

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

CHEF MARIO'S MEXICAN CHORIZO & PEPPER BURRITO** | 27

House Made Wild Boar Green Chili, Three Chili Blend

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

THREE CHEESE & EGG SANDWICH** (GF UPON REQUEST) | 25

Scrambled Egg, Country Ham, Toasted Bagel, Hashbrowns

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, Bee Square Honey, Berries

BAGEL & LOX** | 24

Sustainably Raised Smoked 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

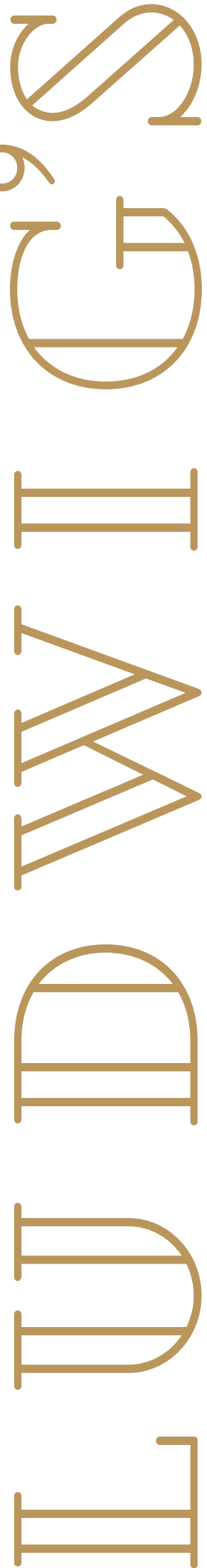
AVOCADO FANCY TOAST** | 23

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

MATCHA & SOY CHIA PUDDING (VEGAN UPON REQUEST) | 17

Raspberries, Whipped Cream, Cookie Crumble

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



BEVERAGES

- 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

HOT DRINKS

- 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

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**

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

***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. Allergen information available upon request. A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.*