Sonnenalp Hotel

In-Room Dining Menu

PLEASE CALL EXT. 5442 TO ORDER

BREAKFAST

(SERVED FROM 7AM-11AM)

Sonnenalp Seasonal Fruit Plate 16
Fresh Berries, Greek Yogurt, Bee Squared Farms Honeycomb

Yogurt and Granola 18
Greek Yogurt, Colorado Sacred Cow Granola, Honey, Berries

Ⓥ **Acai & Peanut Butter Smoothie Bowl** 18
Colorado Sacred Vow Granola,
Matcha Cookie Crumble, Flax Seed, Banana

Avocado Fancy Toast** 21
French Country Bread, Avocado-Feta Cheese Spread, Fair Meadow Farm Cage Free Fried Egg, Rocket, Pickled Onion, Cured Tomato, Cherry Radish

Bagel and Lox 21
House Cured Atlantic Salmon, Cured Tomato, Lemon Dill Cream Cheese, Pickled Red Onions, Radish, 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)

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 23
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

= gluten free **Ⓥ =vegan upon request**

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 17
Honey Gastrique, Candied Pecans, Chèvre

Wild Boar Green Chili Nachos 21
Sour Cream, Cotija Cheese, Red Onion, Cilantro, Pickled Fresno

Signature Truffle Tots 19
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

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, Parmesan

SALADS

add Chicken Breast +12 add Scottish Salmon +17 add Garlic Herb Shrimp (5) +14

Toasted Farro & Quinoa Power Bowl ... 20
Apple Chips, Baby Kale, Frisee,
Fresh Raspberries, Goat Cheese,
Toasted Almonds, Pepitas, Lemon Dressing

Romaine Caesar Salad** 19
Pecorino Cheese, Spanish Anchovies,
Focaccia Crouton, Caesar Dressing

Tomato Panzanella Salad 20
Heirloom Tomatoes, Burrata Cheese,
Blood Orange, Grilled Sourdough Croutons,
Champagne Vinaigrette

FLATBREADS

Traditional Margherita 19
Roma Tomatoes, Mozzarella, Garden Basil,
EVOO

Prosciutto & Goat Cheese 19
Haystack Peppered Goat Cheese,
California Figs, Aged Balsamic, Rosemary

Bully Buffalo Sausage 19
Jalapeño Buffalo Sausage, Smoked Cheddar,
Roasted Peppers & Onions, Chili Flakes,
Fresh Mozzarella

BURGERS & SUCH

Served with French Fries. Substitute for side Haricot Verts, Truffle Tots, Tomato Cheddar Soup, Caesar Salad $5

All American Cheeseburger** 25
7X Wagyu Beef, Smoked Cheddar, LTOP (vegan upon request)

Buffalo Black & Blue Burger** 27
Wild Boar Bacon, Crispy Onions,
Smoked Blue Cheese Dressing (vegan upon request)

Peak Burger** 27
7X Wagyu, Portobello Mushroom, Swiss Cheese, Rocket
Greens, White Truffle Oil, Roasted Garlic Aioli
(vegan upon request)

BFC - Bully Fried Chicken Sandwich 26
Brioche Bun, Buttermilk Fried Chicken,
Hot Honey Glaze Slaw, Dill Pickles, Roasted Garlic Aioli

MAINS

Stone Oven Baked Meatballs 34
San Marzano Tomatoes, Lemon Gremolata, Herbed
Breadcrumbs, Burrata Cheese, Grilled Flatbread
(vegan upon request)

Scottish Salmon** 35
Toasted Quinoa, Fresh Tomato Broth, Seared Snap Peas,
Herb Roasted Baby Carrots, Fresh Heirloom Tomatoes

Baby Back Ribs 33
Baby Back Ribs, Stranahan's Whiskey BBQ,
Broccoli Slaw, Seasoned Steak Fries

Elk & Barolo Bolognese 29
San Marzano Tomatoes, Cavatappi Pasta, Pecorino Cheese

16oz Black Angus Cowboy Steak** 66
Garlic Herb Butter, Charred Onions, Confit Potatoes,
Seared Snap Peas, Peppercorn Jus

DESSERTS

Lime Cheesecake 14
Seasonal Berry Compote, Strawberry Sorbet

Amaretto Tres Lèches 14
Summer Peach Cream

Double Chocolate Cake 15
Chocolate Sauce, Strawberry Basil Compote,
Chocolate Mousse

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 4.5

Double Espresso 6.5

Cappuccino/Café Latte 7.5

Hot Chocolate 6.5

Lavazza Coffee or Decaf/Ronnefeldt Tea Selection:
Carafe for 1 (makes 2 cups) 12
Carafe for 2 (makes 4 cups) 18

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 14/70

ROSÉ
Grenache, Fleurs de Prairie, Languedoc, France 16/64

RED WINE
Malbec, Carboy, Grand Valley, Colorado 14/56
Bordeaux Blend, Lyonnat, St. Emillion, France 16/64
Pinot Noir, Plowbuster, Willamette Valley, Oregon 16/64

WHITE WINE
Pinot Grigio, Cavalier D'Oro, Delle Venezie, Italy 14/56
Grüner Veltliner, Salomon Undhof, Niederösterreich, Austria 15/60
Chardonnay, Outerbound, Sonoma Coast, California 16/64

Sonnenalp Hotel and In Room Dining have been and are taking preventative measures to reduce the spread of COVID-19, however, we cannot guarantee that you or your children will not become infected with COVID-19. By visiting this hotel or any restaurant, you may be increasing the risk of contracting COVID-19. We ask that if you are experiencing COVID-19 symptoms now or in the last 14 days, or if you have had close contact with any person with COVID-19 or reasonably suspected of having COVID-19, you not dine with us now but return at a later date. Thank you. Summer 2023