

In Room Dining

BREAKFAST

7am-11:00am

FRUITS+GRAINS+CEREALS

Seasonal Fruit V, D 20

Honey-Orange Yogurt Sauce V, D

Bowl Of Berries VG 18

Fresh Mint VG

House-Made Pistachio & Pumpkin Seed Granola G, V, D, N 20

Passionfruit Yogurt, Honey, Fruit

Steel-Cut Organic Oatmeal V, D 18

Brown Sugar, Berries, Golden Raisins, Cream

Cereals 6

Special K, Wheaties, Cheerios, Fruit Loops, Rice Krispies, Frosted Flakes, Corn Flakes & Assorted Kashi Varieties

-Add: Sliced Banana, Berries +3

SPECIALITIES

Toro Breakfast* G, D 35

Eggs Any Style, Breakfast Potatoes, Choice of Breakfast Meat, Toast, Includes Juice & Coffee

Banana French Toast G, D, N 24

Caramelized Banana, Brown Sugar, Maple Syrup, Candied Pecans

Breakfast Sandwich* G, D 25

Brioche Bun, Over Easy Egg, Black Forest Ham, Gruyere Cheese, Jalapeno

Huevos Rancheros* G, D 26

Eggs Any Style, Corn Tortillas, Pinto Beans, Tomatoes, Pepper Jack Cheese, Sour Cream, Ranchero & Tomatillo Sauces

Traditional Eggs Benedict* G, D 28

English Muffin, Poached Eggs Canadian Bacon, Hollandaise, Breakfast Potatoes

Substitutions:

Smoked Salmon +8

Spinach & Mushroom V +6

Toro Omelet G, D 28

Sauteed Spinach, Goat Cheese, Herbs, Breakfast Potatoes

ADDITIONS

One Egg Any Style* 7

Chicken-Apple Sausage 7

Pork Breakfast Sausage 7

Pecan Smoked Bacon 7

Black Forest Ham 7

Breakfast Potatoes 7

Toast-Marbled Rye, Wheat, White 7

Greek Yogurt 7

Fruit Cup 7

BREAKFAST BREADS

Muffin 7

Daily Variety G

Croissant 7

House-Baked G

Bagel 9

Cream Cheese G

English Muffin 7

Butter & Preserves G

Toast 7

Marble Rye, Country White or Wheat G

LIGHTER FARE

Blueberry -Lemon Quinoa Pancakes D, V 22
Berries, Lemon Curd, Vermont Maple Syrup

Smoked Salmon Avocado Toast G 26

Multi-Grain Bread, Smoked Salmon, Avocado, Lemon Oil, Sea Salt, Dill G

COFFEE

Drip Coffee Regular or Decaf 6 /Small Pot 12/ Large Pot 18

Americano Dbl. espresso 7

Espresso Double 7

Macchiato Single 6

Cappuccino Foamed Milk 8

Latte Steamed Milk 8

FOR THE KIDS

(Each Breakfast Comes with Your Choice of Kid's Juice or Milk)

Old Snowmass Oatmeal 17

Brown Sugar/Golden Raisins/Berries/ Cream G, V, D

Buttermilk Pancakes 17

Vermont Maple Syrup/ Mixed Berry/Powder Sugar G, V, D

Toro Banana French Toast 17

Brown Sugar/Caramelized Banana G, D, N

Mini Toro Breakfast* 17

One Local Egg Any Style Breakfast Potatoes, Bacon or Chicken Sausage

BEVERAGES

Water Aqua-Panna or Pellegrino, Liter 10

Sodas (Assorted) 5

Juices Orange, Grapefruit, Apple, Cranberry, Tomato, Pineapple 6

Hot Tea Assorted Flavors 6

Milk Whole, 2%, Skim, Rice, Almond or Soy 5

Hot Chocolate Marshmallows 7

COCKTAILS

Bloody Mary 20

Mimosa 20

Screw Driver 20

G contains gluten | V vegetarian | D contains dairy | S contains shellfish | N contains nuts | VG vegan
*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness

(An automatic 20% service charge & \$5 delivery fees will be added to all the checks)

Executive Chef | Chris Mitchum
Restaurant Chef | Marco Caceres
Chef De Partie | Eduardo Martin

VICEROY

SNOWMASS

ALL DAY DINING

11:30am-10:30pm

Toro Guacamole 25

Pico De Gallo, Tortilla Chips V, G

Organic Chicken Noodle Soup 19

Diced Chicken, Vegetables Medley, Tender Pasta G

Curry Coconut Squash Soup 19

Pine nuts, arugula pistu N, VG

Traditional Caesar Salad 22

Romaine, Croutons, Parmeggiano-Romano, Corn-Bread Crotons, Cherry Tomatoes D

Add Chicken \$10/Shrimp \$12/Salmon \$19

Chicken Wings 21

Celery, Carrots, BBQ Sauce, Blue or Ranch Dressing G

Viceroy Club 25

Turkey, Avocado, Bacon, Lettuce, Tomato, Fries D, G

Lobster Quesadilla 27

3-cheese blend, bacon, yuzu avocado puree, chipotle tomatillo salsa D, G, S

Toro Bison Burger G, D 30

Morita Bacon Jam, Garlic Crema, Chipotle Jack Cheese, Lettuce, Fries

After 5:30PM

Cusco Half Chicken 49

Adobo Marinade, Mashed Potatoes, Grilled Broccolini, Criolla Salsa D

Toro Skuna Bay Salmon D 58*

Cauliflower Purée, Bok Choy, Shimeji Mushrooms, Bacon Morita Jam, Achiote Ponzu

12oz Prime NY Strip* D 79

Served with Shishito Peppers, Barrel Aged Whiskey Onion Butter, Argentinian Chimichurri

Toro Quinoa Bowl V 38

Organic Quinoa, Crispy Tofu, Sweet Plantains, Egg, Sprouts, Broccolini, Green Onions, Sweet Soy

Pappardelle Pasta D 39

Creamy Mushroom Sauce, Wild Mushrooms Ragout, Reggiano Parmesan Cheese

FOR THE KIDS

Chicken Fingers 17

French Fries G

Two Wagyu Beef Sliders 17*

Cheddar Cheese, Fries D, G

Hot Dog 17

All-Natural Beef, Soft Bun, Fries D, G

Grilled Cheese D, G 17

White Bread, American Cheese, Fries

Macaroni & Cheese D, G 17

Vegetable Crudités VG 15

Ranch Dip

DESSERTS

DULCE DE LECHE CHURROS 17

Caramel Sauce, Chocolate Sauce, Vanilla Ice Cream G, D, N

HOUSE MADE ICE CREAMS 15

Chocolate, Vanilla, G, D
Sorbets & *Bi-Weekly* Flavors
VG 15

After Hours 10:30PM- 6:30AM

-SAVORY-

HOUSE SALAD 17

CAESAR SALAD 22

HAM & GRUYERE 18

VEGGIE SANDWICH 15

TURKEY BLT SANDWICH G, D 20

-SWEET SIDE-

ASSORTED MINI MACRONS G, D 12

CAKE POPS G, D 8

WINES BY THE GLASS

(Full Toro Kitchen and Lounge Wine List Available Upon Request)

BUBBLES

Cava Brut 19 Campo Viejo, Spain, N.V

Brut Rosé 20 Bouvet, Crémant De Loire, N.V.

Champagne Brut 37 Moët & Chandon, Imperial, France, N.V.

Champagne Brut Rosé 39 Moët & Chandon, Rosé Imperial, France, N.V.

WHITE & STILL ROSÉ 6oz

Rosé 19 French Blue, Bordeaux, France 2020

Albariño 19 Vionta, Spain, 2020

Sauvignon Blanc 21 White Haven, Marlborough, New Zealand, 2021

Chardonnay 22 Domaine Thibert, Macon-Verze, Burgundy France, 2017

Chardonnay 28 Rombauer, Carneros, 2020

RED 6oz

Pinot Noir 21 Simi, Sonoma County, 2019

Pinot Noir 26 Domaine Mouton, Burgundy, France, 2020

Malbec 19 Luigi Bosco, Mendoza, Argentina, 2019

Tempranillo 20 Numanthia "Termes" Toro, Spain, 2018

Zinfandel 24

Rombauer, Napa, 2019

Sangiovese 25 Rosso Di Montalcino, Tuscany, Italy, 2019

Cabernet Sauvignon 28 Justin, Paso Robles

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