



HOT SELECTIONS

HEARTY IRISH OATMEAL (VEGAN) | 15

Steal Cut Oats, Brown Sugar, Raisins. Add Bananas/Berries 5

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

CREATE YOUR OWN OMELET** | 24

Three Eggs, Hash Browns, Choice of Toast
Fillings: Cheese: Provolone, Pepper Jack, Cheddar, Swiss, American, Feta
Asparagus, Onion, Green Pepper, Spinach, Tomato, Mushroom, Bacon,
Ham, Sausage

SWEET BEGINNING | 23

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

HUEVOS RANCHEROS** | 27

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

EGGS BENEDICT** | 26

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

Make it Florentine: Spinach, Mushroom, Onion

Make it California: Avocado-Feta Cheese Spread, Tomato

COLD SELECTIONS

SONNENALP SIGNATURE MÜSLI | 13

Oats, Yogurt, Milk, Granny Smith Apple, Walnut, Raisins, Grape, Honey,
Coconut, Citrus, Cinnamon, Brown Sugar

YOGURT AND GRANOLA | 17

Greek Yogurt, Colorado Sacred Vow Granola, Honey, Berries

BAGEL & LOX | 24

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

SONNENALP SEASONAL FRUIT PLATE | 14

Fresh Berries, Greek Yogurt, Bee Squared Farms Honey Comb

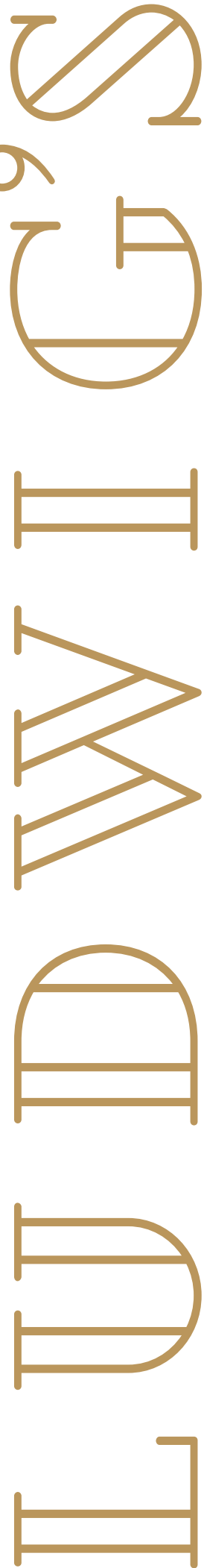
ACAI & PEANUT BUTTER SMOOTHIE BOWL (VEGAN) | 17

Colorado Sacred Vow Granola, Matcha Cookie Crumble, Flax Seed, Banana

AVOCADO FANCY TOAST** | 23

French Country Bread, Avocado-Feta Cheese Spread, Fair Meadow Farm
Cage Free Fried Egg, Rocket, Pickled Onion, Cherry Radish

PLEASE ASK YOUR SERVER FOR ANY GLUTEN FREE, LACTOSE FREE,
VEGAN, OR VEGETARIAN BREAKFAST OPTIONS.



BEVERAGES

HOT DRINKS

- LAVAZZA COFFEE | 6
- LAVAZZA DECAF | 6
- ESPRESSO | 6.5
- MACCHIATO | 8
- DOUBLE ESPRESSO | 7.5
- CAPPUCCINO | 8
- CAFÉ LATTE | 8
- HOT CHOCOLATE | 7
- RONNEFELDT LOOSE TEA | 7.5
- Fruity Chamomile
- Fresh Mint
- Red Fruit
- Green Dragon
- Rooibos Vanilla
- Verbena
- English Breakfast
- Earl Grey
- Darjeeling Summer Gold

**all coffees & teas sustainably sourced*

MORNING BOOSTER | 9

- Ginger-Lemon-Cayenne
- Carrot-Turmeric
- Spinach-Cucumber-Apple-Lime

COLORADO LOCAL INGREDIENTS

- Sacred Vow Granola – Edwards, CO
- Bee Squared – Del Norte, CO
- Fair Meadow Farm – Grand Junction, CO
- Boulder Breadworks – Boulder, CO
- Continental Sausage – Denver, CO
- Two Leaves Tea – Basalt, CO

COCKTAILS

- SONNENALP SCREWDRIVER | 16**
Spring 44 Vodka, Fresh Squeezed OJ
- MOSCOW MULE | 14**
Spring 44 Vodka, Ginger Beer, Lime
- HIBISCUS MIMOSA | 12**
House Hibiscus Syrup, Prosecco
- BLOOD ORANGE MIMOSA | 12**
Blood Orange Coulis, Prosecco

COLD DRINKS

- FRESH SQUEEZED JUICES | 14**
Orange, Grapefruit, Carrot, Green Juice
- PASTEURIZED JUICES | 6**
Orange, Apple, Grapefruit, Cranberry, Tomato, V8, Pineapple
- ASSORTED SODAS | 5**
- ICED TEA | 5**
- SPARKLING OR STILL | 11**

***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.*

A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.