



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

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

Belgian Waffle.....18
Maple Syrup, Butter.
Choice of Bacon, Ham, or Sausage

Eggs Benedict**23
Two Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise Sauce, Hash Browns

***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. 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. July 2021*

ALL DAY MENU

(SERVED FROM 11AM-11PM)

BEGINNINGS

- Crispy Chicken Wings**.....13/26
Grilled Onion Bread, Marinated Heirloom Cherry Tomato,
Pickled Shallot, Lemon Ricotta
- Elk & Black Bean Nachos**.....16
Avocado Sauce, Cotija Cheese, Fresno Chili, Cilantro
- Signature Truffle Tots**.....15
White Truffle Oil, Red Chili Flakes, Parmesan
- ☞ ☑ **Chilled Olathe Corn Soup**.....12
Pickled Corn Kernels, Green Onion, Chili Oil
- ☞ **Creamy Tomato Cheddar Soup**.....12
Cheddar Cheese, Scallions

KIDS

- Bully Burger**15
Angus Kid-Sized Patty, French Fries
- Mac N' Cheese**.....12
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****24
4oz Filet Mignon, French Fries, Veggies
- Grilled Cheese**13
Grilled Cheese with American Cheese, French Fries
- Kids Pasta**13
Cavatappi Pasta with Marinara, Parmesan

SALADS

add Chicken Breast +8

add Atlantic Salmon +12

add Jumbo Shrimp (3) +12

- ☞ ☑ **Kale & Quinoa Salad**.....17
Toasted Almonds, Shaved Apple,
Blueberries, Dried Cranberries,
Citrus Dressing
- Romaine Caesar Salad****.....16
Pecorino Cheese, Spanish Anchovies,
Focaccia Crouton, Caesar Dressing
- ☞ **Palisade Peach Salad**.....19
Buffalo Mozzarella, Crisp Prosciutto,
Knapp Farms Micro Arugula,
Honey Mustard Dressing

BURGERS & SUCH

Served with French Fries. Substitute for side Broccolini, Truffle Tots, Tomato Cheddar Soup, Caesar Salad \$5

- Peak Burger****
Choose Chicken \$20, 7X Wagyu \$23, or Impossible \$21
Portobello Mushroom, Swiss Cheese, Rocket Greens
White Truffle Oil, Roasted Garlic Aioli
- Tempura Softshell Crab Sandwich**.....24
Granny Smith Apple & Broccoli Slaw, Lemon Caper Sauce,
Seasonal Greens
- Black Angus Beef Sandwich**.....24
Caramelized Onions, Mushrooms, Remoulade Sauce, Pickled
Mustard Seeds, Provolone

MAINS

- Traditional Margarita Flatbread**.....16
Hot House Tomatoes, Buffalo Mozzarella,
Garden Basil, San Marzano Tomatoes
- Prosciutto & Goat Cheese Flatbread**.....17
Haystack Peppered Goat Cheese, California Figs,
10 year aged Balsamic, Rosemary
- ☑ **Stone Oven Baked Vegan Meatballs**.....26
San Marzano Tomatoes, Lemon Gremolata, Herbed
Breadcrumbs, Grilled Flatbread
- ☞ **Frontier Farms Rainbow Trout****33
Raw Salsa Verde, Warm Vegetable Salad,
Fingerling Potato Chips
- Elk & Barolo Bolognese**.....29
San Marzano Tomatoes, Cavatappi Pasta, Burrata Cheese
- Dry Aged Steak****55
15oz Kansas City Steak, Trumpet Mushroom, Green Jumbo
Asparagus, Crispy Onions
Choice of Sauce: House made J-1 Sauce or Chimichurri

DESSERTS

- Key Lime Cheesecake**.....14
Toasted Coconut, Graham Cracker Crumble
- Strawberry Shortcake Sundae**.....14
Strawberry Compote, Shortbread Cookie, Vanilla Whipped
Cream
- Bully Cookie Sandwich**.....14
Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce
- Double Chocolate Fudge Cake**.....14
Raspberry Coulis, Fresh Raspberry

NON-ALCOHOLIC BEVERAGES

Assorted Sodas5	Espresso/Macchiato4.5
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	Double Espresso5.5
Evian, Perrier or San Pellegrinosmall 5/large 9	Cappuccino/Café Latte7.5
Pasteurized Juices7	Hot Chocolate6.5
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8	Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:
Fresh Squeezed Juices12	Carafe for 1 (makes 2 cups)10
Orange, Grapefruit, Carrot, Green Juice	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 1928, Treviso, Italy12/48

ROSÉ

Grenache, Whispering Angel, Provence, France14/56

RED WINE

Zweigelt, Arndorfer, Niederösterreich, Austria12/48
Bordeaux Blend, Lassegue "Les Cadrans," St. Emillion, France.....16/64
Cabernet Sauvignon, Daou, Paso Robles, California18/72
Pinot Noir, Billard, Burgundy, France19/76

WHITE WINE

Riesling, Dr. Loosen 'Red Slate', Mosel, Germany13/52
Grüner Veltliner, Salomon Undhof, Niederösterreich, Austria15/60
Chardonnay, Tyler, Santa Barbara, California17/68
Sauvignon Blanc, Michael Vattan, Sancerre, France.....19/76

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