

# VICEROY Café

## Food

<b>Fruit Cup</b> V, GF	\$7
Fresh selection of fruit	
<b>Yogurt Parfait</b> D, N, GF	\$16
Blueberries, Raspberries, Granola, Greek Yoghurt	
<b>Snacks and Desserts</b>	
Kind Bars D, N	\$5
Boulder Chips	\$5
Macarons D, GF, N	\$15
Mendiants GF, N, V	\$12
Trail Mix	\$8
Caramel Popcorn D, GF	\$8
Viceroy Granola Bar GF, N	\$5
Daily Muffin D	\$7
Pastry of the day D	\$7
Croissant D	\$7
<b>Breakfast Chorizo Burrito</b> D, G	\$18
Scrambled egg, chorizo, refried beans, bell peppers, cheddar cheese, wheat wrap	
<b>Breakfast Veggie Burrito</b> D, G	\$15
Scrambled egg, spinach, mushrooms, cheddar cheese, spinach wrap	
<b>Breakfast Sandwich</b> D, G	\$15
Toasted English muffin, eggs, smoked bacon, pepperjack cheese	
<b>Caesar Salad</b> D, G	\$22
Romaine hearts, parmesan cheese, traditional croutons, creamy Caesar dressing	
<b>Turkey Club</b> D, G	\$22
Multigrain bread, herb aioli, butter lettuce, tomato, roasted turkey, smoked bacon	
<b>Italian Panini</b> D, G	\$26
Prosciutto, Cured Meats, Provolone, Herb Aioli on Baguette, Tomato on Baguette	
<b>Grilled Cheese Sandwich</b> D, G	\$10
<b>Tomato Soup</b> D, G	\$10
Crackers	

## Drink

<b>Orange Juice</b>	\$10
<b>Green Juice</b>	\$10
<b>Soda</b>	\$5
<b>Aqua Panna</b>	\$7
<b>Pellegrino</b>	\$7
<b>Celzo Water</b>	\$7
<b>Red Bull</b>	\$6
<b>Gatorade</b>	\$5
<b>GK Kombucha</b>	\$8

## Coffee

Small | Medium | Large

<b>Espresso</b>	\$7
<b>Americano</b>	\$7
<b>Macchiato</b>	\$7
<b>Latte</b>	\$8
<b>Cappuccino</b>	\$8
<b>Matcha</b>	\$8
<b>Mocha</b>	\$8
<b>Hot Tea</b>	\$7
<b>Hot Chocolate</b>	\$8

## Beer

Draft \$8.50 | Can \$9.50

## Champagne By the Half Bottle

<b>Nicholas Feuillatte</b>	\$65
<b>Möet &amp; Chandon Brut N/V</b>	\$75
<b>Möet &amp; Chandon Rosé N/V</b>	\$90
<b>Veuve Clicquot, Brut N/V</b>	\$80

## White Wine By the Half Bottle

<b>White Haven Sauvignon Blanc</b>	\$40
<b>Rombauer Chardonnay</b>	\$65
<b>Whispering Angel Rosé</b>	\$35

## Red Wine By the Half Bottle

<b>J. Lohr Pinot Noir</b>	\$45
<b>Rombauer Zinfandel</b>	\$52
<b>Justin Cabernet Sauvignon</b>	\$65

Ask your Barista for Wine By Glass List

22% service charge will be added automatically.

GF gluten free | V vegetarian | N nuts

\*These items may be served raw or under cooked 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.