



Sonnenalp
Hotel

In-Room Dining Menu

PLEASE CALL EXT. 5442 TO ORDER

BREAKFAST

(SERVED FROM 7AM-11AM)

<p>☺ Sonnenalp Seasonal Fruit Plate.....15 Fresh Berries, Greek Yogurt, Bee Squared Farms Honeycomb</p> <p>Yogurt and Granola.....17 Greek Yogurt, Colorado Sacred Cow Granola, Honey, Berries</p> <p>☺ Acai & Peanut Butter Smoothie Bowl17 Colorado Sacred Vow Granola, Matcha Cookie Crumble, Flax Seed, Banana</p> <p>Avocado Fancy Toast**20 French Country Bread, Avocado-Feta Cheese Spread, Fair Meadow Farm Cage Free Fried Egg, Rocket, Pickled Onion, Cured Tomato, Cherry Radish</p> <p>Bagel and Lox.....20 House Cured Atlantic Salmon, Cured Tomato, Lemon Dill Cream Cheese, Pickled Red Onions, Radish, Mustard Seeds Choice of Bagel: Plain, Sesame, Onion, Everything, Gluten Free</p> <p>☺ Hearty Irish Oatmeal (Vegan)15 Steel Cut Oats, Brown Sugar, Raisins Add Bananas/Berries (+4)</p>	<p>Sonnenalp Classic**22 Two Eggs Any Style, Hash Browns Choice of Bacon, Ham, Sausage Choice of Toast: White, Wheat, Rye, English Muffin, Sourdough, Gluten Free</p> <p>Create your own Omelet**24 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</p> <p>Sweet Beginning.....22 Pancake, Belgian Waffle or Brioche French Toast: Served with Maple Syrup & Butter Choice of Bacon, Ham, or Sausage</p> <p>Eggs Benedict**26 Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Hash Browns</p>
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ALL DAY MENU

(SERVED FROM 11AM-11PM)

BEGINNINGS

- Crispy Chicken Wings**.....26
Celery & Carrot Sticks, Buttermilk Herb Dressing
Choice of House Made Sauce: BBQ or Buffalo
- 🌿 **Crispy Brussels Sprouts**.....15
Honey Gastrique, Candied Pecans, Chèvre
- Wild Boar Green Chili Nachos**18
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno
- Signature Truffle Tots**16
White Truffle Oil, Red Chili Flakes, Parmesan
- 🌿 **Roasted Cauliflower**15
Romanesco, Blistered Tomato Vinaigrette, Garden Basil
- 🌿 **Wild Boar Green Chili Soup**12
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno
- 🌿 **Creamy Tomato Cheddar Soup**12
Cheddar Cheese, Scallions

KIDS

- Bully Burger**16
4oz Angus Patty, French Fries
- Mac N' Cheese**.....13
Cavatappi Pasta, Creamy Cheese Sauce
- Chicken Tenders**.....14
Fried Chicken Strips, French Fries,
Choice of Honey Mustard, Ranch, or BBQ Dipping Sauce
- Kids Pizza**.....14
Choice of Pepperoni or Cheese, Tomato Sauce, Mozzarella
- Kids Pasta**.....13
Cavatappi Pasta with Marinara, Parmesan

SALADS

add Chicken Breast +10

add Scottish Salmon +17

add Garlic Herb Shrimp (5) +14

- Toasted Farro & Quinoa Power Bowl**...18
Chèvre, Summer Apricot, Baby Kale, Frisée,
Apple Chips, Toasted Almond,
Lemon Vinaigrette
- Romaine Caesar Salad****18
Pecorino Cheese, Spanish Anchovies,
Focaccia Crouton, Caesar Dressing
- Grilled Peach & Burrata**21
Heirloom Tomatoes, Basil, Truffle Honey,
Aged Balsamic Glaze, Grilled Bread

FLATBREADS

- Traditional Margherita**17
Roma Tomatoes, Mozzarella, Garden Basil,
EVOO
- Prosciutto & Goat Cheese**.....17
Haystack Peppered Goat Cheese,
California Figs, Aged Balsamic, Rosemary
- Buffalo Chicken**.....17
Parmesan Sauce, Buttermilk Herb Crème,
Celery Leaves, Blue Cheese Crumbles

BURGERS & SUCH

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

- All American Cheeseburger****24
7X Wagyu Beef, Smoked Cheddar, LTOP (vegan upon request)
- Buffalo Black & Blue Burger****25
Wild Boar Bacon, Crispy Onions,
Smoked Blue Cheese Dressing (vegan upon request)
- Jalapeño Cheddar Buffalo Sausage**22
Roasted Corn Salad, Pickled Red Cabbage, Chipotle Aioli,
Cotija Cheese
- BFC - Bully Fried Chicken Sandwich**.....22
Brioche Bun, Buttermilk Fried Chicken,
Hot Honey Glaze Slaw, Dill Pickles, Roasted Garlic Aioli

MAINS

- Stone Oven Baked Meatballs**33
San Marzano Tomatoes, Lemon Gremolata, Herbed
Breadcrumbs, Burrata Cheese, Grilled Flatbread
(vegan upon request)
- Seared Scottish Salmon****34
Toasted Farro, Fresh Tomato Broth, Seared Snap Peas, Herb
Roasted Baby Carrots, Fresh Heirloom Tomatoes
- 🌿 **16oz Tomahawk Pork Chop****39
10th Mountain Whisky Bourbon Glaze, Apple Chips,
Herb Roasted Baby Carrots
- Elk & Barolo Bolognese**.....28
San Marzano Tomatoes, Cavatappi Pasta, Burrata Cheese
- 🌿 **16oz Black Angus Cowboy Steak****65
Garlic Herb Butter, Charred Onions, Confit Potatoes,
Seared Snap Peas, Peppercorn Jus

DESSERTS

- Key Lime Cheesecake**.....12
Toasted Coconut, Graham Cracker Crumble
- Summer Peach Sundae**.....12
Peach Compote, Shortcake Cookie,
Vanilla Ice Cream, Whipped Cream
- Bully Cookie Sandwich**.....12
Chocolate Chip Cookie, Vanilla Ice Cream, Chocolate Sauce
- Double Chocolate Fudge Cake**.....12
Fresh Cherry Compote, Honey Lemongrass Sorbet

NON-ALCOHOLIC BEVERAGES

Assorted Sodas6	Espresso/Macchiato4.5
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	Double Espresso6.5
Evian, Perrier or San Pellegrinosmall 6/large 11	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 Juices15	Carafe for 1 (makes 2 cups).....12
Orange, Grapefruit, Carrot, Green Juice	Carafe for 2 (makes 4 cups).....18

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, Domanda, Veneto, Italy14/70

ROSÉ

Grenache, Fleurs de Prairie, Languedoc, France16/64

RED WINE

Malbec, Carboy, Grand Valley, Colorado14/56
Bordeaux Blend, Lyonnat, St. Emillion, France.....16/64
Pinot Noir, Plowbuster, Willamette Valley, Oregon16/64

WHITE WINE

Pinot Grigio, Cavalier D'Oro, Delle Venezie, Italy14/56
Grüner Veltliner, Salomon Undhof, Niederösterreich, Austria15/60
Chardonnay, Outerbound, Sonoma Coast, California.....16/64

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 hotel 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. Summer 2022