



IN-ROOM DINING

Breakfast 7 - 11 am

All Day 11:30 am - 4 pm

Dinner 4 - 10:30 pm

Late Night 10:30 pm - 6:30 am

VICEROY
SNOWMASS



BREAKFAST

7 - 11 am

Fruits, Grains & Cereals

Fruit Salad VG \$15
Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfait D,V \$20
Greek Yogurt, Mixed Berries, Granola

Açai Bowl N, VG, G \$20
Seasonal Fruit, Toasted Shredded Coconut,
Peanut Butter, Mixed Berries, Banana,
Oat Milk, Granola

Cereals G, D \$7
Nut Cheerios, Cheerios, Fruit Loops,
Golden Grahams, Raisin Bran,
Cinnamon Toast Crunch, Frosted Flakes,
Lucky Charms
- Add Sliced Banana \$5 Berries \$7

Sweet Fare

Orange French Toast G,D \$25
Mixed Berries, Mandarin Supreme,
Orange and Vanilla Battered Brioche
Bread, Vermont Maple Syrup

House Made Waffles G, D, N \$25
Choice of Chocolate Chip, Blueberries,
or Plain, Powdered Sugar, Mixed Berries
- Add Peanut Butter, Nutella, Sliced Banana \$5

Buttermilk Pancakes G, D \$25
Choice of Chocolate Chip, Blueberries
or Plain. Powdered Sugar, Mixed Berries,
Honey or Vermont Maple Syrup

Specialties

Viceroy Breakfast* \$36
Eggs any Style, House Potatoes, Toast.
Includes coffee and choice of juice.
- Choice of Bacon, Pork sausage,
Chicken Apple Sausage or Canadian Bacon

Eggs Benedict* G \$29
Hollandaise Sauce, House Potatoes.
Choice of Spinach, Canadian Bacon
or Smoked Salmon

Avocado Toast G, V \$20
Sourdough Bread, House Avocado Spread,
Cucumber, Red Onion, Cherry Tomato,
Lemon Olive Oil, House Salad,
Toasted Pumpkin Seeds
- Add Smoked Salmon \$7 or
Two Eggs any Style* \$8

Viceroy Omelette D \$28
Bell Peppers, Caramelized Onions,
Roasted Mushrooms, Cheddar Cheese,
House Potatoes.
- Choice of Bacon or Ham

Lox Bagel G, D \$26
Bagel (Daily, Selection), Red Onion,
Heirloom Tomato, Capers and Dill Cream
Cheese, Smoked Salmon, House Potatoes

Chef de Tournant - Balam Viadiu | Pastry Chef - Carissa Saucier

An automatic 22% service charge & \$12 delivery fee will be added to all checks

G contains gluten | V vegetarian | D contains dairy | S contain shellfish | N contain nuts | VG vegan

*These items may be served raw or undercooked based on your specification or contain raw and undercooked ingredients. Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase the risk of food-borne illness. Our fryer is shared with gluten products.



BREAKFAST

7 - 11 am

For the Kids

Buttermilk Pancakes \$22
 or **French Toast** ^{G,D}
 Vermont Maple Syrup, Mixed Berries,
 Powdered sugar

Mini Viceroy Breakfast* \$22
 One Egg any Style, House Potatoes,
 Bacon, Chicken Sausage, or Pork Sausage
 - Upgrade to Two Eggs any Style*

Breakfast Breads upon availability

Muffin Daily Variety \$5
Croissant House Baked \$7
Bagel Cream Cheese \$6
English Muffin Butter, Preserves \$5
Toast White Bread, Wheat Bread,
 Rye, Brioche, Gluten Free Bread \$5

Beverages

Water Aqua-Panna or San Pellegrino, Liter \$10
Sodas Assorted \$5
Juices Orange, Grapefruit, Apple,
 Cranberry, Tomato, Pineapple \$6
Hot Tea Assorted Selection \$7
Milk Whole, 2%, Skim, Oat, Almond, Soy \$5
Hot Chocolate Marshmallows \$8

Additions

Two Eggs any Style \$8
Chicken Apple Sausage \$7
Pork Breakfast Sausage \$7
Smoked Bacon \$7
Canadian Bacon \$7
Smoked Salmon \$7
Breakfast Potatoes \$5
Greek Yogurt \$7
Fruit cup \$7
Mixed berries \$7
Spinach \$7

Coffee

Drip Coffee Regular or Decaf \$6
 Small Pot \$12 | Large Pot \$18
Americano Double Espresso \$7
Espresso Double \$7
Macchiato Single \$6
Cappuccino Foamed Milk \$8
Latte Steamed Milk \$8

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VICEROY

SNOWMASS





ALL DAY
11:30 am - 4 pm

Share

- Traditional Guacamole** VG, GF \$25
Pico de Gallo, Tortilla Chips
- Chicken Wings** D, G \$25
Buffalo, BBQ, Teriyaki or Plain, Celery and Carrots, Ranch Dressing or Bleu Cheese

Soup & Salads

- House-Made Chicken Noodle Soup** G \$20
Chicken, Vegetables, Pasta
- Creamy Tomato Bisque** D, G, V \$20
Basil, Croutons, Cream
- Add Grilled Cheese \$10
- Asian Salad** N, G, V \$25
Napa Cabage, Local Greens, Mandarins, Cashews, Crispy Noodles, Green Onion, Sesame Vinaigrette
- Caesar Salad** D, G \$25
Romaine Hearts, Grana Padano, Cherry Tomato, Creamy Caesar Dressing, Croutons
- Enhance Your Salad
Grilled Shrimp \$19
Grilled Chicken Breast \$15
Grilled Salmon \$19

Sides

- French Fries** G \$12
- Truffle Fries** G, D \$17
Granda Padano, Parsley, Garlic Aioli
- Crispy Brussel Sprouts** G \$17
Honey, Lemon, Salt

Mains

- Assay Hill Burger** G, D \$30
7 oz Beef Patty, House Seasoning, Lettuce, Tomato, Red Onion, Cheddar Cheese, Bacon, Avocado, Herb Aioli
- Gluten Free Bread & Impossible Burger Patty Available Upon Request & Availability

- Grilled Chicken Sandwich** G, D \$28
Grilled Chicken Breast, Cheddar Cheese, Bacon, Lettuce, Tomato, Buffalo Ranch

Kids

(All sandwiches come with french fries)

- Chicken Tenders** G, D \$22
Ranch Dressing

- Grilled Cheese Sandwich** G, D \$22
Cheddar and American Cheese

- Wagyu Beef Sliders** G, D \$22
American Cheese

- Mac and Cheese** G, D \$22
White Cheddar Sauce, Pasta

Dessert

- Chocolate Lava Cake** GF \$17
Choice of Ice Cream, Berries

- Dulce de Leche Churros** G, D \$17
Caramel Sauce, Chocolate Sauce and Vanilla Ice Cream

- House Made Trio Ice Creams** D \$15
Ask your server about our house made flavors
- One Scoop \$5

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DINNER

4 - 10:30 pm

Mains

Grilled Salmon G, D \$54

Roasted Cherry Tomatoes, Sweet Potato Puree, Citrus Vinaigrette, Crispy Shallots

Steak Frites G, D \$65

Marinated Skirt Steak, House Butter, Roasted Cherry Tomatoes, Creamy Cilantro Sauce, Fries

Fettuccine Truffle Alfredo G, D, V \$32

Fettuccine, Truffle Oil, Grana Padano, Herbed Panko

- Enhance your Pasta add

Grilled Shrimp \$19

Chicken \$15

Salmon* \$19

Sides

Bacon Mac and Cheese G, D \$17

White Cheddar Sauce, Herbed Panko, Crispy Bacon, Pasta

Mashed Potatoes D \$17

Yukon Gold Potatoes, Butter, Cream

Grilled Asparagus and Carrots VG \$17

Lemon Oil, Salt

Kids

(All sandwiches come with french fries)

Chicken Tenders G, D \$22
Ranch Dressing

Grilled Cheese Sandwich G, D \$22
Cheddar and American Cheese

Wagyu Beef Sliders G, D \$22
American Cheese

Mac and Cheese G, D \$22
White Cheddar Sauce, Pasta

Dessert

Chocolate Lava Cake GF \$17
Choice of Ice Cream, Berries

Dulce de Leche Churros G, D \$17
Caramel Sauce, Chocolate Sauce and Vanilla Ice Cream

House Made Ice Cream Trio D \$15
Ask your server about our house made flavors
- One Scoop \$5

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LATE NIGHT

10:30 pm - 6:30 am | Call (970) 923-8000

Snacks

Caesar Salad ^{G, D} **\$22**
Chopped Romaine Hearts, House-Made Caesar Dressing, Parmigiano Reggiano, Cherry Tomato, Croutons

Turkey Club ^G **\$25**
Multigrain, Herb Aioli, Lettuce, Tomato, Roasted Turkey, Smoked Bacon

Italian Cold Meats ^G **\$26**
Baguette, Herb Aioli, Lettuce, Tomato, Italian Meats, Swiss Cheese

Sweet Fare

Chocolate Brownies ^{G, D} **\$20**

Assorted Macarons ^N **\$20**

Late Night Beverage

Diageo Pre-Batched Craft Cocktail

Enjoy the curated cocktails served in a 375 ml bottle of premium Diageo Collections.

Ketel One Vodka Cosmopolitan **\$40**
Ketel One Vodka, triple sec liqueur, real cranberry juice, real lime juice

Ketel One Vodka Espresso Martini **\$40**
Ketel One Vodka, cold brew coffee liqueur, simple sugar

Astral Margarita **\$40**
Blanco tequila, tart lime and triple sec liqueur

Tanqueray Negroni **\$40**
Tanqueray London Dry Gin, Italian aperitif bitters, sweet Vermouth

Bulleit Old Fashioned **\$40**
Bulleit Rye, bitters

Bulleit Manhattan **\$40**
Bulleit Straight Rye, sweet vermouth and bitters

Crown Royal Whisky Sour **\$40**
Blended Canadian Whisky, lemon juice, black cherry

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BEVERAGES

Cold Cocktails

3 to 10 PM

Bubbly Blossom \$22

Belvedere, St Germain, Bubbles

The Cirque™ Dry Vodka Martini \$22

Tito's, Dry Vermouth, Bitters

Lavender Elegance Martini \$22

Woody Creek Mary's, St Germain, Lavender, Lemon

Viceroy Margarita \$22

Corazon Blanco Tequila, Agave, Orange, Lime

Oaxaca Nights \$22

Vida Mezcal, Lime, Aperol, Cinnamon

Spicy Paloma \$22

Jalapeño infused Volcan Blanco,
Grapefruit juice, Q Grapefruit soda

The Cozy Mogul \$22

Maestro Dobel Diamate, Lime, Prickly pear, Agave

Smokey Old Fashioned \$35

Buffalo Trace, Angostura Bitters, Orange
Bitters, Demerara Sugar, Applewood Smoke

Barrel Aged

3 to 10 PM

Vanilla Manhattan \$35

Woody Creek Rye, Vermouth, Bitters

Vieux Carré \$35

Cognac, Bourbon, Benedictine, Vermouth, Bitters

Mezcal Negroni \$35

Dona Vega Mezcal, Campari, Antica Sweet Vermouth

Diageo Pre-Batched Craft Cocktail

All Day Available

Diageo Pre-Batched Craft Cocktail

Enjoy the curated cocktails served in a

375 ml bottle of premium Diageo Collections.

Ketel One Vodka Cosmopolitan \$40

Ketel One Vodka, triple sec liqueur,
real cranberry juice, real lime juice

Ketel One Vodka Espresso Martini \$40

Ketel One Vodka, cold brew coffee liqueur,
simple sugar

Astral Margarita \$40

Blanco tequila, tart lime, triple sec liqueur

Tanqueray Negroni \$40

Tanqueray London Dry Gin,
Italian aperitif bitters, sweet Vermouth

Bulleit Old Fashioned \$40

Bulleit Rye, bitters

Bulleit Manhattan \$40

Bulleit Straight Rye, sweet vermouth and bitters

Crown Royal Whisky Sour \$40

Blended Canadian Whisky, lemon juice,
black cherry

Warm Cocktails

3 to 10 PM

"Top of the village" Apple cider \$19

*Mezcal or Whiskey option

Leopold Brothers or Vida Mezcal, apple, cinnamon

"Campo base" Hot Toddy \$19

Vida Mezcal, Agave, lemon, Earl Grey

Mulled "Rose all day" \$19

Rose, Secret Spice, Grapefruit

Zero-Proof Cocktails

3 to 10 PM

NA Espresso Martini \$16

Seedlip Spice 94, Cold brew, Maple, Espresso

NA Spicy Jalapeno Margarita \$16

Seedlip Garden 108, Pineapple, Lemon, Agave

Mocktails

All Day Available

Strawberry Mint Breeze \$14

Lemonade, Strawberry Hibiscus Mint
Agua Fresca, Simple Syrup

Cucumber Lemon Ginger Basil Gimlet \$14

Lime Juice, Lemon Ginger Basil Agua Fresca,
Simple Syrup, Cucumber

Tamarind Punch \$14

Pomegranate Juice, Orange Juice, n
Cranberry Juice, Tamarind Agua Fresca

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BEVERAGES

Wine by the Glass

BUBBLES

Cava Brut Campo Viejo, Spain, n/v	19 85
Brut Bouvet, Brut Signature, France, n/v	19 85
Rosé Bouvet Rosé Excellence, Crémant de Loire, France, n/v	20 89
Champagne Brut Möet & Chandon, Imperial, France, n/v	30 145
Champagne Brut Veuve Clicquot, Yellow Label, Brut	35 165
Champagne Rosé Möet & Chandon Rosé Imperial, France, n/v	36 180
Champagne Rosé Veuve Clicquot, Brut Rosé, Reims, France, n/v	38 190
Sparkling Wine French Bloom Le Blanc (Non-Alcoholic) 0.0%	15 75
Sparkling Wine French Bloom Le Rosé (Non-Alcoholic) 0.0%	18 85

WHITE & STILL ROSÉ

Rosé French Blue, Bordeaux, France, 2022	19 85
Rosé Whispering Angel, Côtes de Provence, France, 2023	19 87
Pinot Grigio Barone Fini, Valdadige DOC, Italy, 2023	19 85
Sauvignon Blanc White Haven, Marlborough, New Zealand, 2023	22 95
Sauvignon Blanc Chateau de Sancerre, Sancerre, France, 2023	25 120
Chenin Blanc Domaine Pichot, Le Peu de la Moreitte, Vouvray, France, 2022	20 90
Chardonnay Domaine Marc Morey, Rully, Burgundy, France, 2020	25 120
Chardonnay Rombauer, Carneros, California, 2023	28 140

RED

Pinot Noir Simi, Sonoma County, 2022	22 95
Pinot Noir Domaine Mouton, Givry, Burgandy, France, 2022	26 125
Malbec Don Nicanor, Mendoza, Argentina, 2021	20 90
Tempranillo Numanthia, Termes, Toro, Spain, 2020	20 90
Zinfandel Rombauer, Napa Valley, California, 2021	24 90
Sangiovese Rosso Di Montalcino, Tuscany, Italy, 2020	26 110
Cab. Sauvignon Justin, Paso Robles, California, 2021	28 140
Cab. Sauvignon Stags' Leap Artemis, Napa, California, 2021	35 170
Cab. Sauvignon Caymus Napa Valley, 1 LTR, 2022	69 325



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