

VICEROY

SNOWMASS

ALL DAY DINING

11:00am-10:00pm

STARTERS/SOUP

Toro Guacamole 16 GF
avocado, tomato, chile serrano,
cilantro, chips

Cheese & Charcuterie Board 26
chef's cheese & ham selections, olives,
mustard, crackers

Molcajete Seafood Ceviche* 19 GF
shrimp, scallops, calamari, avocado,
cucumber, salsa cruda, spicy pumpkin
seeds

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

SALAD/SANDWICH/STEAKS

Romaine Caesar 12
romaine, toasted marble rye croutons,
caesar dressing, parmesan
add chicken \$7, shrimp \$12 or salmon \$17

Toro Burger 19*
local beef, asadero cheese, bacon,
chipotle aioli, avocado puree
add gf hamburger \$2 upcharge

Flat Iron Steak Frites* 32 GF
fries, chimichurri, shishito peppers

DINNER ENTREES

(5:30p-10pm Only)

BBQ King Salmon 34 GF
Achiote, cauliflower puree, bacon
morita, wild mushroom

Cusco Chicken 27 GF
Huancaína sauce, potatoes, tomato
salsa cruda, grilled lemon

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

Quinoa Stir Fry 17
egg, tofu, jalapeno, garlic, corn, bean
sprouts, broccolini, red bell pepper,
cilantro

FOR THE KIDS

Macaroni & Cheese 13
cheese sauce

Grilled Natural Chicken Breast 17
mash potatoes, steamed vegetables

Grilled Chicken Tenders 15
french fries

Cheese Quesadilla 13
tortilla, cheese, salsa

Cheeseburger 15
cheddar cheese, fries

Hot Dog 11
all natural beef, soft bun, fries

Toasted Cheese 10
white bread, cheddar cheese, fries

KIDS SNACKS

French Fries ketchup 7

Crispy Mozzarella Sticks
marinara sauce 9

Peanut Butter & Jelly Sandwich 7

Vegetable Crudités 5 ranch dip GF

DESSERTS

Pint of Ice Cream or Sorbet
assorted *Ben & Jerry's* flavors 13

Peruvian Chocolate Flan
chocolate soil, dark chocolate
ice cream 11

WINES BY THE GLASS

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

BUBBLES

Cava Brut 13 gran campo viejo

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

Champagne Brut 28 moët &
chandon imperial, france, n.v.

Champagne 85 Don Pérignon,
France, 2006.

WHITE & STILL ROSÉ

Rosé 16 whispering angel, cotes de
provence, france 2017.

Albariño 12 la cana, spain, 2016.

Sauvignon Blanc 13 loveblock,
marlborough, new zealand, 2017.

Grüner Veltliner 13 müller-
grossman "grosser satz", kremstal.

Chardonnay 17 domaine henri
darnat, bourgogne blanc, france, 2014.

Chardonnay 26 rombauer, carneros,
2017.

Chenin blanc 15 Foxen, California,
2016.

RED

Pinot Noir 16 benton lane,
willamette valley, 2015.

Pinot Noir 29 flowers, sonoma coast,
2016.

Malbec 17 achaval ferrer, mendoza,
2016.

Tempranillo 17 numanthia "termes"
toro, spain, 2015.

Cabernet Blend 16 newton "skyside"
claret, sonoma, 2016.

Cabernet Sauvignon 26 pine ridge,
napa valley, 2015.

Cabernet Sauvignon 35 faust, napa
valley, 2016.

Saint-Émilion 47 Chateau Destiux,
Bordeaux, 2010.

Quintessa 70 Red Blend, Napa, 2015.

VICEROY

SNOWMASS

BREAKFAST

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,
hash brown 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: hash brown potatoes &
toast

ADDITIONS

One Egg Any Style* local egg 5

Chicken-Apple Sausage 6

Handmade Pork Sausage 6

Andouille Smoked Pork Sausage 6

Bacon pecan-smoked 6

Ham local, country style 6

Hash Brown Potatoes crispy 5

Greek Yogurt 7
passionfruit, orange or plain

Cottage Cheese. berries 5

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 Pancakes 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**