$60 Provence, France
White Wine
Chardonnay, Hess\$10/\$42 Monterey, California
Pinot Grigio, Conte Brandolini\$12/\$48 Friuli-Grave, Italy
Sauvignon Blanc, Babich Black Label\$14/\$56 Marlborough, New Zealand
Sancerre, "L'Enclos de Maimbray"\$17/\$68 Loire, France
Red Wine
Cabernet Sauvignon, Seven Falls\$10/\$42 Wahluke Slope, Washington
Malbec, Graffigna\$12/\$48
San Juan, Argentina
Cabernet Sauvignon, Penfolds\$14/\$56 Koonuga Hill, South Australia
Pinot Noir, Vivette\$14/\$56 North Coast, California

For an extended wine list please call room service at 5442.

ALL DAY MENU

Available from 11:00AM to11:00PM

Salads

Salads			
Superfood Salad			\$20
Blueberries, Chick Peas, Toasted Hazelnuts, Frisée, Micro Greens, Kale, Quinoa, Dried Strawberries, Sonnenalp Vinaigrette			
*Classic Caesar Salac	1		large\$18/small \$14
Romaine, Focaccia Croutons, Parmesan, White Anchovies, Caesar Dressing			
House Salad			\$16
Lettuce, Radish, Ba Red Wine Vinaigre	aby Carrots, Feta Cheese, ette	Candied	Walnuts,
	PROTEIN ADDITIONS		
	add grilled chicken add sautéed shrimp add sautéed salmon add grilled Sirloin steak	\$12 \$12 \$12	\$10

<u>Soups</u>	
Tomato Cheddar Soup	\$10
Smoked Cheddar Cheese, Scallions	
Chicken Tortilla Soup	\$10
Sour Cream, Cheddar Cheese, Scallions, Tortilla Chips	
<u>Appetizers</u>	
Buffalo Chicken Wings	\$18
Crispy Wings, House-made Hot Sauce, Celery, Carrots, Ranch	
Bavarian Pretzel	\$14
Erdinger Beer Cheese, Dark Ale Mustard, Apple Butter	
Mushroom Quesadilla	\$20
Seasonal Mushrooms, Yellow Squash, Roasted Tomatoes, Zucchini,	
Three Cheese Blend, Tomato Tortilla, Sour Cream, Pico de Gallo	
Truffle Tots	\$14
Tater Tots, Truffle Oil, Red Chili Flakes, Fresh Herbs, Parmesan Chees	se

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ALL DAY MENU

Available from 11:00AM-11:00PM

Burgers & Sandwiches

Sub house salad, Caesar salad or a side of fruit	\$5
*Durango Burger	\$21
Angus Beef, Pepperjack Cheese, Sautéed Bell Peppers,	
Sautéed Onions, Avocado, Cajun Aioli	
*Steak Sandwich	\$21
6oz Strip Loin (medium), Blue Cheese, Dijon, Roasted Shallots, Watercress, Bolillo Roll	
Caprese Sandwich	\$18
Focaccia Bread, Tomatoes, Fresh Mozzarella, Basil Pesto,	
Arugula Salad, Sun Dried Tomatoes, Pine Nuts, Balsamic Glaze	
*Meadow Mountain Burger	\$21
Angus Beef, American Cheese, Applewood Smoked Bacon	
Fish Tacos	\$20
Napa Cabbage, Pineapple Salsa, Cheddar-Jack Cheese,	
Bang-Bang Sauce	
Entrees	
Fish & Chips	\$23
Beer Battered Cod, French Fries, Tartar Sauce, Coleslaw	, γ_ο
Chicken Pot Pie	\$21
Diced Chicken, Mixed Vegetables, Creamy Velouté Sauce	
Penne Pesto	\$20
Basil Pesto, Pine Nuts, Parmesan Cheese	
Choice of Protein - see Protein Additions (added cost)	
Available after 4pm	
Grilled Scottish Salmon	\$28
Wild Rice, Vegetables, Mango Cilantro Salsa	
*12oz NY Strip	
*6oz Filet	\$32
Seasonal Vegetables, Mashed Potato, Red Wine Demi-Glace	

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CHILDREN'S MENU

Available from 11:00AM to 11:00PM	
*Kids Steak	\$16
Sirloin Steak, Mashed Potato, Steamed Vegetables	
*Mahi Mahi Strips	\$14
Seared Mahi Mahi Strips, Mashed Potato, Steamed Vegetables	
*Kids Bully Burger	\$14
Angus Beef, French Fries	
add cheese \$1	σ1 2
Kids Pasta Mariana Sauca Parragan Chang	⊅ 1∠
Elbow Pasta, Marinara Sauce, Parmesan Cheese Kids Mac N'Cheese	¢12
Elbow Pasta, Creamy Cheese Sauce, Parmesan Cheese	₽IZ
Kids Chicken Tenders	¢12
Fried Chicken Strips, French Fries	<i>γ</i> 1 ∠
Choice of Honey Mustard, Ranch or BBQ Dipping Sauce	
Side of French Fries, Steamed Veggies or Fruit	\$5
DESSERT	
Available from 11:00AM to 11:00PM	

Available from 11:00AW to 11:00PM	
Classic Cheesecake	.\$12
New York Style, Berries	
Peach Cobbler	.\$12
Fresh Peaches, Peach Sorbet	
Coconut Delight	.\$12
Passion Fruit, Coconut Sorbet, Graham Cracker Crust	
Chocolate Chip Ice Cream Cookie Sandwich	.\$10
Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Dip,	
Chocolate Sauce, Whipped Cream	
Root Beer Float	. \$8
Vanilla Ice Cream, IBC Root Beer	
Scoop of Ice Cream	.\$5
Vanilla, Chocolate or Strawberry	

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