



**Sonnenalp**  
Hotel

# In-Room Dining Menu

**PLEASE CALL EXT. 5442 TO ORDER  
WINTER 2025**

 = gluten free upon request     =vegan upon request

# BREAKFAST

(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, Bee Squared 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> .....	24
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> .....	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	
☞ <b>Hearty Irish Oatmeal (Vegan)</b> .....	16
Steel Cut Oats, Brown Sugar, Raisins Add Bananas/Berries (+4)	
<b>Signature Sonnenalp Müsli</b> .....	14
Oats, Yogurt, Milk, Granny Smith Apple, Walnut, Raisins, Grape, Honey, Coconut, Citrus, Cinnamon, Brown Sugar	
☞ <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	
☞ <b>Three Cheese &amp; Egg Sandwich**</b> .....	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**.....20  
Honey Gastrique, Candied Pecans, Chèvre
- Slow Braised Pork Carnitas Nachos**.....23  
Pico De Gallo, Sour Cream, Cilantro
- 📄 **Signature Truffle Tots**.....20  
White Truffle Oil, Red Chili Flakes, Parmesan
- 🌿 **Wild Boar Green Chili Soup**.....16  
Sour Cream, Cotija Cheese, Cilantro
- 🌿 **Creamy Tomato Cheddar Soup** .....13  
Cheddar Cheese, Scallions

## SALADS

add: Chicken Breast +12 Norwegian Salmon +17

- 🌿📄 **Roasted Beet & Burrata Salad**.....20  
Heirloom Tomato, Orange, Basil, Truffle Honey, 10 Year Aged 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 Broccolini, Truffle Tots, Tomato Cheddar Soup, Caesar Salad (\$5)*

<b>All American Cheeseburger**</b> .....	29
7X Wagyu Beef, Smoked Cheddar, LTOP (vegan upon request)	
Ⓟ <b>Hikers Harvest Burger (VEGAN)</b> .....	27
House Made Chickpea Burger, Cucumber Salad, Cashew Dill Tzatziki	
<b>Peak Burger**</b> .....	29
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket Greens, White Truffle Oil, Roasted Garlic Aioli (vegan upon request)	
<b>BFC - Bully Fried Chicken Sandwich</b> .....	29
Brioche Bun, Buttermilk Fried Chicken, Hot Honey Glaze Slaw, Dill Pickles, Roasted Garlic Aioli	

## MAINS

Ⓟ <b>Vegan Stone Oven Baked Meatballs</b> .....	31
Impossible Grind, San Marzano Tomatoes, Lemon Gremolata, Herbed Bread Crumbs, Grilled Flatbread Add Burrata Cheese (+3)	
🌿 <b>Norwegian Salmon**</b> .....	38
Quinoa, Fresh Tomato Broth, Seared Snap Peas, Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes	
<b>Baby Back Ribs</b> .....	34
Baby Back Ribs, Stranahan's Whiskey BBQ, Broccoli Slaw, Seasoned Steak Fries	
<b>Buffalo Short Rib Ragu</b> .....	36
Marsala Braised Bualo, Heirloom Cherry Tomatoes, Sweet Peas, Pecorino Cheese, Garganelli Pasta	
🌿 <b>16oz Dry Aged Bone In Kansas City Steak**</b> .....	69
Sweet Potato Puree, Broccolini, Trumpet Mushroom, Tomato Confit, Red Wine Rosemary Sauce	

# ALL DAY MENU

(SERVED FROM 11AM-10PM)

## HOUSE MADE STONE OVEN PIZZA

<b>Traditional Margherita</b> .....	22
Roma Tomatoes, Mozzarella, Garden Basil, EVOO	
<b>Prosciutto &amp; Goat Cheese</b> .....	22
Haystack Peppered Goat Cheese, California Figs, Aged Balsamic, Rosemary	
<b>Shrimp &amp; Pesto</b> .....	22
Mozzarella, Basil Pesto, Garlic Confit, Chili Flakes	

## KIDS

<b>BullyBurger**</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>Sticky Toffee Pudding For 2</b> .....	20
Toffee Sauce, Vanilla Ice Cream	
<b>Caramel Tres Lèches</b> .....	16
Butterscotch Cream Anglaise	
🍷 <b>Trio of Sorbet</b> .....	11
🍷 <b>Trio of Ice Cream</b> .....	11

---

# DINNER MENU

---

(SERVED FROM 5PM-10PM)

## STARTERS

- 🌿 **Hickory Smoked Colorado Lamb Carpaccio**.....25  
Jerusalem Artichoke Chips, Pickled Wild Mushrooms,  
Peak Farms Pea Tendrils, Garden Basil Pistou
- Double Boiled Chicken Broth**.....17  
Braised Bison Agnolotti, Goji Berries, Shiitake Mushroom, Asparagus
- 🌿 **63 Degree Egg & Frisee Salad\*\*** .....20  
Guanciale, Pickled Mustard Seeds, Black Pepper Crouton, Micro Arugula,  
Aged Sherry & Garlic Vinaigrette
- 🌿 **Apple & Celery Root Bisque**..... 17  
Grilled Chive Oil, Brown Butter Apple, Masala Roasted Nuts

## MAINS

- 🌿 **Desert Springs Barramundi\*\*** .....40  
Beet Root Puree, Charred Sweet Potato, Pearl Onion, Beech Mushroom,  
Tarragon Oil
- Grimaud Farms Crispy Duck Confit Leg**.....47  
Winter Lentil Mushroom Risotto, Parmesan "Snow", Puffed Rice, Pea Tendrils
- 🌿 **Reminisce Ranch Beef Tenderloin\*\*** ..... 62  
Duck Fat Fondant Potatoes, Butternut Squash, Green Asparagus,  
Smoked Pearl Onions, Merlot Peppercorn Sauce
- Colorado Lamb Cheek & Wild Mushroom Tortellini** ..... 39  
Cured Duck Egg Yolk, Lamb Broth, Charred Snap Pea, Pecorino Crema
- 🌿 (V) **Zatar Spiced Roasted Cauliflower** ..... 34  
Parsnip Soubise, Crispy Polenta, Raisin-Caper Vinaigrette, Toasted Pine Nuts

# OVERNIGHT MENU

(SERVED FROM 10PM-6AM)

<b>Wild Boar Green Chili Soup</b> .....	16
Sour Cream, Cotija Cheese, Cilantro	
 <b>Creamy Tomato Cheddar Soup</b> .....	13
Cheddar Cheese, Scallions	
<b>Green Kale &amp; Quinoa Salad</b> .....	22
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus 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
------------------------------------------------------------------------------------------------------------------	---

## WINE BY THE GLASS/BY THE BOTTLE

### BUBBLES

Prosecco, Domanda, Veneto, Italy.....	15/75
Champagne, GHMumm, Champagne, France.....	25/125

### ROSÉ

Grenache, Fleurs de Prairie, Languedoc, France.....	16/64
-----------------------------------------------------	-------

### WHITE

Pinot Grigio, Cavalier D'Oro, Delle Venezie, Italy.....	15/60
Grüner Veltliner, Jäger, Wachau, Austria.....	18/74
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, Lyonnat, Bordeaux, France.....	17/68
Pinot Noir, Burg Ravensburg, Baden, Germany.....	17/68
Cabernet Sauvignon, Post & Beam, Napa Valley, California.....	25/100