



Sonnenalp
Hotel

In-Room Dining Menu

**PLEASE CALL EXT. 5442 TO ORDER
WINTER 2025-26**



= 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, 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 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, Grapes, 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, Hash Browns	

ALL DAY MENU

(SERVED FROM 11AM-10PM)

BEGINNINGS

 Crispy Chicken Wings	27
Celery & Carrot Sticks, Buttermilk Herb Dressing Choice of Sauce: Jerk Spiced, House Buffalo or Stranahan Whiskey BBQ	
  Crispy Brussels Sprouts	20
Yakitori Sauce, Crispy Shallots, Scallions	
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, Red Onion, Cilantro, Pickled Fresno	
 Creamy Tomato Cheddar Soup	13
Cheddar Cheese, Scallions	

SALADS

add: Chicken Breast +12 Norwegian Salmon +17

 Colorado Cobb Salad	26
Brunson Bacon, Hard Boiled Eggs, Avocado, Heirloom Tomato, Redbird Chicken, A2 Heritage Blue Cheese, Buttermilk Herb Dressing	
 Caesar Salad**	20
Rosemary Focaccia Crouton, Spanish Anchovies, Pecorino, Caesar Dressing	
  Green Kale & Quinoa Salad	21
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples, Citrus 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**.....29

Certified Angus Beef, Smoked Cheddar, LTOP (vegan upon request)

🌱 **Hikers Harvest Burger (VEGAN)**29

House Made Chickpea Burger, Cucumber Salad, Cashew Dill Tzatziki

🌾 **Peak Burger****.....29

Certified Angus Beef, Portabella Mushroom, Swiss Cheese, LTOP
(vegan upon request)

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

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

MAINS

🌾 **Miso Glazed Salmon****.....36

Crispy Furikake Tofu, Ginger Glazed Snap Pea & Broccolini, Nori Cracker,
Miso Butter Sauce

Coca Cola Braised Baby Back Ribs.....39

Stranahan's Whiskey BBQ, Cole Slaw, Baked Mac N Cheese

🌱 **Wild Mushroom Ragu**.....26

Garganelli Pasta, Freshly Grated Parmesan Reggiano, Fine Herbs

🌾 **16oz Dry Aged Bone-In Kansas City Steak****.....69

Charred Brussels Sprouts, Maitake Mushrooms, Parsnip Puree,
Red Wine Rosemary Jus

ALL DAY MENU

(SERVED FROM 11AM-10PM)

BRICK OVEN PIZZAS

Traditional Margherita	21
Roma Tomatoes, Mozzarella, Garden Basil, San Marzano Tomato Sauce	
Prosciutto & Goat Cheese	21
Peppered Goat Cheese, Rosemary, California Fig Jam, 10-Year Aged Balsamic	
Calabria Rossa	21
Salsa Rossa, Provolone, Salami, Pepperoni, Housemade Pancetta, Calabrian Chili	

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	15
Toffee Sauce, Vanilla Ice Cream	
Greek Yogurt Panna Cotta	15
Berry Salad, Strawberry Sorbet, Raspberry Coulis	
 Trio of Sorbet	11
 Trio of Ice Cream	11

DINNER MENU

(SERVED FROM 5PM-10PM)

STARTERS

- 🌿 **Roasted Beef Broth**..... 17
Braised Buffalo Agnolotti, Baby Courgettes, Beech Mushrooms
- 🌿 **Apple & Celery Root Bisque**..... 17
Grilled Chive Oil, Brown Butter Apple, Masala Roasted Nuts
- 🌿 **Chermoula Marinated Jumbo Prawns**27
Heirloom Tomato, Shallot, Basil, Lemon, Nduja Butter Emulsion,
Grilled Sourdough
- 🌿 (V) **Heirloom Baby Carrot & Candied Beet Salad**.....20
Beetroot Sprouts, Sunchoke, Baby Fennel, Carrot Ginger Dressing

MAINS

- 🌿 **Desert Springs Barramundi** 43
Braised Potato, Courgette, Sunburst Squash, Dashi Butter Sauce, Coriander Oil
- 🌿 **Reminisce Ranch Beef Tenderloin**..... 68
Charcoal Grilled Squash, Charred Baby Onion, Shiitake Mushroom,
Sunchoke Ajo Blanco Sauce
- 🌿 **Chestnut & Herb Jidori Chicken Roulade**..... 47
Beef Tallow Fondant Potato, Swiss Chard, Crispy Chicken Skin,
Marsala Rosemary Jus
- 🌿 (V) **Miso Glazed Lion's Mane Mushrooms**.....36
Polenta Two Ways, Creamy & Crispy, Brussel Sprout Leaves

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
- 🌿 (V) **Green Kale & Quinoa Salad**..... 21
Blueberries, Toasted Almonds, Dried Cranberries, Parmesan, Shaved Apples,
Citrus Dressing
- 🌿 **Caesar Salad****.....20
Rosemary Focaccia Crouton, Spanish Anchovies, Pecorino, Caesar Dressing
- Turkey Wrap**..... 19
Bacon, Lettuce, Tomato. Served with Side of Ranch & Bag of Chips

BEVERAGES

(SERVED FROM 11AM-10PM)

NON-ALCOHOLIC BEVERAGES

Assorted Sodas	6
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda	
Evian, Perrier or San Pellegrinosmall 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
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WINE BY THE GLASS/BY THE BOTTLE

BUBBLES

Prosecco, Domanda, Veneto, Italy.....	15/75
Champagne, GH Mumm, 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, 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.....	14/56
Bordeaux Blend, Lyonnat, St. Emillion, France.....	17/68
Pinot Noir, Burg Ravensburg, Baden, Germany.....	17/68
Cabernet Sauvignon, Post & Beam, Napa Valley, California.....	25/100