

VICEROY LOUNGE

HAPPY HOUR | 3:30 – 5:30 pm

Cuisine

Traditional Guacamole ^{G, VG} \$15
Pico de Gallo, Tortilla Chips, Plantain Chips

Charcuterie Board ^{N, D, G} \$25
Chef Selection of chesses & meats, Fig jam,
Grapes, Olives, Almonds, Pita Bread

Chicken Noodle Soup ^G \$15
rotini pasta, green onions, carrots, celery

Caesar Salad ^{D, GF} \$15
Romaine, Miso-Ceasar Dressing,
Anchovies, Parmesan, Corn Bread
Croutons, Crispy Quinoa
Add:
Chicken \$15 | Shrimp \$19 | Salmon* \$19

Chicken Wings ^D \$15
(Buffalo or House BBQ)
Blue Cheese Dressing, Ranch, Crudité

Cauliflower Bites ^{D, G} \$15
(Buffalo or House BBQ)
Blue Cheese Dressing, Ranch, Crudité

Quesa Birrias ^{D, G} \$15
Brisket Birria, Flour Tortilla,
Chihuahua Cheese, Salsa Verde, Au jus

Classic Truffle Fries ^{D, V, G} \$15
parmesan cheese, parsley,
truffle oil & salt

Cocktails

Lavender Elegance Martini \$15
Woody Creek Mary's, St Germain,
Lavender, lemon

Viceroy Margarita \$15
Corazon Blanco, Agave, Orange,
Lime, lemon

Oaxaca Nights \$15
Vida Mezcal, Lime, Aperol, Cinnamon

Spicy Paloma \$15
Jalapeño infused Volcan Blanco,
grapefruit, Q Grapefruit soda

Wine By The Glass \$10
Happy Hour Wine (White, Rosé & Red)

Sparkling By The Glass \$12
Happy Hour Sparkling

Beer By The Glass \$5
Happy Hour Beer

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