



**Sonnenalp**  
Hotel

# In-Room Dining Menu

**PLEASE CALL EXT. 5442 TO ORDER  
WINTER 2024**

 = gluten free upon request     =vegan upon request

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# BREAKFAST

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(SERVED FROM 7AM-11AM)

☞ <b>Sonnenalp Seasonal Fruit Plate</b> .....	15
Fresh Berries, Greek Yogurt, Bee Squared Farms Honeycomb	
<b>Yogurt and Granola</b> .....	18
Greek Yogurt, Colorado Sacred Vow Granola, Honey, Berries	
☑ <b>Acai &amp; Peanut Butter Smoothie Bowl</b> .....	18
Colorado Sacred Vow Granola, Matcha Cookie Crumble, Flax Seed, Banana	
<b>Avocado Fancy Toast**</b> .....	22
French Country Bread, Avocado-Feta Cheese Spread, Rocket, Pickled Onion, Fair Meadow Farm Cage Free Fried Egg, Cured Tomato, Cherry Radish	
<b>Bagel and Lox</b> .....	22
House Cured Atlantic Salmon, Cured Tomato, Radish, Lemon Dill Cream Cheese, Pickled Red Onions, Mustard Seeds Choice of Bagel: Plain, Sesame, Onion, Everything, Gluten Free	
☞ <b>Hearty Irish Oatmeal (Vegan)</b> .....	16
Steel Cut Oats, Brown Sugar, Raisins Add Bananas/Berries (+4)	
☞ <b>Sonnenalp Classic**</b> .....	23
Two Eggs Any Style, Hash Browns; Choice of Bacon, Ham, Sausage Choice of Toast: White, Wheat, Rye, English Muffin, Sourdough, Gluten Free	
☞ <b>Create your own Omelet**</b> .....	25
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	
<b>Sweet Beginning</b> .....	24
Pancake, Belgian Waffle or Brioche French Toast. Served with Maple Syrup & Butter. Choice of Bacon, Ham, or Sausage	
<b>Eggs Benedict**</b> .....	27
Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Hash Browns	

# ALL DAY MENU

(SERVED FROM 11AM-10PM)

## BEGINNINGS

- Crispy Chicken Wings**.....27  
Celery & Carrot Sticks, Buttermilk Herb Dressing  
Choice of House Made Sauce: BBQ or Buffalo
- 🌿📄 **Crispy Brussels Sprouts**.....19  
Honey Gastrique, Candied Pecans, Chèvre
- Wild Boar Green Chili Nachos**.....23  
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno
- 📄 **Signature Truffle Tots**..... 19  
White Truffle Oil, Red Chili Flakes, Parmesan
- 🌿 **Wild Boar Green Chili Soup**..... 16  
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno
- 🌿 **Creamy Tomato Cheddar Soup** ..... 13  
Cheddar Cheese, Scallions

## SALADS

add: Chicken Breast +12 Norwegian Salmon +17 Garlic Herb Shrimp (5) +16

- 📄 **Toasted Farro & Quinoa Power Bowl**.....21  
Apple Chips, Baby Kale, Frisee, Fresh Raspberries,  
Goat Cheese, Toasted Almonds, Pepitas, Lemon Dressing
- 🌿 **Salad\*\***.....20  
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton, Caesar Dressing
- |  | Romaine | Caesar |
|--|---------|--------|
|  |         |        |
- 🌿 **Baby Gem Wedge Salad**.....20  
Marinated Tomatoes, House Cured Crispy Pancetta, Toasted Pistachios,  
Pomegranate Seeds, Baby Radish, Rogue Creamy Smoked Blue Cheese  
Dressing

# ALL DAY MENU

(SERVED FROM 11AM-10PM)

## BURGERS & SUCH

*Served with French Fries*

*Substitute Haricot Verts, Truffle Tots, Tomato Cheddar Soup, Caesar Salad (\$5)*

**All American Cheeseburger**.....28

7X Wagyu Beef, Smoked Cheddar, LTOP (vegan upon request)

Ⓥ **Hikers Harvest Burger (VEGAN)**.....27

House Made Chickpea Burger, Cucumber Salad, Cashew Dill Tzatziki

**Peak Burger\*\***.....29

7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens,  
White Truffle Oil, Roasted Garlic Aioli (vegan upon request)

**BFC - Bully Fried Chicken Sandwich**.....29

Brioche Bun, Buttermilk Fried Chicken, Hot Honey Glaze Slaw,  
Dill Pickles, Roasted Garlic Aioli

## MAINS

Ⓥ **Vegan Stone Oven Baked Meatballs**.....31

Impossible Grind, San Marzano Tomatoes, Lemon Gremolata,  
Herbed Bread Crumbs, Grilled Flatbread  
Add Burrata Cheese (+3)

**Frontier Farms Arctic Char\*\***.....37

Quinoa, Fresh Tomato Broth, Seared Snap Peas,  
Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes

**Baby Back Ribs**.....34

Baby Back Ribs, Stranahan's Whiskey BBQ, Broccoli Slaw, Seasoned Steak Fries

**Buffalo Short Rib Ragu**.....36

Marsala Braised Bualo, Heirloom Cherry Tomatoes, Sweet Peas,  
Pecorino Cheese, Garganelli Pasta

🍷 **16oz Wet Aged Fitch Farms Ribeye\*\***.....76

Parsnip Puree, Heirloom Cauliflower, Snap Peas, Blistered Tomato Vinaigrette,  
Red Pepper Emulsion

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# ALL DAY MENU

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(SERVED FROM 11AM-10PM)

## HOUSE MADE STONE OVEN PIZZA

<b>Traditional Margherita</b> .....	21
Roma Tomatoes, Mozzarella, Garden Basil, EVOO	
<b>Prosciutto &amp; Goat Cheese</b> .....	21
Haystack Peppered Goat Cheese, California Figs, Aged Balsamic, Rosemary	
<b>Winter Pear &amp; Capocollo</b> .....	21
Roasted Winter Pears, Burrata Cheese, Fresh Basil, Aged Balsamic	

## KIDS

<b>Bully Burger</b> .....	15
4oz Angus Patty, French Fries	
<b>Mac N' Cheese</b> .....	13
Cavatappi Pasta, Creamy Cheese Sauce	
<b>Chicken Tenders</b> .....	14
Fried Chicken Strips, French Fries. Choice of Honey Mustard, Ranch, or BBQ Dipping Sauce	
<b>Kids Pizza</b> .....	12
Choice of Pepperoni or Cheese, Tomato Sauce, Mozzarella	
<b>Kids Pasta</b> .....	13
Cavatappi Pasta with Marinara OR Butter with Parmesan	

## DESSERT

<b>Lime Cheesecake</b> .....	15
Seasonal Berry Compote, Strawberry Sorbet	
<b>Caramel Tres Lèches</b> .....	15
Butterscotch Cream Anglaise	
<b>Double Chocolate Cake</b> .....	16
Chocolate Sauce, Strawberry Basil Compote, Chocolate Mousse	

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# DINNER MENU

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(SERVED FROM 5PM-10PM)

## STARTERS

- Jumbo Lump Crab Cake**.....27  
Tarragon Shellfish Emulsion, Olive Oil Tuile, Cucumber Apple Salsa Verde
- Double Boiled Chicken Soup**.....17  
Braised Bison Tortellini, Goji Berries, Shiitake Mushroom, Asparagus
- ☞ ☑ **Gotham Greens House Salad** ..... 20  
Shaved Baby Vegetables, Mountain Rose Apple Chips, Wild Rice, Red Miso Dressing
- ☞ **Winter Butternut Squash Bisque** ..... 17  
Curry Roasted Apples, Candied Pecans, Sage Infused Oil

## MAINS

- Sustainable Frontier Farms Arctic Char**\*\* .....44  
Grilled King Trumpet, Charred Scallions, Sugar Snap Peas, Sea Beans, Wild Mushroom Ginger Broth, Kombu Infused Oil
- Grimaud Farms Crispy Duck Confit Leg**.....47  
Winter Lentil Mushroom Risotto, Parmesan "Snow", Puffed Rice, Pea Tendrils
- ☞ **Reminiscence Ranch Beef Tenderloin**\*\* ..... 64  
Duck Fat Fondant Potatoes, Butternut Squash, Green Asparagus, Smoked Pearl Onions, Merlot Peppercorn Sauce
- Barolo Braised Buffalo Ragout** ..... 42  
Horseradish Parsley Potato Gnocchi, Root Vegetables, Pecorino Cheese
- ☞ **Colorado Alamosa Striped Bass**\*\* ..... 49  
Toasted Fregola, Braised Fennel, Spanish Chorizo, Manila Clams, PEI Mussel & Saffron Emulsion

# OVERNIGHT MENU

(SERVED FROM 10PM-6AM)

<b>Wild Boar Green Chili Soup</b> .....	16
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno	
<b>🌱 Creamy Tomato Cheddar Soup</b> .....	13
Cheddar Cheese, Scallions	
<b>Toasted Farro &amp; Quinoa Power Bowl</b> .....	21
Apple Chips, Baby Kale, Frisee, Fresh Raspberries, Goat Cheese, Toasted Almonds, Pepitas, Lemon Dressing	
<b>Romaine Caesar Salad</b> .....	20
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton, Caesar Dressing	
<b>Turkey Wrap</b> .....	19
Bacon, Lettuce, Tomato. Served with Side of Ranch & Bag of Chips	

# ALL DAY DRINKS

(SERVED FROM 11AM-10PM)

## NON-ALCOHOLIC BEVERAGES

<b>Assorted Sodas</b> .....	6
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	
<b>Evian, Perrier or San Pellegrino</b> .....	small 6/large 11
<b>Pasteurized Juices</b> .....	7
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple, V8	
<b>Fresh Squeezed Juices</b> .....	15
Orange, Grapefruit, Carrot, Green Juice	
<b>Espresso/Macchiato</b> .....	6.5
<b>Double Espresso</b> .....	7.5
<b>Cappuccino/Café Latte</b> .....	8
<b>Hot Chocolate</b> .....	7
<b>Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:</b>	
Carafe for 1 (makes 2 cups).....	14
Carafe for 2 (makes 4 cups).....	22

## 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, Italy.....	15/75
Champagne, Lallier, Champagne, France.....	25/125

### ROSÉ

Grenache, Fleurs de Prairie, Languedoc, France.....	16/64
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### WHITE

Pinot Grigio, Cavalier D'Oro, Delle Venezie, Italy.....	15/60
Grüner Veltliner, Domain Wachau, Wachau, Austria.....	15/60
Chardonnay, Skyside, North Coast, California.....	17/68
Sauvignon Blanc, Laporte, Loire Valley, France.....	18/74

### RED

Super Tuscan, La Togata Barengo, Tuscany, Italy.....	16/64
Bordeaux Blend, Mouton-Cadet, Bordeaux, France.....	17/68
Pinot Noir, Plowbuster, Willamette Valley, Oregon.....	17/68
Cabernet Sauvignon, Post & Beam, Napa Valley, California.....	25/100



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# ALL DAY WINE

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(SERVED FROM 11AM-10PM)

## WINES BY THE BOTTLE

### CHAMPAGNE

Lanson, Brut.....	90
Moët & Chandon, "Imperial", Brut.....	135
Moët & Chandon, "Dom Pérignon", '12.....	500

### ROSÉ

Chateau d'Esclans, "Whispering Angel," Provence, FR.....	65
Cristom, Eola-Amity Hills, OR.....	80

### WHITE

Aperture, Chenin Blanc, North Coast, CA.....	60
Salomon Undhof, Riesling, Kremstal, AU.....	60
Salomon Undhof, Grüner Veltliner, Kremstal, AU.....	80
Gran Moraine, Chardonnay Yamhill-Carlton, OR.....	90
Domaine Vocoret & Fils, Chardonnay, Chablis, FR.....	100
Domaine Beudon, Fendant, Valais, CH.....	100
Jordan, Chardonnay, Russian River, CA.....	110
Ceritas, Chardonnay, "Charles Heintz VY", Sonoma Coast, CA.....	165

### RED

D. Antoine Sanzay, Cabernet Franc, Samur-Champigny, FR.....	75
Harvey & Harriet, Red Blend, San Luis Obispo, CA.....	75
Cep, Pinot Noir, Sonoma Coast, CA.....	85
Aperture, Cabernet Sauvignon, Alexander Valley, CA.....	125
D. Vincent Paris, Syrah, "Granit 60", Cornas, FR.....	135
Peay, Pinot Noir, Sonoma Coast, CA.....	150
Faust, Cabernet Sauvignon, Napa Valley, CA.....	155
Walter Scott, Pinot Noir, Eola-Amity Hills, OR.....	160
Opus One, Red Bdx Blend, Oakville, CA.....	840



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