



Sonnenalp
Hotel

In-Room Dining Menu

PLEASE CALL EXT. 5442 TO ORDER

BREAKFAST

(SERVED FROM 7AM-11AM)

☺ **Sonnenalp Seasonal Fruit Plate**.....13
Fresh Berries, Greek Yogurt, Bee Squared Farms
Honeycomb

Yogurt and Granola.....14
Greek Yogurt, Colorado Sacred Vow Granola,
Honey, Berries

☺ **Acai & Peanut Butter Smoothie Bowl**15
Colorado Sacred Vow Granola, Matcha Cookie
Crumble, Flax Seed, Banana

Avocado Fancy Toast**18
French Country Bread, Avocado-Feta Cheese
Spread, Fair Meadow Farm Cage Free Fried Egg,
Rocket, Pickled Onion, Cured Tomato, Cherry Radish

Bagel and Lox.....18
House Cured Atlantic Salmon, Lemon Dill Cream
Cheese, Pickled Red Onions, Cured Tomato, Radish,
Mustard Seeds. Choice of Bagel: Plain, Sesame,
Onion, Everything, Gluten Free

☺ ☺ **Hearty Irish Oatmeal**13
Steal Cut Oats, Brown Sugar, Raisins
Add Bananas/Berries (+4)

Sonnenalp Classic**20
Two Eggs Any Style, Hash Browns, Choice of Bacon,
Ham, Sausage. Choice of Toast: White, Wheat, Rye,
English Muffin, Sourdough, Gluten Free

Create your own Omelet**22
Three Eggs, Hash Browns
Choice of Toast: White, Wheat, Rye, English Muffin,
Gluten Free, Sourdough
Cheese: Provolone, Pepper Jack, Cheddar, Swiss,
American, Feta
Fillings: Asparagus, Onion, Green Pepper, Spinach,
Tomato, Mushroom, Bacon, Ham, Sausage

Sweet Beginning18
Pancake, Belgian Waffle, or Brioche French Toast:
Maple Syrup, Butter, Choice of Bacon, Ham, Sausage

Huevos Rancheros**22
Chef Mario's famous Huevos Rancheros:
Two Eggs Any Style, Flour Tortilla, Pork Green Chili,
Three-Cheese Blend, Hash Browns

Eggs Benedict**23
Two Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise Sauce, Hash Browns
Make it Florentine: Spinach, Mushroom, Onion
Make it California: Avocado, Tomato
Add Smoked Salmon (+6)

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ALL DAY MENU

(SERVED FROM 10AM-10PM)

KIDS

- Kids Burger**** (add cheese +1).....15
Angus Beef, French Fries
- Pasta**.....13
Cavatappi Pasta, Marinara Sauce, Parmesan
- Mac N' Cheese**.....13
Cavatappi Pasta, Creamy Cheese Sauce,
Parmesan Cheese
- Chicken Tenders**.....13
Fried Chicken Strips, French Fries, Choice of
Honey Mustard, Ranch, or BBQ Dipping Sauce
- Kids Steak****26
4oz Filet Mignon, French Fries, Veggies

BEGINNINGS

- Roasted Garlic Hummus**13
Grilled Pita, Zatar Spiced Oil, Feta Cheese
- Crispy Chicken Wings**.....half dozen 13/dozen 26
Celery & Carrot Sticks, Ranch Dressing
Choice of: Buffalo, BBQ, Asian, Cilantro Honey
Mustard
- 🌱 **Beef Short Rib Lettuce Wraps**.....17
Sweet n Sour Sauce, Pineapple Jicama Salsa,
Pine Nuts

SOUPS

- 🌱 **Southwestern Chicken**14
Sour Cream, Cotija Cheese, Scallions, Tortilla Chips
- 🌱 **Creamy Tomato Cheddar**.....14
Scallions, Cheese

SALADS

add Chicken Breast +9

add Atlantic Salmon +12

add Tiger Shrimp (5) +15

Kale & Organic Quinoa Salad ...17

🌱🌱 Toasted Almond, Shaved
Apple, Blueberry, Dried
Cranberry, Citrus Vinaigrette

Classic Caesar Salad**

small 14/large 16
Chopped Romaine, Focaccia Croutons,
Parmesan, White Anchovies,
Caesar Dressing

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BURGERS & SUCH

7X Wagyu Burger served with your choice of French Fries, Truffle Tots, Broccolini or Soup
Impossible Burger option upon request available

Meadow Mountain**23
American Cheese, Cured Pork Belly

The Peak**23
Baby Portabella Mushroom, Swiss Cheese, White Truffle Oil, Baby Arugula, Roasted Garlic Aioli

Grilled Atlantic Salmon Sandwich**24
Dill Caper Tartar Sauce, Baby Arugula, Lemon Vinaigrette

Guava BBQ Pulled Pork Sandwich23
12hour Baked Pork Butt, Coleslaw, Pineapple Salsa

Blackened Fish Tacos22
Flour Tortillas, Mahi-Mahi, Pineapple Salsa, Cabbage Slaw, Bang-Bang Sauce

Ⓟ **Impossible Tacos**20
Corn Tortillas, Jerked Impossible Meat, Jackfruit, Chipotle Tofu Aioli

DESSERTS

Ⓟ **Coconut Caramel Flan**13
Seasonal Berry Chutney, Toasted Coconut

Double Layer S'mores Cake15
Marshmallow Fluff, Graham Crackers, Chocolate Ganache

Chocolate Chip Ice Cream Cookie Sandwich13
Chocolate Chip Cookie, Vanilla Ice Cream, Dulce De Leche, Fresh Berries

Ⓟ Ⓟ **Housemade Sorbet Trio**14
Blueberry, Raspberry, Blood Orange

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DINNER MENU

(SERVED FROM 5PM-930PM)

BEGINNINGS

- Jumbo Lump Crab Cake**21
Basil Shellfish Emulsion, Olive Oil Tuile,
Cucumber Salsa Verde
- Beetroot Carpaccio**17
Peppered Haystack Goat Cheese, Blood Orange,
Herb Salad, Candied Walnut, Focaccia, Lemon Herb
Vinaigrette
- Yellow Fin Tuna Tartare****23
Dashi Soy Custard, Avocado Puree, Rice Cracker,
Yuzu-Truffle Dressing
- Roasted Sunchoke Bisque**15
Crispy Wild Mushrooms, Truffle Herb Oil, Toasted
Almonds
- Baby Arugula & Radicchio Salad**15
Toasted Hazelnuts, Red Grapes, Grainy Mustard
& Honey Dressing (Rogue Creamy Smokey Blue
Cheese Upon Request)

ENTREÉS

- Superfood Bowl**26
Roasted Garlic Hummus, Sweet Potato, Chickpea,
Quinoa, Avocado, Purple Cabbage
- Shrimp Spaghetti Pasta**30
Broccolini, Basil, Chili Flakes, Cherry Tomato,
White Wine Sauce
- Colorado Alamosa Striped Bass**39
Carrot & Fennel Salad, Pickled Mustard Seed,
Fingerling Potato Chips, Citrus Almond Sauce
- Steak Frites****59
16oz Bison Ribeye, Steak Fries, Arugula Salad,
J-1 Sauce
- Petaluma Free Range Chicken Breast**35
Seasonal Vegetables, Fingerling Potatoes,
Red Wine Jus
- Durham Farms Elk Duo**47
Espresso Rubbed Loin, Pear Port Elk Sausage, Parsnip
Puree, Brussel Sprouts, Aged Port Blackberry Sauce

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NON-ALCOHOLIC BEVERAGES

Assorted Sodas5 Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	Espresso/Macchiato4.5
Evian, Perrier or San Pellegrinosmall 5/large 9	Double Espresso5.5
Pasteurized Juices7 Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8	Cappuccino/Café Latte7.5
Fresh Squeezed Juices12 Orange, Grapefruit, Carrot, Green Juice	Hot Chocolate6.5
	Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:
	Carafe for 1 (makes 2 cups).....10
	Carafe for 2 (makes 4 cups).....16

DOMESTIC & IMPORTED BEER

Bud Light, Budweiser, Coors, Coors Light, Corona, Fat Tire, Guinness, Heineken, Miller Light, Stella Artois.....8
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WINE BY THE GLASS/BY THE BOTTLE

BUBBLES

Prosecco, Cavicchioli, Treviso, Italy12/48
375ml Perrier Jouët, Epernay, France60

ROSÉ WINE

Rosé, Maison L'Envoyé, France15/60
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RED WINE

Cabernet Sauvignon, Daou, Paso Robles California17/68
Cabernet Sauvignon, Rodney Strong, California12/48
Pinot Noir, Acrobat, Oregon17/68
Sangiovese, Primaterra, Sicily, Italy14/56
Tempranillo, Emilio Moro, Ribera del Duero, Spain17/68

WHITE WINE

Chardonnay, Ferrari-Carano, Sonoma, California15/60
Grüner Veltliner, Domaine Wachau Wachau, Austria14/56
Pinot Grigio, Cavaliere D'Oro Gabbiano Delle Venezie, Italy12/48
Sauvignon Blanc, Babich Black Label Marlborough, New Zealand14/56

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