



IN ROOM DINING MENU

VICEROY
SNOWMASS

BREAKFAST

7:00am - 11:00am

FRUITS, GRAINS & CEREALS

Bowl of Berries VG 18
fresh mint

Steel-Cut Organic Oatmeal V D 19
brown sugar / berries / cream / golden raisins

Greek Yogurt Parfait V D N 19
house granola / fresh berries / local honey

Cereals 6
honey nut cheerios / cheerios / fruit loops / golden grahams.
rasin bran / cinnamon toast crunch / frosted flakes
corn flakes
add sliced banana +\$5; berries +\$7

SPECIALTIES

Toro Breakfast* G D 35
eggs any style / breakfast potatoes / choice of breakfast
meat / toast / includes juice or agua fresca of the day &
coffee

Banana French Toast G D N 25
carmalized banana / brown sugar / maple syrup / candied
pecans

Huevos Rancheros G D 28
eggs any style / corn tortillas / pinto beans / tomatoes
pepper jack cheese / sour cream / ranchero & tomatillo
sauces

Toro Philly Omelet D 28
roast beef / bell peppers / onion / chihuahua cheese
fruit or breakfast potatoes

LIGHTER FARE

Blueberry-Lemon Quinoa Pancakes D V 24
berries / lemon curd / vermont maple syrup

Smoked Salmon Avocado Toast G 26
multi-grain bread / smoked salmon / avocado / lemon oil / sea salt
dill

Breakfast Quinoa Bowl D 24
tri-color quinoa / lemon oil / lemon & orange zest / avocado / arugula
cherry tomatoes / feta cheese / eggs any style

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 20% gratuity charge & \$5 delivery fee will be added to all checks)

Executive Chef | Chris Mitchum

Restaurant Chef | Marco Caceres

Chef De Partie | Eduardo Martin

FOR THE KIDS
(each breakfast comes with choice of kids juice or milk)

Old Snowmass Oatmeal G V D 19
brown sugar / golden raisins / berries / cream

Buttermilk Pancakes G V D 19
vermont maple syrup / mixed berries / powder sugar

Mini Toro Breakfast* G D 19
one egg any style / breakfast potatoes / bacon or chicken
sausage

Our Fryer is Shared With Gluten Products

BREAKFAST BREADS

Muffin G 7
daily variety

Croissant G 7
house-baked

Bagel G 9
cream cheese D

English Muffin G 7
butter / preserves

Toast G 7
marble rye / country white / wheat

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 7

marbled rye / wheat / white

Greek Yogurt 7

Fruit Cup 7

BEVERAGES

Water aqua-panna or pelleggrino, Liter
10

Fresh Green Juice 10

Fresh Aqua Fresca of the Day 10

Sodas (Assorted) 5

Juices orange / grapefruit / apple
cranberry / tomato / pineapple 6

Hot Tea assorted flavors 7

Milk: whole / 2% / skim / oat / almond
soy 5

Hot Chocolate marshmallows 7

COCKTAILS

Bloody Mary 20

Mimosa 20

Screw Driver 20

COFFEE

Drip Coffee regular or decaf 6
small pot 12 large pot 18

Americano double espresso 7

Espresso double 7

Macchiato single 6

Cappuccino foamed milk 8

Latte steamed milk 8

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ALL DAY DINING

11:30am - 10:00pm

Toro Guacamole V G 25
pico de gallo / tortilla chips

Organic Chicken Noodle Soup G 19
diced chicken / vegetable medley / tender pasta

Traditional Caesar Salad D 22
romaine / croutons / parmeggiano-romano
corn-bread croutons / cherry tomatoes
add chicken \$13 / shrimp \$15 / salmon \$19

Chicken Wings G 25
celery / carrots / bbq sauce / blue cheese or
ranch dressing

Viceroy Club D G 25
turkey / ham / avocado / bacon / lettuce
tomato / fries

Toro Bison Burger G D 30
morita bacon jam / garlic crema / chipotle
jack cheese / lettuce / fries

FOR THE KIDS

Chicken Fingers G 19
french fries

Two Wagyu Beef Sliders* D G 19
cheddar cheese / fries

Hot Dog D G 19
all-natural beef / soft bun / fries

Grilled Cheese D G 19
white bread / american cheese / fries

Macaroni & Cheese D G 19

Vegetable Crudites VG 15
ranch dip

DESSERT

Dulce De Leche Churros G D N 17
caramel sauce / chocolate sauce / vanilla
ice cream

House-Made Ice Cream G D 15
chocolate / vanilla
sorbets & bi-weekly flavors VG

AFTER 5:30

Cusco Half Chicken D 49
adobo marinade / mashed potatoes /grilled
broccolini /criolla salsa

Toro Skuna Bay Salmon* D 58
cauliflower puree / 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

Arroz Chifa V G 35
basmati rice / crispy tofu / sweet plantains
egg / sprouts / broccolini / green onions
tomatoes / hoisen sauce / palmito emulsion

Jumbo Prawns S 56
herb butter / argentinian chimichurri

Grilled Avocado VG 17
corn pico de gallo

Mashed Potato D V 17
herb butter / argentinian chimichurri

Broccolini & Asparagus D V 17
grilled lemon

MOCKTAILS

Strawberry Mint Breeze 12
Lemonade / Strawberry Hibiscus Agua
Fresca / Simple Syrup

Cucumber Lemon Ginger Basil Gimlet 12
Lemonade / Lemon Ginger Mint Agua
Fresca / Simple Syrup

Tamarind Punch 12
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 20 | 79 Campo Viejo, Spain, N.V.

Brut Rosè 20 | 79 Bouvet, Crémant De Loire, N.V.

Champagne Brut 36 | 175 Moët & Chandon, Imperial, France, N.V.

Champagne Brut Rosè 39 | 197 Moët & Chandon, Rosè Imperial, France, N.V.

WHITE & STILL ROSÈ 6oz

Rosè 20 | 79 French Blue, Bordeaux, France 2021

Albariño 20 | 79 Vionta, Spain 2021

Sauvignon Blanc 22 | 87 White Haven, Marlborough, New Zealand, 2021

Chardonnay 30 | 118 Rombauer, Carneros, 2021

RED 6oz

Pinot Noir 22 | 87 Simi, Sonoma County, 2019

Pinot Noir 27 | 107 Domaine Mouton, Burgundy, France, 2021

Malbec 20 | 79 Luigi Bosco, Mendoza Argentina, 2019

Cabernet Sauvignon 30 | 118 Justin, Paso Robles, 2019

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