



Sonnenalp
Hotel

In-Room Dining Menu

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

 = gluten free upon request  =vegan upon request

BREAKFAST

(SERVED FROM 7AM-11AM)

☞ Sonnenalp Seasonal Fruit Plate	15
Fresh Berries, Greek Yogurt, Bee Squared Farms Honeycomb	
Yogurt and Granola	18
Greek Yogurt, Colorado Sacred Vow Granola, Bee Squared Honey, Berries	
☑ Acai & Peanut Butter Smoothie Bowl	18
Colorado Sacred Vow Granola, Matcha Cookie Crumble, Flax Seed, Banana	
Avocado Fancy Toast**	24
French Country Bread, Avocado-Feta Cheese Spread, Rocket, Pickled Onion, Fair Meadow Farm Cage Free Fried Egg, Cured Tomato, Cherry Radish	
Bagel and Lox	25
Sustainably Raised Smoked Atlantic Salmon, Cured Tomato, Radish, Lemon Dill Cream Cheese, Pickled Red Onions, Mustard Seeds Choice of Bagel: Plain, Sesame, Onion, Everything, Gluten Free	
☞ Hearty Irish Oatmeal (Vegan)	16
Steel Cut Oats, Brown Sugar, Raisins Add Bananas/Berries (+4)	
Signature Sonnenalp Müsli	14
Oats, Yogurt, Milk, Granny Smith Apple, Walnut, Raisins, Grape, Honey, Coconut, Citrus, Cinnamon, Brown Sugar	
☞ Sonnenalp Classic**	23
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**	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	
Sweet Beginning	24
Pancake, Belgian Waffle or Brioche French Toast. Served with Maple Syrup & Butter. Choice of Bacon, Ham, or Sausage	
Eggs Benedict**	27
Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Hash Browns	
☞ Three Cheese & Egg Sandwich**	26
Scrambled Egg, Country Ham, Toasted Bagel, Hashbrowns	

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

- 🌿🍷 **Summer Berry Salad**.....21
Red Leaf and Frisée, Strawberries, Blackberries, Peppered Goat Cheese,
Toasted Pecans, Granny Smith Apple Chips, Balsamic Dressing
- 🌿 **Romaine Caesar Salad****.....20
Pecorino Cheese, Spanish Anchovies, Focaccia Crouton, Caesar Dressing
- 🌿 **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 Sandwich29

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)

🌿 **Norwegian Salmon****37

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

Baby Back Ribs34

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

Buffalo Short Rib Ragu36

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

🌿 **16oz Wet Aged Fitch Farms Ribeye****76

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

ALL DAY MENU

(SERVED FROM 11AM-10PM)

HOUSE MADE STONE OVEN PIZZA

Traditional Margherita	21
Roma Tomatoes, Mozzarella, Garden Basil, EVOO	
Prosciutto & Goat Cheese	21
Haystack Peppered Goat Cheese, California Figs, Aged Balsamic, Rosemary	
Shrimp & Pesto	21
Mozzarella, Basil Pesto, Garlic Confit, Chili Flakes	

KIDS

BullyBurger**	15
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	12
Choice of Pepperoni or Cheese, Tomato Sauce, Mozzarella	
Kids Pasta	13
Cavatappi Pasta with Marinara OR Butter with Parmesan	

DESSERT

Oreo Cookie Trifle	16
Raspberry Compote, Vanilla Ice Cream, White Chocolate Ganache	
Caramel Tres Lèches	16
Butterscotch Cream Anglaise	
Pina Colada Mousse	16
Tropical Fruit, Coconut Cake, Lime Sorbet	

OVERNIGHT MENU

(SERVED FROM 10PM-6AM)

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

***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. Allergen information available upon request.*

ALL DAY DRINKS

(SERVED FROM 11AM-10PM)

NON-ALCOHOLIC BEVERAGES

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

ALL DAY DRINKS

(SERVED FROM 11AM-10PM)

DOMESTIC & IMPORTED BEER

Bud Light	8
Budweiser	8
Coors	8
Coors Light	8
Corona	8
Fat Tire	8
Guinness	8
Heineken	8
Miller Light	8
Stella Artois	8

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

ALL DAY WINE

(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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