

# VICEROY

SNOWMASS

## BAR MENU

<b>TRADITIONAL GUACAMOLE</b> <sup>G, VG</sup>	25
<i>Pico de Gallo, Tortilla Chips, Plantain Chips</i>	
<b>DEVILED EGGS</b>	25
<i>Beet Egg White, Smoked Salmon, Truffle Oil, Smoked Paprika</i>	
<b>AHI TUNA TAQUITOS*</b> <sup>G, N</sup>	25
<i>Crispy Wonton, Avocado Purée, Sesame Seeds Serrano Spicy Sesame Mayo</i>	
<b>SWEET CORN EMPANADAS</b> <sup>D, G, V</sup>	22
<i>Aji Amarillo, Avocado Purée, Manchego Cheese, Chimichurri</i>	
<b>LOLLIPOP CHICKEN WINGS</b> <sup>D</sup>	25
<i>IPA Buffalo, Bleu Cheese Dressing, Ranch, Crudite</i>	
<b>BISON BURGER</b> <sup>G, D</sup>	30
<i>Morita Bacon Jam, Garlic Crema, Provolone, Butter Lettuce, Fries</i>	
<b>FLATBREAD MARGHERITA PIZZA</b> <sup>G, D, V</sup>	22
<i>Fresh Mozzarella, Heirloom Tomatoes, Basil, Marinara</i>	
<b>12OZ PRIME NY STRIP*</b>	75
<i>Sweet Peppers, Herb Butter (D), Argentinian Chimichurri</i>	
<b>CUSCO HALF CHICKEN</b> <sup>D</sup>	48
<i>Adobo Marinade, Mashed Potato, Grilled Broccolini Criolla Salsa</i>	
<b>CHILEAN-SEABASS MISO CHIPOTLE</b> <sup>D</sup>	58
<i>Celery Root Purée, Ponzu, Crispy Potato, Asparagus Togarashi Aioli</i>	
<b>AGLIO E OLIO</b> <sup>G, D, V</sup>	26
<i>Fettuccine, Parmesan, Fried Garlic, Parsley Smoked Paprika Flakes</i>	
<b>Enhance Your Pasta: Chicken 13, Salmon 19 Jumbo Shrimp 17</b>	
<b>SIDES</b>	
<b>TRUFFLE FRIES</b> <sup>D, V</sup>	17
<i>Cotija, Aji Tartar, Pickled Chilies</i>	
<b>MASHED POTATO</b> <sup>D, V</sup>	17
<i>Rosemary Butter</i>	
<b>BROCCOLINI &amp; ASPARAGUS</b> <sup>VG</sup>	17
<i>Grilled Lemon</i>	
<b>PORK BELLY &amp; JALAPEÑO MAC &amp; CHEESE</b> <sup>D, G</sup>	17
<i>Herb Panko Crust</i>	

*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.*

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

# VICEROY

SNOWMASS

## TORO CLASSICS 22

### VICEROY MARGARITA

*Corazon Blanco Tequila, Agave, Orange, Lime*

### BULL RUN ALOMA

*Jalapeño Infused Corazon Tequila, 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, Passionfruit, 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, Lime*

### KOI POND

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

### MANDARIN HIBISCUS MARGARITA

*El Tesoro Reposado, Hibiscus Syrup, Mandarin, Lime*

## TORO HOT LIBATIONS

### MULLED WINE

19

*Gluhwein, 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 9.50

Coors Light, Golden, CO (Lager)

Coors Banquet, Golden, CO (Lager)

Pacifico, Sinaloa, Mexico (Pilsner)

Stella Artois, Leuven, Belgium (Pilsner)

Mountain Time, Fort Collins, CO (Lager)

Titan IPA, Denver, CO (Indian Pale Ale)

Apricot Blonde, Denver, CO (Blonde Ale)

Einstock Toasted Porter, Akureyri, Iceland (Porter)

Heineken NA, Amsterdam, Netherlands

## DRAFT BEER 8

Coors Light

Colorado Kolsch

Voodoo Ranger IPA

## TEQUILA FLIGHTS (3) 75

## MEZCAL FLIGHTS (3) 65

# VICEROY

SNOWMASS

## BUBBLES BY THE GLASS

<b>CAVA BRUT</b> <i>Campo Viejo, Spain, n/v</i>	19   85
<b>BRUT</b> <i>Bouvet 'Brut Signature,' France, n/v</i>	19   85
<b>ROSÈ</b> <i>Bouvet 'Rose Excellence,' Cremant de Loire, France, n/v</i>	20   89
<b>CHAMPAGNE ROSÈ</b> <i>Möet &amp; Chandon 'Rosè Imperial,' France, n/v</i>	36   180
<b>CHAMPAGNE ROSÈ</b> <i>Veuve Clicquot 'Brut Rosè,' Reims, France, n/v,</i>	38   190
<b>CHAMPAGNE BRUT</b> <i>Möet &amp; Chandon 'Imperial,' France, n/v</i>	36   145
<b>CHAMPAGNE BRUT</b> <i>Veuve Clicquot 'Yellow Label,' Brut Reims, France, n/v</i>	35   165

## WHITE & STILL ROSÈ BY THE GLASS

<b>ROSÈ</b> <i>French Blue, Bordeaux, France, 2021</i>	19   85
<b>ALBARIÑO</b> <i>Vionta, Rias Baixas, Spain, 2021</i>	20   89
<b>PINOT GRIGIO</b> <i>Barone Fini, Valdadige, DOC, Italy, 2021</i>	19   85
<b>SAUVIGNON BLANC</b> <i>White Haven, Marlborough, New Zealand, 2022</i>	22   95
<b>SAUVIGNON BLANC</b> <i>Château de Sancerre, Sancerre, France, 2021</i>	25   129
<b>CHARDONNAY</b> <i>Marc Morey, Rully, Burgandy, France, 2018</i>	25   120
<b>CHARDONNAY</b> <i>Rombauer, Carneros, California, 2021</i>	30   145

## RED BY THE GLASS

<b>PINOT NOIR</b> <i>Simi, Sonoma County 2019</i>	22   95
<b>PINOT NOIR</b> <i>Domain Mouton, Givry, Burgandy, France 2021</i>	22   120
<b>MALBEC</b> <i>Luigi Bosca, Mendoza, Argentina, 2021</i>	20   90
<b>TEMPRANILLO</b> <i>Numanthia, 'Termes,' Toro, Spain, 2019</i>	20   90
<b>ZINFANDEL</b> <i>Rombauer, Napa Valley, California, 2020</i>	24   110
<b>SANGIOVESE</b> <i>Rosso Di Mantalcino, Tuscany, Italy, 2020</i>	26   125
<b>CAB. SAUVIGNON</b> <i>Justin, Paso Robles, California, 2020</i>	30   145
<b>CAB. SAUVIGNON</b> <i>Caymus, Napa, California, 2020</i>	69   300

## SAKE BY BTL:

<b>HEAVEN SAKE</b> <i>Junmai, Hyogo, Japan, 300ml</i>	42
<b>JUNMAI DAIGINJO</b> <i>Ty Ku Sake 'Platinum,' Japan, 300ml</i>	70
<b>JUNMAI GINGO</b> <i>Yoshinogawa Winter Warrior, Japan, 720ml</i>	80

# VICEROY

SNOWMASS

## DESSERTS

**LA BOMBA** <sup>D, G, V</sup> 25  
*Chocolate Half Sphere, Chocolate Sauce, Crème Anglaise, Fresh Berries Eggnong, Mint Chocolate Chip, and Gingerbread Ice Creams*

**DULCE DE LECHE CHURROS** <sup>G, D</sup> 17  
*Carmel Sauce, Chocolate Sauce, Vanilla Ice Cream*

**CARROT CAKE** <sup>D, G, N, V</sup> 17  
*Rum-Soaked Carrot Cake, Cream Cheese Mousse Chia Tea Pearls, Candied Pecan, Carrot Jam*

**BRAZO GITANO** <sup>D, G, N, V</sup> 17  
*Vanilla Chiffon, Cherry Coulis, Pistachio Sponge, Brandied Cherry Chocolate Almond Crumble, Mascarpone Ice Cream*

**MATCHA CHEESECAKE** <sup>D, V</sup> 17  
*Coconut Snow, White Chocolate, Raspberry Sorbet Pineapple Ginger Gel*

**HOUSEMADE ICE CREAMS** 15  
*Chocolate <sup>D</sup>, Vanilla <sup>D</sup>, Salted Carmel <sup>D</sup> Sorbets & Bi-Weekly Flavors*

## DESSERT COCKTAILS 20

**CHOCOLATE ESPRESSO MARTINI**  
*Absolute Vanilla Vodka, Bailey Chocolate, Borghetti Espresso Liqueur*

**EL COCQUITO**  
*Flor de Cana Rum, Cream of Coconut, Condensed Milk*

**ELK CAMP ALEXANDER**  
*Peach Brandy, Walnut Liqueur*

## DESSERT WINE BY GLASS

CHATEAU STE. MICHELLE HARVEST SELECT RIESLING 17  
MAISON NICOLAS SAUTERNES 20  
SUSANO BALBO LATE HARVEST MALBEC 16  
DOLCE 35  
DOW'S PORT VINTAGE 38

## COGNAC

COURVOISIER VSOP 16  
HENNESEY VS 145  
HENNESSEY VSOP 18  
HENNESSEY XO 50

## CORDIALS 15

BAILEYS IRISH CREAM  
B&B  
KAHLUA  
CHAMBORD  
MIDORI  
GRAND MARNIER

*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.*

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