



Sonnenalp
Hotel

In-Room Dining Menu

**PLEASE CALL EXT. 5442 TO ORDER
SUMMER 2026**



= 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	
  Vietnamese Fried Brussels Sprouts	20
Nuoc Cham, Spiced Cashews, Cilantro	
Slow Braised Pork Carnitas Nachos	23
Guacamole, Cotija Cheese, Jalapeño, 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	
  Organic Kale & Roasted Sweet Potato Salad	21
Frisée, Pepitas, Cranberries, Pecorino Cheese, Balsamic Vinaigrette	

ALL DAY MENU

(SERVED FROM 11AM-10PM)

BURGERS & SUCH

*Served with French Fries
Substitute Broccolini, Truffle Tots, Tomato Cheddar Soup, Caesar Salad*

🌱 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	
🌱 Steak Frites**	69
Dry Aged 16oz Bone In Kansas City Steak, Truffle Parmesan Fries, Rosemary Garlic Butter, 10th Mountain Creamy Peppercorn Sauce	

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

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	
 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	
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 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.....9

WINE BY THE GLASS/BY THE BOTTLE

BUBBLES

Prosecco, La Bella, Italy.....15/75

Champagne, GH Mumm, 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, Salomon-Undhof, Kremstal, Austria.....18/74

Chardonnay, Bacchus, California.....17/68

Sauvignon Blanc, Laporte, Loire Valley, France.....18/74

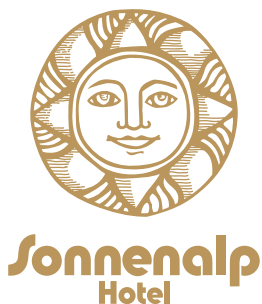
RED

Super Tuscan, La Togata Barengo, Tuscany, Italy.....14/56

Bordeaux Blend, Lyonnat, St. Emillion, France.....17/68

Pinot Noir, BloodRoot, California.....17/68

Cabernet Sauvignon, Post & Beam, Napa Valley, California.....25/100



As part of Sonnenalp's commitment to going green, all of our coffee and teas are sustainably sourced and all of our single use items are compostable

All orders are subject to a \$5 Delivery Fee & 20% Service Charge

2% culinary appreciation charge will be added to each bill. This will be fully paid out to our back of house team.

***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.*