

VICEROY LOUNGE

DINNER

For The Table

Traditional Guacamole VG, G pico de gallo, tortilla chips, plantain chips - Add Ponzu Tuna* 15	\$25
Charcuterie Board N, G, D chef selection of local cheeses, selection of salamis, house jam, assorted nuts, dried fruit, pita bread	\$35
Chicken Wings G, D (Buffalo or House BBQ) Blue Cheese Dressing, Ranch, Crudit�	\$25
Cauliflower Bites D, G, V (Buffalo or House BBQ) Blue Cheese Dressing, Ranch, Crudit�	\$18

Soup & Salad

- Enhance your salad add jumbo prawns \$19 chicken \$15 salmon* \$19	
Caesar Salad D romaine lettuce, Parmigiano-Reggiano, corn bread croutons, cherry tomatoes	\$25
Chicken Noodle Soup G rotini pasta, green onions, carrots, celery	\$20

Sides

Classic Truffle Fries, parmesan cheese D, V	\$17
Broccolini & Asparagus, grilled lemon D, V, GF	\$17

Specialties

Fettucine Alfredo D, G Parmesan, Cream, Fried Garlic, Parsley, Smoked Paprika Flakes - Enhance your Pasta add jumbo prawns \$19 chicken \$15 salmon* \$19	\$32
Viceroy Club BLT G, D red onion, avocado, turkey, pepper jack cheese, mayo, bacon	\$28
Quesa Birrias D, G Brisket Birria, Flour Tortilla, Chihuahua Cheese, salsa Verde, Au jus	\$30
Cast Iron BBQ Chicken D, G grilled broccolini, balsamic reduction, mac and cheese	\$48
Toro Bison Burger* G, D Morita bacon jam, garlic crema, provolone, house-made pickle fries	\$30
Steak Frites* G Tenderloin tips, Cherry tomatoes, onions, fries, Demi – Glace, chives	\$55

Desserts

Dulce de Leche Churros D, G caramel sauce, chocolate sauce, vanilla ice cream	\$17
Chocolate Lava Cake DF, GF almond crumble, ancho chile tuile, raspberry sorbet	\$17
House Made Ice Creams D, GF chocolate, vanilla, salted caramel	\$17
House Made Sorbets DF, GF, V 1 scoop \$5 3 scoops \$15 Guava, Mango, Raspberry	

Chef de Cuisine | Edgar Hernandez

22% service charge will be added automatically.

G contains gluten | **V** vegetarian | **D** dairy | **S** shellfish | **N** nuts | **VG** vegan

*These items may be served raw or undercooked based on your specification or contain raw and undercooked ingredients. Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase the risk of food-borne illness.

VICEROY

SNOWMASS

VICEROY LOUNGE

COCKTAILS

Cold Cocktails

Bubbly Blossom Belvedere, St Germain, Bubbles	\$22
The Cirque” Vodka Dry Martini Tito’s, Dry Vermouth, Bitters	\$22
Lavender Elegance Martini Woody Creek Mary’s, St Germain, Lavender, lemon	\$22
Viceroy Margarita Corazon Blanco, Agave, Orange, Lime, lemon	\$22
Oaxaca Nights Vida Mezcal, Lime, Aperol, Cinnamon Simple	\$22
Spicy Paloma Jalapeño infused Volcan Blanco, grapefruit, Q Grapefruit soda	\$22
The Cozy Mogul Maestro Dobel Diamate, lime, prickly pear, agave	\$22
Dark Toffee Boulevardier Cacao infused Johnny Walker Black Label, Amaro, Vermouth	\$25
Smokey Old Fashioned Buffalo Trace, Angostura Bitters, Orange Bitters, Demerara Sugar, Apple wood Smoke , luxardo	\$35

Warm Cocktails

Christmas Punch Codigo Blanco, Apple, Mango, Spices	\$19
“Campo Base” Hot Toddy Vida Mezcal, Agave, lemon, Earl Grey	\$19
Mulled “Rose All Day” Rosé, Secret Spice, Grapefruit	\$19

Lounge Barrel Aged

Vanilla Manhattan Woody Creek Rye, Vermouth, Bitters	\$35
Vieux Carré Cognac, Bourbon, Benedictine, Vermouth, Bitters	\$35
Mezcal Negroni Dona Vega Mezcal, Campari, Antica Sweet Vermouth	\$35

VICEROY LOUNGE

MOCKTAILS & BEER

Lounge Zero-Proof Cocktails

NA Espresso Martini \$16

Seedlip Spice 94, Cold brew, Maple,
Espresso

NA Spicely Jalapeno Margarita \$16

Seedlip Garden 108, Pineapple, lemon,
Agave

Lounge Mocktails

Strawberry Mint Breeze \$14

Lemonade, Strawberry Hibiscus Mint
Agua Fresca, Simple

Cucumber Lemon Ginger Basil Gimlet \$14

Lime Juice, Lemon Ginger Basil Agua
Fresca, Simple Syrup, Cucumber

Tamarind Punch \$14

Pomegranate Juice, Orange Juice,
Cranberry Juice, Tamarind Agua Fresca

Beer \$9.50

Coors Light Golden, Colorado (Lager)

Coors Banquet Golden, Colorado (Lager)

Pacifico Sinaloa, Mexico (Pilsner)

Modelo Mexico (Lager)

Stella Artois Leuven, Belgium (Pilsner)

Mountain Time Fort Collins, Colorado (Lager)

Titan IPA Denver, Colorado, (IPA)

Heineken NA Amsterdam, Netherland

Draft Beer \$8.50

Voodoo Ranger IPA

Aspen Brewing Ajax Pilsner

White Rascal White AI

VICEROY LOUNGE

WINE BY THE GLASS

BUBBLES

Cava Brut	19 85
Campo Viejo, Spain, n/v	
Brut	19 85
Bouvet, Brut Signature, France, n/v	
Rosé	20 89
Bouvet Rosé Excellence, Crémant de Loire, France, n/v	
Champagne Brut	30 145
Möet & Chandon, Imperial, France, n/v	
Champagne Brut	35 165
Veuve Clicquot, Yellow Label, Brut	
Champagne Rosé	36 180
Möet & Chandon Rosé Imperial, France, n/v	
Champagne Rosé	38 190
Veuve Clicquot, Brut Rosé, Reims, France, n/v	
Sparkling Wine	15 75
French Bloom Le Blanc (Non-Alcoholic) 0.0%	
Sparkling Wine	18 85
French Bloom Le Rosé (Non-Alcoholic) 0.0%	

WHITE & STILL ROSÉ

Rosé	19 85
French Blue, Bordeaux, France, 2022	
Rosé	19 87
Whispering Angel, Côtes de Provence, France, 2023	
Pinot Grigio	19 85
Barone Fini, Valdadige DOC, Italy, 2023	
Sauvignon Blanc	22 95
White Haven, Marlborough, New Zealand, 2023	
Sauvignon Blanc	25 120
Chateau de Sancerre, Sancerre, France, 2023	
Chenin Blanc	20 90
Domaine Pichot, Le Peu de la Moreitte, Vouvray, France, 2022	
Chardonnay	25 120
Domaine Marc Morey "Rully", Burgundy, France 2020	
Chardonnay	28 140
Rombauer, Carneros, California, 2023	

RED

Pinot Noir	22 95
Simi, Sonoma County, 2022	
Pinot Noir	26 125
Domaine Mouton, Givry, Burgandy, France, 2022	
Malbec	20 90
Don Nicanor, Mendoza, Argentina, 2021	
Tempranillo	20 90
Numanthia, Termes, Toro, Spain, 2020	
Zinfandel	24 90
Rombauer, Napa Valley, California, 2021	
Sangiovese	26 110
Rosso Di Montalcino, Tuscany, Italy, 2020	
Cab. Sauvignon	28 140
Justin, Paso Robles, California, 2021	
Cab. Sauvignon	35 170
Stags' Leap Artemis, Napa, California, 2021	
Cab. Sauvignon	69 325
Caymus Napa Valley, 1 LTR, 2022	