

# VICEROY

SNOWMASS

## LOUNGE SIGNATURE COCKTAILS

### SMOKEY OLD FASHIONED 30

*Buffalo Trace, Angostura Bitters, Orange Bitters, Demerara, Sugar, Apple Wood Smoke*

### MEYER LEMON BEES KNEES 20

*Gun Powder Gin, Honey Simple, Meyer Lemon Juice*

### VICEROY MARGARITA 20

*Corazon Blanco Tequila, Agave, Orange, Lime*

*Enhance your margarita +3 | Hibiscus | Passion Fruit | Tamarind | Spicy*

### OAXACA NIGHTS 20

*Vida Mezcal, Lime, Aperol, Cinnamon Simple*

### DIRTY HARRY 20

*Hendricks Gin, Olives*

### SPICY PALOMA 20

*Volcan, Grapefruit Juice, Q Grapefruit Soda*

### MERCADO MARGARITA 20

*Corazon Blanco, Passion Fruit, Lime, Lemon, Hibiscus*

### LAVENDER ELEGANCE MARTINI 20

*Boodles Gin, St. Germain, Lavender, Lemon*

## BARREL AGED COCKTAILS 30

### VANILLA MANHATTAN

*Woody Creek Rye, Antica Sweet Vermouth, Angostura Bitters, Vanilla Bean*

### VIEUX CARRÈ

*Cognac, Bourbon, Benedictine, Antica Sweet Vermouth*

*Angostura Bitters, Peychaud's Bitters*

### MEZCAL NEGRONI

*Dona Vega Mezcal, Campari, Antica Sweet Vermouth*

## ZERO-PROOF COCKTAILS 15

### GARDEN SOUR

*Seedlip Spice 108, Rosemary, Apple Juice, Lemon*

### The Midwestern

*Seedlip Spice 94, Grapefruit, Lemon, Simple*

## TORO MOCKTAILS 12

### STRAWBERRY MINT BREEZE

*Lemonade, Strawberry Hibiscus Mint Agua Fresca, Simple Syrup*

### CUCUMBER LEMON GINGER BASIL GIMLET

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

### TAMARIND PUNCH

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

## BEER 9.50

Coors Light

Coors Banquet

Pacifico

Stella Artois

Mountain Time

Titan IPA

Apricot Blonde

Heineken NA

Modelo

## DRAFT BEER 8

Voodoo Ranger IPA

Aspen Brewing Ajax Pilsner

White Rascal White Ale

# VICEROY

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DINNER  
4:00pm - 10:00pm

## FOR THE TABLE

**TRADITIONAL GUACAMOLE** <sup>V,G</sup> 22

*Pico de Gallo, Corn Tortilla Chips*

**CHARCUTERIE BOARD** <sup>N,G,D</sup> 35

*Chef selection of Local Cheeses, selection of Salamis, House Jam, Assorted Nuts, Dried Fruit, Pita Bread*

## SOUP & SALAD

**TRADITIONAL CAESAR SALAD** <sup>D,G</sup> 22

*Miso Caesar, Cherry Tomatoes, Parmesano*

**Enhance Your Salad: Chicken 13, Salmon 15, Jumbo Shrimp, 17**

**CHICKEN NOODLE SOUP** 20

*Shredded Chicken, Vegetable Medley, Tender Pasta*

## MAINS

**HERB PAN SEARED ORA KING SALMON** <sup>D</sup> 52

*Seasonal Vegetable Medley, House Vinaigrette*

**12OZ NY STRIP** <sup>D</sup> 75

*Chimichurri, Shishito Peppers*

**BBQ HALF CHICKEN** <sup>D</sup> 48

*House BBQ Marinade, Rosemary Mashed Potatoes, Asparagus*

**ROASTED CAULIFLOWER** <sup>VG,N</sup> 32

*Red Nutted Pipian, Chimichurri, Cheese Poblano Sauce*

**BISON BURGER\*** <sup>D,G</sup> 30

*Garlic Aioli, Bacon, Lettuce, Tomato, Provolone*

## SIDES

**CLASSIC TRUFFLE FRIES** <sup>D</sup> 17

*Parmesan, Chives*

**MASHED POTATO** <sup>D</sup> 17

*Rosemary Butter*

*G Contains Gluten | V Vegetarian | D Dairy | S Shellfish | 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 risk of food-borne illness.*

*An Automatic Service Charge of 22% Will Be Added To All Checks*

*Executive Chef | Chris Mitchum  
Restaurant Chef | Marco Caceres  
Chef de Partie | Eduardo Martin*

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## WINE BY THE GLASS

### BUBBLES

**CAVA BRUT 19 | 85**

*Campo Viejo, Spain, n/v*

**BRUT 19 | 85**

*Bouvet 'Brut Signature,' France, n/v*

**ROSÉ 20 | 89**

*Bouvet 'Rose Excellence,' Crémant de Loire, France, n/v*

**CHAMPAGNE ROSÉ 36 | 180**

*Möet & Chandon 'Rosé Imperial,' France, n/v*

**CHAMPAGNE ROSÉ 38 | 190**

*Veuve Clicquot 'Brut Rosé,' Reims, France, n/v*

**CHAMPAGNE BRUT 30 | 145**

*Möet & Chandon 'Imperial,' France, n/v*

**CHAMPAGNE BRUT 35 | 165**

*Veuve Clicquot 'Yellow Label,' Brut Reims, France, n/v*

**SPARKLING WINE (NON-ALCOHOLIC) 15 | 75**

*French Bloom Le Blanc*

**SPARKLING WINE (NON-ALCOHOLIC) 18 | 85**

*French Bloom Le Rosé*

### WHITE & STILL ROSÉ

**ROSÉ 19 | 85**

*French Blue, Bordeaux, France, 2022*

**ROSÉ 19 | 87**

*Whispering Angel, Côtes de Provence, France, 2023*

**PINOT GRIGIO 19 | 85**

*Barone Fini, Valdadige, DOC, Italy, 2022*

**SAUVIGNON BLANC 22 | 95**

*White Haven, Marlborough, New Zealand, 2023*

**SAUVIGNON BLANC 25 | 120**

*Château de Sancerre, Sancerre, France, 2023*

**CHARDONNAY 25 | 120**

*Clos de Chaigne, Rully, 1er Monopole, Burgandy, 2022*

**CHARDONNAY 28 | 148**

*Rombauer, Carneros, California, 2023*

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## WINE BY THE GLASS

### RED

**PINOT NOIR 22 | 95**

*Simi, Sonoma County, 2022*

**PINOT NOIR 26 | 125**

*Domain Mouton, Givry, Burgandy, France, 2021*

**MALBEC 20 | 90**

*Don Nicanor, Mendoza, Argentina, 2021*

**TEMPRANILLO 20 | 90**

*Numantheria, 'Termes,' Toro, Spain, 2020*

**ZINFANDEL 24 | 90**

*Rombauer, Napa Valley, California, 2021*

**SANGIOVESE 26 | 110**

*Rosso Di Montalcino, Tuscany, Italy, 2020*

**CAB. SAUVIGNON 28 | 140**

*Justin, Paso Robles, California, 2021*

**CAB. SAUVIGNON 35 | 170**

*Stags' Leap 'Artemis,' Napa, California, 2021*

**CAB. SAUVIGNON 69 | 300**

*Caymus, Napa, California, 2022*

### SAKE | BY BTL

**HEAVEN SAKE**

*Junmail, Hyogo, Japan, 300ml*

**SUGIDAMA 40**

*Murai Family, Junmai Ginjo, Japan, 300ml*

**NIGORI GENSHU 40**

*Murai Family, Nigori, Japan, 300ml*

### SAKE | BY GLASS

**ORIGAMI 13 | 65**

*White Lotus, Arkansas, USA, 750ml*

**UKIYO-E 15 | 75**

*Daigingo, Hakutsuru, Japan, 720ml*

**JUNMAI GINGO 16 | 80**

*Winter Warrior, Japan, 720ml*

**NAGINATA 18 | 90**

*Junmai Daiginjo, Japan, 750ml*