

## In Room Dining

# 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

**Winter Squash Soup 12**  
herb crème fraîche espuma, toasted  
pumpkin seeds, sage oil

**Traditional Caesar Salad 14**  
romaine, croutons, caesar dressing,  
parmesigiano-romano

*add chicken \$7 /shrimp \$9/ salmon \$13*

**Chicken Wings 16**  
pickled celery, pickled 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*

**Lamb Bolognese 21**  
CO Lamb, Egg Pappardelle Pasta,  
Tomato, Parmigiano-Reggiano,  
Mint

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

## After 5:30PM

**Half Chicken "A la brasa" 32**  
rosemary smashed potatoes / greens  
huacaína / jalapeño-lime/ togarashi  
honey mustard

**Grilled NY Strip (12oz.) 45**  
shishito peppers, herb chimichurri,  
green peppercorn butter

**Chipotle Miso Salmon 29**  
tri-color quinoa stir-fry, sweet potato  
pureé, adobo ponzu, crispy lotus

**Quinoa Stir Fry 17**  
organic quinoa, sweet plantains,  
crispy tofu, sprouts, tomato, egg  
broccolini, scallions, garlic,  
kabayaki sauce

## FOR THE KIDS

**Chicken Fingers 14**  
french fries

**Quesadilla 13**  
Pico de gallo, sour cream

**Cheeseburger 14**  
cheddar cheese, fries

**Kids Pizza 11**

**Hot Dog 11**  
all natural beef, soft bun, fries

**Grilled Cheese 10**  
white bread, american cheese, fries

**Macaroni & Cheese 13**

**Crispy Mozzarella Sticks**  
marinara sauce 9

**Peanut Butter & Jelly Sandwich 7**

**Vegetable Crudités 5** ranch dip

## DESSERTS

**Chocolate Raspberry Royale 13**  
chocolate sponge cake, dark  
chocolate mousse, praline crunch,  
raspberry mousse

**CARAMEL FILLED CHURROS 10**  
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

~COLD~

### ASSORTED SUSHI ROLLS

#### CALIFORNIA ROLL 15

snow crab, cucumber, kewpie

#### SNOWMASS RAINBOW 19

tuna, salmon, snow crab, shrimp, cucumber

#### CHIPS & GUACAMOLE 14

#### HOUSE SALAD 12

#### TRADITIONAL CAESAR SALAD

caesar dressing, parmesan, croutons 12

#### HAM & GRUYERE SANDWICH - 16

#### CHICKEN PESTO SANDWICH \$16

#### ROAST BEEF SANDWICH \$16

**CAPRESE WRAP** - heirloom tomatoes,  
mesclun, sliced cucumbers, goat cheese,  
balsamic reduction, spinach wrap 14

~HOT~

**CHICKEN WINGS- pickled celery & carrots**  
bbq sauce, blue or ranch dressing 16

**MARGHERITA PIZZA-** mozzarella, basil 16  
*add pepperoni 5*

**CHEESESTEAK SANDWICH-** caramelized  
onions, bell peppers, fontina cheese 18

## WINES BY THE GLASS

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

### BUBBLES

**Cava Brut 14/19** vilarnau, spain, n.v.

**Brut Rosé 15/20** bouvet, crémant de  
loire, n.v.

**Champagne Brut 29/36** moët &  
chandon, imperial, france, n.v.

**Champagne Brut Rosé 37/45** moët &  
chandon, rosé imperial, france, n.v.

### WHITE & STILL ROSÉ 6oz/9oz

**Rosé 14/19** fleurs de prairie rosé,  
côtes de provence, france 2019.

**Albariño 15/21** pazo barrantes, spain,  
2018.

**Sauvignon Blanc 15/21** loveblock,  
marlborough, new zealand, 2019.

**Chardonnay 17/24** domaine henri  
darnat, bourgogne blanc, france,  
2015.

**Chardonnay 27/35** rombauer,  
carneros, 2017.

**Chardonnay 31/37** far niente, napa,  
california, 2017.

### RED 6oz/9oz

**Pinot Noir 15/22** straight shooter,  
willamette valley, 2018.

**Pinot Noir 20/27** domaine mouton,  
burgundy, france, 2017.

**Malbec 16/23** luigi bosca, mendoza,  
argentina, 2018.

**Tempranillo 17/24** numanthia  
"termes" toro, spain, 2016.

**Zinfandel 24/31** rombauer, napa,  
2017.

**Cabernet Sauvignon 17/24** louis  
martini, sonoma, 2017.

**Cabernet Sauvignon 24/31** justin,  
paso robles, 2017.

**Cabernet Sauvignon 33/39** faust,  
napa valley, 2016.

A 20% service charge & \$5.00 delivery charge are added to each Room Service order.

*\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness*

# VICEROY

SNOWMASS

## BREAKFAST

6:30am 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**

caramalized 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**

**House-made 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**

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