

## CLASSICS

### VICEROY MARGARITA

corazon blanco tequila - agave - orange - lime

### BERNESE “VI” HEIGHTS

buffalo trace - amaro - aperol

### MAROON BELLS PALOMA

jalapeño-infused corazon tequila - grapefruit - q grapefruit soda

### DIRTY HARRY

hendrick’s gin - bleu cheese-stuffed olives

### EMMA ROAD SANGRIA

white wine - peach liquor - berries

## BARTENDER’S SPECIAL

### SMOKEY OLD FASHIONED

buffalo trace - angostura bitters - orange bitters - demerara sugar

apple wood smoke

### SNEAKYS OAXACA

vida mezcal - aperol - lime

### SKYLINE ROSEMARY BEES KNEES

gun powder gin - honey simple syrup - meyer lemon juice

## BARREL-AGED

### VANILLA MANHATTAN

woody creek rye - antica sweet vermouth - vanilla bean - peychaud bitters

### VIEUX CARRÉ

cognac - bourbon - benedictine - antica sweet vermouth

### MEZCAL NEGRONI

dona vega mezcal - campari - antica sweet vermouth

## BEERS

### CANNED

### DRAFT

## NON-ALCOHOLIC

### GARDEN SOUR

seedlip garden 108 - apple juice - rosemary - lemon

### THE MIDWESTERN

seedlip spice 94 - grapefruit - lemon

## MOCKTAILS

### STRAWBERRY MINT BREEZE

lemonade - strawberry hibiscus - mint - agua fresca - simple syrup

### CUCUMBER LEMON GINGER BASIL GIMLET

lemonade - lemon ginger basil - agua fresca - simple syrup

### TAMARIND PUNCH

pomegranate - orange - cranberry - tamarind agua fresca

## BUBBLES

**CAVA BRUT** Campo Viejo, Spain, n/v

**BRUT** Bouvet ‘Brut Signature,’ France, n/v

**ROSÉ** Bouvet ‘Rosé Excellence,’ Crémant de Loire, France, n/v

**CHAMPAGNE BRUT** Möet & Chandon ‘Imperial,’ France n/v

**CHAMPAGNE BRUT** Veuve Clicquot ‘Yellow Label,’ Brut

**CHAMPAGNE ROSÉ** Möet & Chandon ‘Rosé Imperial,’ France, n/v

**CHAMPAGNE ROSÉ** Veuve Clicquot ‘Brut Rosé,’ Reims, France, n/v

**SPARKLING WINE** French Bloom Le Blanc (Non-Alcoholic) 0.0%

**SPARKLING WINE** French Bloom Le Rosé (Non-Alcoholic) 0.0%

## WHITE & STILL ROSÉ

**ROSÉ** French Blue, Bordeaux, France, 2021

**PINOT GRIGIO** Barone Fini, Valdadige DOC, Italy, 2021

**ALBARIÑO** Vionta, Rias Baixas, Spain, 2022

**SAUVIGNON BLANC** White Haven, Marlborough, New Zealand, 2023

**SAUVIGNON BLANC** Château de Sancerre, Sancerre, France, 2022

**CHARDONNAY** Clos de Chaigne, “Rully,” 1er Monopole, Burgandy, 2021

**CHARDONNAY** Rombauer, Carneros, California, 2022

## RED

**PINOT NOIR** Simi, Sonoma County, 2019

**PINOT NOIR** Domaine Mouton, Givry, Burgandy, France, 2021

**MALBEC** Don Nicanor, Mendoza, Argentina, 2020

**TEMPRANILLO** Numanthia ‘Termes,’ Toro, Spain, 2020

**ZINFANDEL** Rombauer, Napa Valley, California, 2020

**SANGIOVESE** Rosso Di Montalcino, Tuscany, Italy, 2020

**CAB. SAUVIGNON** Justin, Paso Robles, California, 2020

**CAB. SAUVIGNON** Stags’ Leap ‘Artemis,’ Napa, California, 2020

**CAB. SAUVIGNON** Caymus, Napa, California, 2021

## SAKE

**HEAVEN SAKE** Junmai, Hyogo, Japan, 300ml

**JUNMAI DAIGINJO** Naginata Junmai Daiginjo, Japan, 750ml

**JUNMAI GINGO** Winter Warrior, Japan, 720ml

## FOR THE TABLE

### TRADITIONAL GUACAMOLE

pico de gallo - tortilla chips

### BEER CHEESE DIP <sup>G</sup>

house pretzel

### CHARCUTERIE BOARD <sup>N, G, D</sup>

chef selection of local cheeses - selection of salami - house jam - assorted nuts

dried fruit - pita bread

## SOUP & SALAD

### CAESAR <sup>D</sup>

romaine - parmigiano-reggiano - cornbread croutons - cherry tomatoes

enhance your salad | jumbo prawns <sup>S</sup>, chicken, salmon\*

### ORGANIC CHICKEN NOODLE SOUP <sup>G</sup>

diced chicken - vegetable medley - tender pasta

## SPECIALTIES

### AGLIO e OLIO <sup>D, G</sup>

pasta - olive oil - garlic - chili flakes - parmesan

enhance your pasta | jumbo prawns <sup>S</sup>, chicken, salmon\*

### CAST IRON BBQ CHICKEN <sup>D</sup>

mashed potatoes - broccolini - balsamic reduction

### CHORIPAN <sup>D, G</sup>

chorizo - chimichurri - pickled onion - house fries - hoagie

### ROASTED CAULIFLOWER <sup>VG</sup>

cashew nut aioli - palmito emulsion - frisee salad

### 12OZ PRIME NY STRIP\*

served with sweet peppers <sup>G</sup>, herb butter <sup>D</sup> & argentinian chimichurri

### ASSAY HILL SMASH BURGER\* <sup>G, D</sup>

house paty - bacon - avocado - jack cheese - lettuce - tomato - red onion

dill pickle - herb aioli - brioche bun

## SIDES

### CLASSIC TRUFFLE FRIES <sup>D, V</sup>

parmesan cheese

### MASHED POTATO <sup>D, V</sup>

rosemary butter

### BROCCOLINI & ASPARAGUS <sup>VG</sup>

grilled lemon

## DESSERT

### DULCE DE LECHE CHURROS <sup>D, G</sup>

caramel sauce - chocolate sauce - vanilla ice cream

### HOUSEMADE ICE CREAM <sup>D</sup>

chocolate - vanilla - salted caramel - bi-weekly flavors

CHEF DE CUISINE - EDGAR HERNANDEZ | RESTAURANT CHEF - MARCO CACERES | PASTRY CHEF - CARISSA SAUCIER

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION,OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

\*\* THESE ITEMS SHARE THE SAME FRYER WITH GLUTEN PRODUCTS.

AN AUTOMATIC 22% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.  
\$5 SPLIT CHARGE

VICEROY  
SNOWMASS