

VICEROY

SNOWMASS

ALL DAY DINING

11:30am-10:30pm

Toro Guacamole 14
avocado, tomato, cilantro, chips

Organic Chicken Noodle Soup 12
diced chicken, vegetables medley, tender pasta

Yellow Corn Soup 12
Spicy pepita, corn ragout, charred tortilla oil, almond milk foam

Traditional Caesar Salad 14
romaine, croutons, caesar dressing, parmeggiano-romano
add chicken \$7 /shrimp \$9/ salmon \$13

Chicken Wings 16
celery, carrots, bbq sauce, blue or ranch dressing

Viceroy Club 16
turkey, ham, bacon, lettuce, tomato, terra chips

Margherita Pizza 16
baby heirloom tomato, fresh mozzarella, basil, san marzano sauce *add prosciutto: 6 pepperoni: 5 sausage:3*

Beef Bolognese 21
Beef, Rotini Pasta, Tomato, Parmigiano-Reggiano, Basil

Bison Burger 21
morita bacon jam, garlic crema, chipotle jack cheese, lettuce, fries

After 5:30PM

Cusco Half Chicken 31
Adobe marinated, mashed potato, grilled brocolini, criolla salsa 31

Grilled NY Strip (14oz.) 45 shishito peppers, herb chimichurri, green barrel aged whiskey & onion butter

Salmon 35
Achiote marinade, dashi braised bok choy, bacon morita chili jam, cauliflower purée, achiote ponzu

Charred Cauliflower 20
Cilantro sauce, sprouts, guajillo chili oil

FOR THE KIDS

Chicken Fingers 14
french fries

Two Wagyu Beef Sliders 12
cheddar cheese, fries

Kids Pepperoni Pizza 12

Hot Dog 12
all natural beef, soft bun, fries

Grilled Cheese 10
white bread, american cheese, fries

Macaroni & Cheese 13

Peanut Butter & Jelly Sandwich 7

Vegetable Crudités 5 ranch dip

DESSERTS

Berry Panacotta 12
Berry Compote, Lemon Cookie Crumb, Whipped Cream, Mixed Berry

CARAMEL FILLED CHURROS 12
dulce de leche and chocolate sauces, vanilla-bean ice cream, berries

PINT OF ICE CREAM 13
assorted **HAGGEN-DAZZ** flavors

After Hours 10:30PM- 6:30AM

-SAVORY-

HOUSE SALAD 12

CHICKEN CAESAR SALAD
caesar dressing, parmesan, croutons 16

TURKEY CLUB SANDWICH - 14

CHICKEN SALAD ON CROISSANT 14

-SWEET SIDE-

ASSORTED MINI MACRONS 10
CAKE POPS 5

WINES BY THE GLASS

(Full Toro Kitchen and Lounge Wine List available upon request)

BUBBLES

Cava Brut 14 vilarnau, spain, n.v

Brut Rosé 15 bouvet, crémant de loire, n.v.

Champagne Brut 29 moët & chandon, imperial, france, n.v.

Champagne Brut Rosé 36 moët & chandon, rosé imperial, France, n.v.

WHITE & STILL ROSÉ 6oz

Rosé 14 french blue, bordeaux, France 2018.

Albariño 15 pazo barrantes, Spain, 2018.

Sauvignon Blanc 15 loveblock, marlborough, new zealand, 2019.

Chardonnay 16 domaine henri darnat, bourgogne blanc, France, 2015.

Chardonnay 27 rombauer, carneros, 2017.

RED 6oz

Pinot Noir 15 straight shooter, willamette valley, 2018.

Pinot Noir 20 domaine mouton, burgundy, France, 2017.

Malbec 16 luigi bosca, mendoza, argentina, 2018.

Tempranillo 17 numanthia "termes" toro, Spain, 2016.

Zinfandel 24 rombauer, napa, 2017.

Cabernet Sauvignon 17 louis martini, sonoma, 2017.

Cabernet Sauvignon 24 justin, paso robles, 2017.

VICEROY

SNOWMASS

BREAKFAST

7am to 11:00am

FRUITS+GRAINS+CEREALS

Seasonal Fruit 12

honey-orange yogurt

Mixed Berries 13

fresh mint

House-Made Pistachio & Pumpkin

Seed Granola 17

passionfruit yogurt, honey, fruit

Steel-Cut Organic Oatmeal 14

brown sugar, berries, golden raisins

Cereals 6

Special K, Wheaties, Cheerios, Fruit Loops, Rice Krispies, Frosted Flakes Corn Flakes & assorted Kashi varieties

-add: sliced banana, berries or dried fruit +2

SPECIALITIES

Toro Breakfast Plate* 18

local eggs any style, breakfast potatoes, choice of breakfast meat, toast

Banana French Toast 18

caramelized banana, brown sugar, maple syrup

Breakfast Burrito 19

flour tortilla, scrambled eggs, chorizo

pinto beans, pork green chili, onions pepper jack cheese

Huevos Rancheros* 19

local eggs any style, La Rocca Family corn tortillas, sour cream, cilantro jack cheese, refried pinto beans ranchero & tomatillo sauces

Eggs Benedict* 19

english muffin, poached eggs heirloom tomato, chevre, arugula hollandaise, hash brown potatoes
Choice of: Canadian Bacon, Smoked-Salmon or Mushrooms

Omelette 19

Please Choose 3 ingredients ~ Additional item 1\$ each

cheddar, swiss, pepper jack, brie, ham, bacon, spinach, mushrooms green onions, tomato or bell peppers

-served with: breakfast potatoes & toast

ADDITIONS

One Egg Any Style* local egg 5

Chicken-Apple Sausage 6

Breakfast Pork Sausage 6

Andouille Smoked Pork Sausage 6

Bacon pecan-smoked 6 Ham local,

country style 6

Breakfast Potatoes 5

Greek Yogurt 7 passionfruit, orange or plain

BREAKFAST BREADS

Muffin daily variety 5

Croissant house-baked 5

Bagel cream cheese 6

English Muffin butter & preserves 4

Toast 3

marble rye, country white or wheat

LIGHTER FARE

Blueberry-Lemon Quinoa Pancake

17 berries, maple syrup, lemon curd

Smoked Salmon 23

cucumber, tomato, red onion caperberry-olive tapenade, cream cheese, toasted bagel

Avocado Toast 18

fresh mozzarella, heirloom tomato salsa verde, over easy farm egg

COFFEE

Drip Coffee regular or decaf small pot 9 large pot 12

Espresso single 4 double 6

Macchiato single 5

Cappuccino foamed milk 6

Latte steamed milk 6

FOR THE KIDS

Fruit Cup 8

seasonal fruit

Steel Cut Oatmeal 9

sliced fresh banana

Buttermilk Pancakes 11

Plain or Chocolate Chip maple syrup

Mini Toro Breakfast* 13

one local egg any style hash brown potatoes choice of meat, toast

BEVERAGES

GREEN JUICE. A fresh blend of cucumber, green veg, parsley, lemon & honey. 10

Water Acqua-Panna or Pellegrino, liter 9

Sodas (Assorted) 4

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

Hot Tea assorted flavors 5.50

Milk whole, 2%, skim, rice, almond or soy 5

Hot Chocolate marshmallows 7