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RESTAURANT & BAR

APPETIZERS

Fish Tacos (3)  **15**
pan seared mahi mahi, corn tortilla, coleslaw, avocado, tomato, spicy crema, lime & smoked chipotle salsa

Guacamame   **12**
avocado & edamame dip, baby carrots, corn chips

Fruit & Cheese Board  **17**
drunken goat, cabrales blue, Humboldt fog, manchego, berries & lavosh

Hawaiian Tuna Tartare **16**
mango-cucumber salsa, avocado, green onions, lime-ginger sauce, wonton chips



Beef Carpaccio  **18**
seared tenderloin, pickled pearl onions, citrus-truffle aioli, micro greens

Patatas Bravas **12**
garlic aioli, hot tomato sofrito

Chicken Wings **14**
carrot & celery sticks
your choice of jerk seasoning, bourbon BBQ or buffalo



SOUPS & SALADS

Tomato Gazpacho Soup   **10/12**
traditional Spanish cold soup, tomatoes, cucumber, garlic, bell peppers, sherry vinegar
add lobster 8

Shrimp Coconut Soup  **12/15**
aromatic lemon coconut broth, pepper, carrots, zucchini & basil

Little Gem Salad  **15**
shaved zucchini, soft boiled egg, tomato confit, manchego, warm bacon vinaigrette

Apple-Kale Salad   **15**
baby kale, feta, compressed apples, cashew nuts, pomegranate, spiced vinaigrette

Caesar Salad **14**
chopped romaine hearts, Parmesan cheese, sourdough crouton, anchovy dressing

*add grilled chicken 7
add crispy skin salmon (5oz) 11*



FLATBREADS

Tomato Mozzarella  **14**
buffalo mozzarella, oven-dried tomatoes & Italian basil

Spicy Chicken Sausage **15**
hatch chile chicken sausage, fire roasted peppers, fontina cheese

Asparagus **16**
Parmesan cream, asparagus, manchego, serrano ham

SANDWICHES

*sandwiches include French fries or green salad
substitute small Caesar, seasonal fruit, truffle or
sweet potato fries 4*

Harvest Burger **19**
mustard aioli, Vermont cheddar, crispy onions, lettuce & tomatoes on brioche

Beyond Burger  **17**
vegan plant based patty, watercress, grilled eggplant & onion-tomato jam on brioche

Churrasco Steak Sandwich **18**
thinly sliced beef tenderloin, tomato, lettuce, yellow chile & chimichurri mayo

Turkey Caprese Panini **15**
tomato, mozzarella, pesto, oven roasted turkey breast, arugula on toasted sourdough




ENTRÉES

Veal Scaloppini **28**
warm potato salad, roma tomatoes, arugula & roasted garlic vinaigrette

Fish & Chips **23**
beer battered grouper, fries, grilled lemon, homemade tartar sauce

Roasted Organic Chicken  **28**
half of a Mary's organic chicken, brown rice, wild mushroom ragout, baby carrots, thyme chicken jus

Lobster Pappardelle **28**
lobster, asparagus, roasted tomatoes, saffron broth & gremolata

Diver Scallops  **30**
Colorado corn puree, summer squash, oven roasted piquillo peppers & crispy chorizo

ASK ABOUT OUR WEEKLY SPECIALS!

**SONNENALP CLUB MEMBERS:
FULL MEMBERS ENJOY 20% OFF FOOD
SPORTS MEMBERS ENJOY 10% OFF FOOD**

DINNER MENU

Vegan and gluten free options available on request

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

2% culinary appreciation surcharge added to all food items. A \$4 split charge for salads/soups and entrees will be applied upon sharing menu items.

 = gluten free

 = vegetarian