

## Shared Plates

### BAKED FRENCH ONION 15

Slow braised for 48 hours, croutons, blend of cheeses

### HOT FRIED CHICKEN SLIDERS 19

Spicy breaded chicken thigh, shishito peppers, house pickles

### CHICKEN WINGS 17

House blend hot sauce, celery sticks, carrots and blue cheese dressing

### FRIED CALAMARI 19

Spicy pepper salad, Gochujang aioli, grilled lemon

### BRUSSELS SPROUTS 13

Fried and tossed with sweet chili, mint, cilantro  *gf* 

### CLASSIC CAESAR 16

Baby romaine hearts, parmesan, home made focaccia crouton, crispy prosciutto

### BAKED GNOCCHI MAC & CHEESE 18

Smoked gouda cheese, crispy prosciutto

## EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

### CAULIFLOWER HUMMUS Half 8 | Full 14

Grilled pita, raw vegetables 

### AVOCADO SOURDOUGH TOAST Half 11 | Full 19

Chilled poached egg, Boursin cheese, radish, tomato, pea shoots

### SLICED ROASTED BEET SALAD Half 8 | Full 13

Arugula, radicchio, goat cheese, pickled red onion, crushed pistachios and balsamic vinegar  *gf*

### MUSHROOM RAVIOLI Half 14 | Full 21

Kale, roasted onions, heirloom tomatoes, fennel, mushroom jus 

### CAULIFLOWER STEAK Half 15 | Full 23

Romanesco, Beluga lentil, blistered tomatoes, green beans, toasted almonds  *gf* 

### SALMON POKE BOWL Half 25 | Full 33

Sticky rice, pickled ginger, carrots, edamame, avocado, crispy wonton, six minute cooked egg, cucumbers, Asian dressing

## OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients.



## Entrees

### 6 HOURS BRAISED BONE-IN SHORT RIB 55

Confit fingerling potatoes, grilled asparagus, tobacco onion, red wine reduction *gf*

### PAN SEARED HALIBUT 39

Mushroom risotto, wilted spinach, lemon Beurre Blanc *gf*

### FLAT IRON STEAK FRITES\* 36

Truffle parmesan fries, roasted tomato, chimichurri *gf*

### ROASTED HALF CHICKEN 31

Sweet potato, red potato, Swiss chard, shallots and natural herb jus

### SPICY LAMB RAGU 29

Fresh pasta, spicy fresh tomato sauce, crème fresh, micro mint

### CEDAR PLANK SALMON 35

Steamed sushi rice, baby bok choy, peppers, baby corn, teriyaki glaze

## Sandwiches + Flatbread

### CLASSIC BURGER\* 22

American cheese, lettuce, tomato, sweet & spicy pickles

### CHEF'S PERFECT SANDWICH 20

Grilled sausage, sautéed peppers, kale, Grande provolone, fried egg on rustic polenta bread

### WAGYU BURGER\* 28

Hook's cheddar cheese, thick-cut bacon, lettuce, tomato

### GRILLED ADOBO CHICKEN SANDWICH 21

Roasted poblano pepper, chihuahua cheese, avocado aioli, arugula

### TURKEY CLUB 21

Noble Star bacon, arugula, tomato, avocado aioli

### TOMATO + FRESH MOZZARELLA FLATBREAD 17

Garlic cream sauce, pesto 

**All sandwiches come with choice of sea salt fries or side salad**

**Truffle Parmesan Fries | \$2 upcharge**

 Vegetarian *gf* Gluten Free  Vegan

**NO MORE THAN 2 SPLIT CHECKS PER TABLE**

20% service charge will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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## White Wine

Hess, Chardonnay, "Shirttail Ranches" Monterey	11/48
Sonoma-Cutrer, Chardonnay, "Russian River Ranches"	16/52
Wairau River, Sauvignon Blanc, New Zealand	12/48
Kim Crawford, Sauvignon Blanc, New Zealand	15/60
Chateau Ste. Michelle, Riesling, Columbia Valley,	12/48
Pighin Pinot Grigio, Italy	14/52
Bieler Perre at Fils Sabine, Rose, France	12/48
Chandon Brut, California	12/50
Ruffino Organic Prosecco, DOC, Italy	14/56
Mionetto Prosecco, DOC, Italy	16/56
Chateau Ste. Michelle "Indian Wells" Chardonnay	48
Frei Brothers, Chardonnay, Russian River Valley	52
Meomi, Chardonnay, California	54
Chateau Minuty "M" Rose, Cotes de Provence, France	65
Mumm Napa, Sparkling, Brut Prestige, California	70
Jordan, Chardonnay, Sonoma County	96
Moet & Chandon Brut, "Imperial", Epernay	120

## Red Wine

The Federalist, Cabernet, Lodi, California	15/52
Meomi, Pinot Noir, California	16/65
Simi Cabernet, Alexander Valley, California	17/68
St. Francis "Old Vines" Zinfandel, Sonoma, California	17/65
Bodega Cuarto, Malbec, Dominio Chento, Uco Valley	16/60
Péppoli, Chianti Classico, Tuscany, Italy	17/65
Conundrum, Red Blend, Fairfield, California	17/68
Troublemaker Red Blend, Central Coast California	15/60
Parducci Small Lot, Merlot, Mendocino, California	48
Rodney Strong, Merlot, Sonoma County	52
High Heaven, Red Blend, "Roaming Elk" Columbia Valley	48
Erath, Pinot Noir, Oregon	54
Mac Murray, Russian River, Pinot Noir, California	65
Pessimist by DAOU, Red Blend, Paso Robles	60
Justin Cabernet, Central Coast, California	78
Saldo Zinfandel, California	80
The Hess Collection "Allomi Vineyard" Cabernet, Napa	96

## Draft Beer

Anti-Hero- Revolution	IPA	10
Fistmas - Revolution	Holiday Red Ale	11
Loosey Juicy- Short Fuse	Hazy IPA	11
Blue Moon – Blue Moon Brewing Co.	Belgian Wheat	10
Dovetail Brewery	Vienna Lager	11
Half Acre -Lager Town	Oktoberfest	11
Dovetail Brewery	Kölsch	11
Miller Lite	Light Lager	9
Daisy Cutter- Half Acre	Pale Ale	10
Fat Tire – New Belgium	Amber Ale	10
Stella Artois	Euro Pilsner	10
Gumballhead- 3 Floyds	Wheat Ale	11

## Bottled Beer + Seltzer + Cider

Budweiser/Bud light	9	Sam Adams	10
Coors Lite	9	Modelo Especial	10
Guinness	10	Lagunitas IPA	10
Gluttenberg (GF)	10	Angry Orchard	10
Goose Island 312	10	Truly Hard Seltzer	11
Heineken	10	High Noon Seltzer	11
Michelob Ultra	9		
Corona	10		
<b>No Alcoholic</b>			
Lyre's Amalfi Spritz	13.5	Heineken 00	10
Lyre's Classico (sparkling)	13.5	Siciliana Limonata (sparkling)	10
		Siciliana Aranciata (sparkling)	10