

# VICEROY

SNOWMASS

APRÈS MENU  
4:00pm - 6:00pm

## TRADITIONAL GUACAMOLE <sup>G, VG</sup> 18

*Pico de Gallo, Tortilla Chips, Plantain Chips*

## MIXED NUTS <sup>N, D</sup> 8

*Rosemary Butter*

## TRADITIONAL CAESAR <sup>D</sup> 18

*Romaine, House Caesar Dressing, Anchovies, Parmesan, Corn Bread Croutons  
Crispy Quinoa*

**Enhance Your Salad: Chicken 13, Salmon 19, Jumbo Shrimp, 17**

## AGLIO E OLIO <sup>G, VG</sup> 18

*Fettuccine, Parmesan, Fried Garlic, Parsley, Smoked Paprika Flakes*

**Enhance Your Pasta: Chicken 13, Salmon 19, Jumbo Shrimp, 17**

## LOLLIPOP CHICKEN WINGS <sup>D</sup> 18

*IPA Buffalo, Bleu Cheese Dressing, Ranch, Crudite*

## FLATBREAD MARGHERITA PIZZA <sup>G, D, V</sup> 18

*Fresh Mozzarella, Heirloom Tomatoes, Basil, Marinara*

## COCKTAILS 18

### VICEROY MARGARITA

*Corazon Blanco Tequila, Agave, Orange, Lime*

### BULL RUN PALOMA

*Jalapeño Infused Corazon Blanco Tequila, Q Grapefruit Juice*

*Q Grapefruit Soda*

### SNOWMASS AVIATION

*Aspen Vodka, Lemon Juice, Crème de Violette, Luxardo Liqueur*

### MEADOWS MERCADO

*Jalapeño Infused Corazon Blanco Tequila, Passion Fruit, Agave Bubble*

### MANDARIN HIBISCUS MARGARITA

*El Tesoro Reposado, Hibiscus Mint Agua Fresca, Simple Syrup*

## MOCKTAILS 8

### 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*

## DRAFT BEER 5

## BUBBLES BY GLASS

**CHAMPAGNE ROSÈ** *Möet & Chandon 'Rosè Imperial,' France, n/v 25*

**CHAMPAGNE BRUT** *Möet & Chandon 'Imperial,' France, n/v 20*

## WHITE & STILL ROSÈ BY THE GLASS 15

**ROSÈ** *French Blue, Bordeaux, France, 2021*

**ALBARIÑO** *Vionta, Rias Baixas, Spain, 2021*

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

**SAUVIGNON BLANC** *White Haven, Marlborough, New Zealand, 2022*

**CHARDONNAY** *Mersoleil, Napa, 2021*

## RED BY THE GLASS 15

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

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

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

*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*

# VICEROY

SNOWMASS

## BAR MENU 3:30pm - 10:30pm

### TRADITIONAL GUACAMOLE <sup>G, VG</sup> 25

*Pico de Gallo, Tortilla Chips, Plantain Chips*

### DEVILED EGGS 25

*Beet Egg White, Smoked Salmon, Truffle Oil, Smoked Paprika*

### TRADITIONAL CAESAR SALAD <sup>D</sup> 22

*Romaine, House Caesar Dressing, Anchovies, Parmesan, Corn Bread Croutons, Crispy Quinoa*

**Enhance Your Salad: Chicken 13, Salmon 19, Jumbo Shrimp, 17**

### MIXED NUTS <sup>N, D</sup> 10

*Rosemary Butter*

### CHARCUTERIE BOARD <sup>D, G</sup> 35

*Chef Selection of Local Cheeses, Prosciutto, Salami Selection, Seasonal Jam, Dijon Mustard*

### LOLLIPOP CHICKEN WINGS <sup>D</sup> 25

*IPA Buffalo, Bleu Cheese Dressing, Ranch, Crudite*

### FLATBREAD MARGHERITA PIZZA <sup>G, D, V</sup> 23

*Fresh Mozzarella, Heirloom Tomatoes, Basil, Marinara*

### ROASTED CAULIFLOWER <sup>VG, N</sup> 25

*Frisse-Watercress Salad, Cashew Nut Aioli, Palmito Emulsion, Sweet Popping Peppers, House Vinaigrette*

### LAMB BURGER <sup>G, D</sup> 35

*Fig Jam, Goat Cheese, Arugula, House Fries*

### CHORIPAN <sup>G</sup> 32

*Chorizo Link, Chimichurri, Pickled Red Onion, Soft Hoagie, House Fries*

### 8OZ TENDERLOIN\* 80

*Sweet Peppers, Herb Butter (D), Argentinian Chimichurri*

### AGLIO E OLIO <sup>G, D, V</sup> 26

*Fettuccine, Parmesan, Fried Garlic, Parsley, Smoked Paprika Flakes*

**Enhance Your Pasta: Chicken 13, Salmon 19, Jumbo Shrimp 17**

## SIDES

### CLASSIC TRUFFLE FRIES <sup>D, V</sup> 18

*Truffle Oil, Truffle Salt, Parmesan*

### MASHED POTATO <sup>D, V</sup> 18

*Rosemary Butter*

### BROCCOLINI & ASPARAGUS <sup>VG</sup> 18

*Grilled Lemon*

### PORK BELLY & JALAPEÑO MAC & CHEESE <sup>D, G</sup> 21

*Herb Panko Crust*

*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*

# VICEROY

SNOWMASS

## TORO CLASSICS 23

### VICEROY MARGARITA

*Corazon Blanco Tequila, Agave, Orange, Lime*

### BULL RUN PALOMA

*Jalapeño Infused Corazon Blanco Tequila, Q Grapefruit Juice*

*Q Grapefruit Soda*

### POWDER HORN PAPER PLANE

*Buffalo Trace, Amaro, Aperol*

### THE WINTER SKOL

*Belvedere Vodka, Meyer Lemon Juice, Tarragon Simple, Sparkling Wine*

## TORO SIGNATURE COCKTAILS

### SNOWMASS AVIATION 24

*Aspen Vodka, Lemon Juice, Crème de Violette, Luxardo Liqueur*

### MEADOWS MERCADO 24

*Jalapeño Infused Corazon Blanco Tequila, Passion Fruit, Agave Bubble*

### TWO CREEK HARRY 24

*Hendrick Gin, Bleu Cheese, Stuffed Olive*

### SMOKEY OLD FASHIONED 36

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

## TORO BARTENDER SPECIALS 24

### SNEAKYS OAXACA

*Vida Mezcal, Aperol, Lime Juice*

### SHEER BLISS BEES KNEES

*Gun Powder Gin, Honey Simple Syrup, Mandarin, Lim*

### KOI POND

*Absolut Mandarin, St. Germain, Domaine Canton, Cranberry Juice*

### MANDARIN HIBISCUS MARGARITA

*El Tesoro Reposado, Hibiscus Mint Agua Fresca, Simple Syrup*

## TORO HOT LIBATIONS

### MULLED WINE 19

*Glhweun, Hennessy, Cointreau*

### K2 TODDY 22

*Anejo 1800 Tequila, Grand Marneir, Lemon Juice*

### AMF CIDER 19

*Leopold Apple Whiskey, Apple Cider*

## BARREL AGED COCKTAILS 36

### BURNT MOUNTAIN MANHATTAN

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

### CIRQUE VIEUX CARRÉ

*Cognac, bourbon, Benedictine, Antica Sweet Vermouth*

### NAKED LADY NEGRONI

*Dona Vega Mezcal, Campari, Antica Sweet Vermouth*

## NON-ALCOHOLIC COCKTAILS 15

### (NON-ALCOHOLIC) SPICED PRICKLY PEAR MARGARITA

*Seedlip Spice 94, Prickly Pear, Agave, Lime Juice*

### (NON-ALCOHOLIC) MOSCOW MULE

*Seedlip Spice 94, Ginger Beer, Lime Juice, Soda*

## 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

Coors Light

Coors Banquet

Pacifico

Stella Artois

Titan IPA

Apricot Blonde

Einstock Toast Porter

Heineken NA

Mountain Time

## DRAFT BEER 8

Coors Light

Colorado Kolsch

Voodoo Ranger

## TEQUILA FLIGHTS (3) 75

## MEZCAL FLIGHTS (3) 65

# VICEROY

SNOWMASS

## BUBBLES BY THE GLASS

**CAVA BRUT 19 | 85**

*Campo Viejo, Spain, n/v*

**BRUT 19 | 85**

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

**ROSÈ 20 | 89**

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

**CHAMPAGNE ROSÈ 36 | 180**

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

**CHAMPAGNE ROSÈ 38 | 190**

*Veuve Clicquot 'Brut Rosè,' 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\_ALCOOLIC) 15 | 75**

*French Bloom Le Blanc*

**SPARKLING WINE (NON\_ALCOOLIC) 18 | 85**

*French Bloom Le Rosè*

## WHITE & STILL ROSÈ BY THE GLASS

**ROSÈ 19 | 85**

*French Blue, Bordeaux, France, 2021*

**ALBARIÑO 20 | 89**

*Vionta, Rias Baixas, Spain, 2021*

**PINOT GRIGIO 19 | 85**

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

**SAUVIGNON BLANC 22 | 95**

*White Haven, Marlborough, New Zealand, 2022*

**SAUVIGNON BLANC 25 | 129**

*Château de Sancerre, Sancerre, France, 2021*

**CHARDONNAY 30 | 145**

*Rombauer, Carneros, California, 2021*

**CLOS DU CHAIGNE 28 | 140**

*"Rully," 1er Cru Monopole, 2021*

## RED BY THE GLASS

**PINOT NOIR 22 | 95**

*Simi, Sonoma County, 2019*

**PINOT NOIR 26 | 125**

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

**MALBEC 20 | 90**

*Don Nucanor, Mendoza, Argentina, 2020*

**TEMPRANILLO 20 | 90**

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

**ZINFANDEL 24 | 110**

*Rombauer, Napa Valley, California, 2020*

**SANGIOVESE 26 | 125**

*Rosso Di Montalcino, Tuscany, Italy, 2020*

**CAB. SAUVIGNON 30 | 145**

*Justin, Paso Robles, California, 2020*

**CAB. SAUVIGNON 69 | 300**

*Caymus, Napa, California, 2020*

**CAB. SAUVIGNON 35 | 170**

*Stags' Leap 'Artemis,' Napa, California, 2019*

## SAKE | BY BTL

**HEAVEN SAKE 42**

*Junmail, Hyogo, Japan, 300ml*

**JUNMAI DAIGINJO 70**

*Ty Ku Sake 'Platinum,' Japan, 300ml*

**JUNMAI GINGO 80**

*Yoshinogawa Winter Warrior, Japan, 720ml*