



# IN ROOM DINING MENU

VICEROY  
SNOWMASS

# BREAKFAST

7:00am - 11:00am

## FRUITS, GRAINS & CEREALS

**Bowl of Berries VG**  
fresh mint

**Steel-Cut Organic Oatmeal VD**  
brown sugar / berries / cream / golden raisins

**Greek Yogurt Parfait VDN**  
house granola / fresh berries / local honey

### Cereals

honey nut cheerios / cheerios / fruit loops / golden grahams.  
raisin bran / cinnamon toast crunch / frosted flakes  
corn flakes  
**add sliced banana; berries**

## SPECIALTIES

**Toro Breakfast\* GD**  
eggs any style / breakfast potatoes / choice of breakfast  
meat / toast / includes juice & coffee

**Banana French Toast GDN**  
caramalized banana / brown sugar / maple syrup / candied  
pecans

**Huevos Rancheros GD**  
eggs any style / corn tortillas / pinto beans / tomatoes  
pepper jack cheese / sour cream / ranchero & tomatillo  
sauces

**Breakfast Sandwich\* GD**  
brioche bun / over easy egg / black forest ham / gruyere  
cheese / jalapeño

**Traditional Eggs Benedict\* GD**  
poached eggs / canadian bacon / english muffin  
hollandaise / fruit or breakfast potatoes

## LIGHTER FARE

**Blueberry-Lemon Quinoa Pancakes DV**  
berries / lemon curd / vermont maple syrup

**Smoked Salmon Avocado Toast G**  
berries / lemon curd / vermont maple syrup

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

*\*These items may be served raw or undercooked based on your specification or contain raw and undercooked ingredients. Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase the risk of food-borne illness*

**(An automatic 22% service charge & \$10 delivery fee will be added to all checks)**

*Executive Chef | Chris Mitchum*

*Restaurant Chef | Marco Caceres*

*Chef De Partie | Eduardo Martin*

## FOR THE KIDS

**Buttermilk Pancakes G V D**  
vermont maple syrup / mixed berries / powder sugar

**Mini Toro Breakfast\* G D**  
one egg any style / breakfast potatoes / bacon or chicken  
sausage

**\*Our Fryer is Shared With Gluten Products\***

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### BREAKFAST BREADS

**Muffin G**  
daily variety

**Croissant G**  
house-baked

**Bagel G**  
cream cheese D

**English Muffin G**  
butter / preserves

**Toast G**  
marble rye / country white / wheat

### ADDITIONS

**One Egg Any Style\***  
**Chicken-Apple Sausage**  
**Pork Breakfast Sausage**  
**Pecan Smoked Bacon**  
**Black Forest Ham**  
**Breakfast Potatoes**  
**Toast**  
marbled rye / wheat / white  
**Greek Yogurt**  
**Fruit Cup**

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### BEVERAGES

**Water** aqua-panna or pellegrino, Liter

**Fresh Green Juice**

**Sodas** (Assorted)

**Juices** orange / grapefruit / apple  
cranberry / tomato / pineapple

**Hot Tea** assorted flavors

**Milk:** whole / 2% / skim / oat / almond  
soy

**Hot Chocolate** marshmallows

### COFFEE

**Drip Coffee** regular or decaf  
small pot, large pot

**Americano** double espresso

**Espresso** double

**Macchiato** single

**Cappuccino** foamed milk

**Latte** steamed milk

### COCKTAILS

**Bloody Mary**

**Mimosa**

**Screw Driver**

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# ALL DAY DINING

11:30am - 9:30pm

## **Toro Guacamole V G**

pico de gallo / tortilla chips

## **Organic Chicken Noodle Soup G**

diced chicken / vegetable medley  
tender pasta

## **Traditional Caesar Salad D**

romaine / croutons / parmeggiano-romano  
corn-bread croutons / cherry tomatoes  
add chicken / shrimp / salmon

## **Viceroy Club D G**

turkey / ham / avocado / bacon / lettuce  
tomato / fries

## FOR THE KIDS

### **Chicken Fingers G**

french fries

### **Two Wagyu Beef Sliders\* D G**

cheddar cheese / fries

### **Pepperoni / Cheese Pizza D G**

## DESSERT

### **Dulce De Leche Churros G D N**

caramel sauce / chocolate sauce / vanilla  
ice cream

### **House-Made Ice Cream G D**

chocolate / vanilla / bi-weekly flavors

## AFTER 4:00pm

### **Aglio e Olio G D**

pasta / olive oil / garlic / chili flakes / parmesan  
Enhance your pasta with **jumbo prawns  
chicken / salmon\***

### **12oz Prime NY Strip\* D**

served with: shishito peppers  
herb butter / argentinian chimichurri

### **Cast Iron BBQ Chicken D**

mashed potatoes / broccolini / balsamic reduction

### **Choripan G D**

chorizo / chimichurri / pickled onion / house fries

### **Roasted Cauliflower VG**

cashew nut aioli / palmito emulsion / frisse salad

### **Lamb Sliders G D**

fig jam / arugula / goat cheese / house fries\*

## SIDES

### **Mashed Potato D V**

### **Broccolini & Asparagus VG**

### **Classic Truffle Fries D, V**

Parmesan Cheese

## MOCKTAILS

### **Strawberry Mint Breeze**

Lemonade / Strawberry Hibiscus Agua  
Fresca / Simple Syrup

### **Cucumber Lemon Ginger Basil Gimlet**

Lemonade / Lemon Ginger Mint Agua  
Fresca / Simple Syrup

### **Tamarind Punch**

Pomegranate Juice / Orange Juice  
Cranberry Juice / Tamarind Agua Fresca

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# WINE BY THE GLASS | BOTTLE

(Full Toro Kitchen & Lounge wine list available upon request)

## BUBBLES

**Cava Brut** Campo Viejo, Spain, N.V.

**Brut Rosè** Bouvet, Crémant De Loire, N.V.

**Champagne Brut** Moët & Chandon, Imperial, France, N.V.

**Champagne Brut Rosè** Moët & Chandon, Rosè Imperial, France, N.V.

**Champagne Brut** Veuve Clicquot 'Yellow Label', Brut, Reims, N.V. France

**Champagne Rosè** Veuve Clicquot ' Brut Rosè,' N.V. France

## WHITE & STILL ROSÈ 6oz

**Rosè** French Blue, Bordeaux, France 2021

**Albariño** Vionta, Spain 2022

**Sauvignon Blanc** White Haven, Marlborough, New Zealand, 2021

**Sauvignon Blanc** Château de Sancerre, France, 2022

**Chardonnay** Rombauer, Carneros, 2022

**Claos Du Chaigne** "Rully," 1er Cru Monopole, 2021

## RED 6oz

**Pinot Noir** Simi, Sonoma County, 2019

**Pinot Noir** Domaine Mouton, Burgundy, France, 2021

**Malbec** Don Nicanor, Mendoza Argentina, 2020

**Tempranillo** Numanthia 'Termes,' Toro, Spain, 2020

**Cabernet Sauvignon** Justin, Paso Robles, 2020

**Cabernet Sauvignon** Stags Leap "Artemis," Napa, California, 2020

**Cabernet Sauvignon** Caymus, Napa, California, 2021

## NON-ALCOHOLIC

**Sparkling Wine French Bloom Le Blanc (Non-Alcoholic) 0.0%**

**Sparkling Wine French Bloom Le Rose (Non-Alcoholic) 0.0%**

# COCKTAILS

## CLASSICS

### VICEROY MARGARITA

Corazon Blanco Tequila / Agave / Orange / Lime

### MAROON BELLS PALOMA

Jalapeño-infused Corazon Tequila / Grapefruit / Q Grapefruit Soda

### BERNESE "VI" HEIGHTS

Buffalo Trace / Amaro / Aperol

### DIRTY HARRY

Hendrick's Gin, Bleu Cheese-Stuffed Olives

### EMMA ROAD SANGRIA

White Wine, Peach Liquor, Berries

## BARTENDER'S SPECIAL

### SNEAKY'S OAXACA

Vida Mezcal, Aperol, Lime

### SKYLINE ROSEMARY BEES KNEES

Gunpowder Gin, Honey, Meyer Lemon Juice

## BARREL AGED

### VANILLA MANHATTAN

Woody Creek Rye, Antica Sweet Vermouth, Vanilla Bean, Peychaud Bitters

### VIEUX CARRÉ

Bourbon, Benedictine, Antica Sweet Vermouth

### MEZCAL NEGRONI

Dona Vega Mezcal, Campari, Antica Sweet Vermouth

## DRAFT BEER

## CANNED BEER w

Coors Light  
Coors Banquet  
Pacifico  
Stella Artois  
Modelo  
Mountain Time  
Titan IPA  
Heineken NA