



Kitchen & Lounge

by Richard Sandoval

Across Latin America, food is more than a meal. It's an event. It's a celebration that's shared, savored and enjoyed with the finest spirits.

Join us in this ritual.

We specialize in shared plates, perfect for social gatherings. Fill your table and delight in the flavors of Latin America.

Toro practices "One Hundred Mile Meal", meaning we make every effort to source our meats, seafood and vegetables (when possible) from within one hundred miles of the hotel. We select only the best prime and dry aged steaks and meats.

Some of our local farmers and ranchers include:
Merrill Family Farms, Mountain Primal,
and Milagro Ranch.

Welcome to
Toro Viceroy Snowmass

BREAKFAST LIBATIONS

COLD PRESS JUICE OF THE DAY	10
MIMOSA	12
PRICKLY PEAR MIMOSA	12

ADDITIONS

ONE EGG ANY STYLE*	5
CHICKEN APPLE SAUSAGE	6
PORK SAUSAGE	6
PECAN SMOKED BACON	6
LOCAL COUNTRY HAM	6
HASH BROWN CRISPY POTATO	5
MARBLE RYE, WHEAT, WHITE TOAST	4

CEREALS, GRAINS & FRESH FRUIT

SEASONAL FRUIT <i>honey-orange yogurt sauce</i>	12
BOWL OF BERRIES <i>fresh mint</i>	13
HOUSE-MADE PISTACHIO PUMPKIN SEED GRANOLA <i>passion fruit yogurt / clover honey / fresh berries</i>	17
STEEL CUT ORGANIC OATMEAL <i>brown sugar / golden raisins / berries / cream</i>	14

SPECIALTIES

TORO BREAKFAST* <i>eggs any style / hash brown potatoes choice of breakfast meat / toast</i>	18
FRENCH TOAST <i>brown sugar / caramelized banana</i>	18
BUTTERMILK PANCAKES <i>vermont maple syrup / mixed berries powdered sugar</i>	17
BREAKFAST BURRITO <i>flour tortilla / scrambled eggs / chorizo pinto beans / bell peppers / pork green chili onion / pepper jack cheese</i>	19
HUEVOS RANCHEROS* <i>eggs any style / local corn tortillas refried pinto beans / tomatoes pepper jack cheese / sour cream ranchero & tomatillo sauces</i>	19
EGGS BENEDICT* <i>poached eggs / english muffin / arugula chevre cheese / heirloom tomato hollandaise sauce / hash brown potatoes your choice of: canadian bacon, smoked salmon, or mixed mushrooms</i>	19

LIGHT FARE

AVOCADO TOAST <i>burrata cheese / heirloom tomato over easy farm egg / salsa verde</i>	18
BLUEBERRY-LEMON QUINOA PANCAKES <i>berries / lemon curd / vermont maple syrup</i>	17
SMOKED SALMON <i>cucumber / tomato / red onion fresh cream cheese / toasted bagel caper berry & olive tapenade</i>	23

EXECUTIVE CHEF JAY B. McCARTHY
EXECUTIVE SOUS CHEF ALBERTO FIGUEROA

18% service charge will be added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients.