

IN ROOM DINING MENU

BREAKFAST

(served from 7a-11a)

- Signature Sonnenalp Breakfast** *(included in breakfast room packages)* **42**
Enhance your Sonnenalp breakfast experience. Pick any breakfast option below and we'll start your breakfast with assorted pastries, croissants, butter, preserves and a fruit bowl in addition to your entrée.
Signature Sonnenalp Breakfast includes also following: Lavazza coffee, Ronnefeldt tea and choice of juice.
- Sonnenalp Classic**** **21**
Two eggs any style served with hash browns, toast and your choice of bacon, sausage or ham
- Create your own Omelet**** **22**
Two eggs mixed with your choice of filling served with hash browns and choice of toast
Fillings include cheese (provolone, pepper jack, cheddar, Swiss, American), asparagus, onion, green pepper, spinach, tomatoes, bacon, sausage, and ham
- Sweet Beginning** **20**
Pancake, Belgian Waffle, or Brioche French Toast
served with maple syrup, butter, and your choice of bacon, sausage, or ham
- Cowboy Burrito**** **21**
Flour tortilla filled with scrambled eggs, chorizo, cheese, onions, bell peppers, tomatoes, smothered in a pork green chili served with sour cream and hash browns
- Huevos Rancheros**** **22**
Chef Mario's famous Huevos Rancheros made with two eggs any style on a flour tortilla with pork green chili, topped with our three-cheese blend and served with hash browns
- Eggs Benedict**** **23**
Two poached eggs on a toasted English muffin, topped with Canadian bacon and hollandaise sauce, served with hash browns
- Hearty Irish Oatmeal** (vegan) **14**
Steal cut oats, served with brown sugar and raisins
Add bananas or berries 4
- Yogurt and Granola** **14**
Greek yogurt, served with homemade granola, honey and berries
- Bagel and Lox** **19**
Smoked Salmon on your choice of Bagel (plain, sesame, onion, everything)
served with cream cheese, tomatoes, red onions and capers

Please ask for any gluten free, lactose free, vegan, or vegetarian breakfast options.

**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, especially if you have certain medical conditions. A 20% service charge will be applied to parties of six or more.

Sonnenalp Hotel and In Room Dining have been and are taking preventative measures to reduce the spread of COVID-19, however, we cannot guarantee that you or your children will not become infected with COVID-19. By visiting this or any restaurant, you may be increasing the risk of contracting COVID-19. We ask that if you are experiencing COVID-19 symptoms now or in the last 14 days, or if you have had close contact with any person with COVID-19 or reasonably suspected of having COVID-19, you not dine with us now but return at a later date. Thank you.

June 2020

ALL DAY MENU

(served from 11a-10p)

SOUPS

Chicken Tortilla	14
Sour Cream, Cheddar Cheese, Scallions, Tortilla Chips	
Tomato Cheddar	14
Cheddar Cheese, Scallions	

SALADS

add grilled chicken breast **10** *add sautéed salmon* **14**

Cobb Salad	19
Egg, Bacon, Avocado, Blue Cheese Crumbles, Roasted Corn, Red Onion, Tomato, Blue Cheese Dressing	
House Salad	15
Artisan Lettuce, Divina Tomatoes, Candied Pecans, Manchego, Croutons, Cucumbers, Sherry Vinaigrette	
**Classic Caesar Salad	<i>small</i> 16 / <i>large</i> 18
Romaine, Focaccia Croutons, Parmesan, White Anchovies, Caesar Dressing	

BEGINNINGS

Mushroom Quesadilla	21
Seasonal Mushrooms, Zucchini, Yellow Squash, Roasted Tomatoes, Three Cheese Blend, Tomato Tortilla, Sour Cream, Pico de Gallo	
Bavarian Pretzel	18
Erdinger Beer Cheese, Dark Ale Mustard, Apple Butter	
Buffalo Chicken Wings	19
Crispy Wings, House made Hot Sauce, Celery, Carrots, Ranch Dressing	

BURGERS AND SUCH

(served with your choice of French fries, Truffle Tots, Broccoli or Soup)

Fish Tacos	24
Blackened Mahi-Mahi, Pineapple Salsa, Napa Cabbage, Bang-Bang Sauce	
**Bacon and Cheese Burger	25
American Cheese, Applewood Smoked Bacon French Fries	
**Summit Burger	25
Smoked Cheddar Cheese, Tomato Marmalade, Garlic Aioli, White Truffle Oil, Arugula	
Veggie Tofu Wrap	21
Zucchini, Yellow Squash, Bell Peppers, Tofu, Macadamia Nuts, Chili Aioli	
Grilled Cheese Sandwich	22
Pepperjack, Cheddar, American on White Bread	

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ENTREÉS

Chicken Pot Pie	22
Diced Chicken, Mixed Vegetables, Creamy Velouté Sauce	
Fish and Chips	24
Erdinger Ale Beer Battered Cod, French Fries, Tartar Sauce, Coleslaw	
Pan Seared Trout	34
Colorado Trout, Garlic Sautéed Spinach, Roasted Fingerling Potatoes, Roasted Almonds, Butter	
**12oz New York Strip Loin	42
Mashed Potatoes, Seasonal Vegetables, Red Wine Demi-Glace	
House Smoked Ribs	<i>Half Rack 28/Full Rack 34</i>
House BBQ, French Fries, Coleslaw	

DESSERTS

Caramelized Orange Cheesecake	14
Orange Compote, Whipped Cream	
Flourless Chocolate Cake	14
Pistachio Ice Cream, Vanilla and Chocolate Sauce	
Chocolate Chip Ice Cream Cookie Sandwich	14
Chocolate Chip Cookie, Vanilla Ice Cream	

KIDS

** Bully Burger <i>(add cheese 1)</i>	16
Angus Beef, French Fries	
Pasta	14
Elbow Pasta, Marinara Sauce, Parmesan Cheese	
Mac N' Cheese	14
Elbow Pasta, Creamy Cheese Sauce, Parmesan Cheese	
Chicken Tenders	15
Fried Chicken Strips, French Fries, Choice of Honey Mustard, Ranch, or BBQ Dipping Sauce	
Grilled Cheese	16
American, French Fries	
Root Beer Float	12
Vanilla Ice Cream, IBC Root Beer	

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Signature Cocktails

16

Spicy Margarita	Maestro Dobel, Housemade Margarita Mix, Cointreau, Fresh Jalapeño, Cilantro
Rough Rider	Woody Creek Gin, Aperol, St. Germain, Lime Juice, Grapefruit Juice, Soda
Barrel Aged Sazerac	10 th Mountain Rye Whiskey, Pernod Absinthe, Peychaud Bitters
Front Porch	Woody Creek Vodka, Peach Schnapps, Lime Juice, Mint, Ginger Beer

Domestic & Imported Beer

8

Bud Light, Budweiser, Coors, Coors Light, Corona, Fat Tire, Guinness, Heineken, Miller Light, Stella Artois

Non-Alcoholic Beverages

Sodas	Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	5
Evian, Perrier or San Pellegrino		Small 5 / Large 9
Choice of Juice	Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8	7
Espresso/Macchiato		4-5
Double Espresso		6
Cappuccino		6.5
Café Latte		7.5
Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:		
	Carafe for 1 (makes 2 cups)	10
	Carafe for 2 (makes 4 cups)	16

Wine by the Glass/by the Bottle

Bubbles

Prosecco, Mionetto, Valdobbiadene, Italy	12/48
375ml Perrier Jouët, Epernay, France	60

Rosé Wine

Rosé, Frog's Leap, Rutherford, California	15/60
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White Wine

Chardonnay, Ferrari-Carano, Sonoma, California	15/60
Grüner Veltliner, Domaine Wachau Wachau, Austria	14/56
Pinot Grigio, Cavaliere D'Oro Gabbiano Delle Venezie, Italy	12/48
Sauvignon Blanc, Babich Black Label Marlborough, New Zealand	14/56

Red Wine

Cabernet Sauvignon, Daou, Paso Robles California	17/68
Cabernet Sauvignon, Trim, California	12/48
Pinot Noir, Acrobat, Oregon	17/68
Sangiovese, Primaterra, Sicily, Italy	14/56
Tempranillo, Emilio Moro, Ribera del Duero, Spain	17/68

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