



Sonnenalp
Hotel

In-Room Dining Menu

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



= gluten free upon request



=vegan upon request



Sonnenalp
Hotel

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

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

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	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	

OVERNIGHT MENU

(SERVED FROM 10PM-6AM)

Wild Boar Green Chili Soup	16
Sour Cream, Cotija Cheese, Cilantro	
 Creamy Tomato Cheddar Soup	13
Cheddar Cheese, Scallions	
Green Kale & Quinoa Salad	22
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus 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 MENU

(SERVED FROM 11AM-10PM)

HOUSE MADE STONE OVEN PIZZA

Traditional Margherita.....22

Roma Tomatoes, Mozzarella, Garden Basil, EVOO

Prosciutto & Goat Cheese.....22

Haystack Peppered Goat Cheese, California Figs, Aged Balsamic, Rosemary

Shrimp & Pesto.....22

Mozzarella, Basil Pesto, Garlic Confit, Chili Flakes

KIDS

Bully Burger**.....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

Sticky Toffee Pudding For 2.....20

Toffee Sauce, Vanilla Ice Cream

Caramel Tres Lèches.....16

Butterscotch Cream Anglaise

🍷 **Trio of Sorbet**.....11

🍷 **Trio of Ice Cream**.....11

ALL DAY MENU

(SERVED FROM 11AM-10PM)

BURGERS & SUCH

Served with French Fries

Substitute Broccolini, Truffle Tots, Tomato Cheddar Soup, Caesar Salad (\$5)

All American Cheeseburger**29

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****38

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 Dry Aged Bone In Kansas City Steak****69

Sweet Potato Puree, Broccolini, Trumpet Mushroom, Tomato Confit,

Red Wine Rosemary Sauce