

Breakfast

Available 07:00AM - 10:00AM

Breakfast Entrées

SHORT STACK 16

Two pancakes, choice of plain, blueberry, strawberry, or chocolate chip; served with maple syrup and butter

FRENCH TOAST 18

Texas toast, blueberry compote, whipped cream

AMERICAN BREAKFAST 17 option

Two farm-fresh eggs, choice of applewood-smoked bacon or sausage links, breakfast potatoes, choice of toast

CHICKEN-FRIED STEAK 22

Sausage gravy, two farm-fresh eggs, breakfast potatoes

SPINACH OMELET 16

Spinach, mushrooms, tomatoes, red onion, breakfast potatoes, choice of toast

DENVER OMELET 16

Ham, white onion, green and red bell peppers, cheese blend, breakfast potatoes, choice of toast

SHAKSHUKA 18

Spicy tomato and pepper sauce, poached eggs, feta, grilled pita, zhoug

Add merguez sausage +6

FARMER'S MARKET HASH 18

Breakfast potatoes topped with two poached eggs, mushrooms, cherry tomatoes, cotija cheese, salsa verde, and chipotle crema

CORNED BEEF HASH 21

Russet potatoes, white onion, green and red bell peppers, two farm-fresh eggs

BREAKFAST BURGER 22 option

English muffin, cheddar cheese, bacon, fried egg

BREAKFAST BURRITO 18 option

Scrambled eggs, breakfast potatoes, choice of applewood-smoked bacon, sausage, or chicken; cheese blend, avocado, and salsa verde in a flour tortilla

CROISSANT BREAKFAST SANDWICH 15 option

Two farm-fresh eggs, choice of applewood-smoked bacon or sausage links; and american cheese on a croissant, served with breakfast potatoes

PARFAIT 9

House-made granola, organic yogurt in plain, vanilla, or berry; with fresh berries and honey

Sides

APPLEWOOD-SMOKED BACON 7.50

BREAKFAST POTATOES 6

BREAKFAST SAUSAGE 7

FRESH FRUIT & BERRIES 6

TOAST 4 option



Vegan



Vegetarian



Gluten Free

Gluten Free bread is available upon request

whitebark

Beverages

MILK 4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond

JUICE 4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato

STARBUCKS™ COFFEE 4.50

Regular or decaf

ESPRESSO 4.50

LATTE 5

CAPPUCCINO 5

AMERICANO 4.50

TAZO® HOT TEA 4.50

HOT COCOA 4.50

ACQUA PANNA 9

SAN PELLEGRINO 9

Breakfast Cocktails

TITO'S BLOODY MARY 15

Tito's vodka, house bloody mary mix, blue cheese olive, celery, lemon, lime, blistered shishito pepper, tajin rim

Add bacon +2

BELLINI 13

White peach and wine cocktail

MIMOSA 13

Ruffino prosecco and orange juice

Fresh by The Juicery

CHOCOLATE TAHINI SHAKE 12

PINK KEFIR SMOOTHIE 12

STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK 12

COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA 12

Westin 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 nutritional balance and quality of ingredients.

CHIA SEED PUDDING 9

Chia seeds, fresh fruit, honey, and mint

BANANA & CRANBERRY OATMEAL 10

Chia seeds, almond milk, wild honey, and granola

CHORIZO & EGG STREET TACOS 12

Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema

WESTIN
HOTELS & RESORTS



OUR SOURCING PROMISE

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

Lunch

Available 11:00AM - 02:00PM

Appetizers

GRILLED SHISHITO PEPPERS 12  

Served with teriyaki dipping sauce

SRIRACHA JUMBO CHICKEN WINGS 20 

Daikon, carrot, cucumber slaw, wasabi ranch

CREAM OF CRAB SOUP 12

Claw meat, old bay seasoning

FRIED ZUCCHINI 14 

Herb panko crust, avocado ranch, grana padano

Salads

Add chicken +12, steak +14, salmon +16, shrimp (garlic butter or blackened) +16

"EVERYTHING SEASONING" WEDGE 15  

Cherry tomatoes, lardons, dill, blue cheese dressing

WHITEBARK HOUSE SALAD 18  

Mixed greens, shredded carrots, sugar snap peas, radish, celery, mint, scallion, toasted almonds, honey yogurt poppy seed dressing

HEIRLOOM TOMATO SALAD 19   *option*

Pita chips, feta, basil, mint, za'atar vinaigrette

CAESAR SALAD 19  *option*

Romaine, anchovy sourdough crouton plank, grana padano, lime caesar dressing

whitebark

Burgers & Sandwiches

Served with fries

FRIED CHICKEN SCHNITZEL BLT 19  *option*

Pounded chicken breast, dijonaise, bacon, mixed greens, and pickled green tomatoes on a brioche bun

TURKEY SANDWICH 19  *option*

Cheddar cheese, applewood-smoked bacon, red leaf lettuce, tomato, avocado, and mayo on multigrain bread

SHRIMP "LOUIS" SANDWICH 19  *option*

Shrimp salad, red leaf lettuce, and tomato on a hoagie roll

HAND-MADE ANGUS BURGER 21  *option*

Red leaf lettuce, tomato, red onion, pickle, and 1000 island dressing on a brioche bun

Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2

MUSHROOM REUBEN 19   *option*

Cremini and shitake mushrooms, russian dressing, sauerkraut, and swiss cheese on marble rye

Entrées

CORN RAVIOLI 33

Corn purée, heirloom cherry tomatoes, corn kernels, basil, grana padano

PAN-SEARED SALMON 43

Carrot purée, peewee potatoes, pearl onions, green peas, frisée, and pickled watermelon radish

BARBECUE BABY BACK RIBS HALF 31/FULL 45

Chipotle potato salad, coleslaw, cornbread muffins, barbecue sauce

Desserts

STRAWBERRY BROWNIE SUNDAE 12

Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, maraschino cherry

BLACK BOTTOM PEANUT BUTTER PIE 12

Graham cracker crust, chocolate ganache, peanut butter mousse

Sides

FRIES 7  

COLESLAW 6  

HALF SALAD 10 

TABBOULEH SALAD 7 

CHIPOTLE POTATO SALAD 7  

Beverages

MILK 4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond

JUICE 4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato

SOFT DRINKS 4.50

Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Rootbeer, raspberry tea, ginger ale, lemonade

ACQUA PANNA 9

SAN PELLEGRINO 9

Fresh by The Juicery

CHOCOLATE TAHINI SHAKE 12  

PINK KEFIR SMOOTHIE 12  

STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK 12 

COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA 12  

 Vegan  Vegetarian  Gluten Free

Gluten Free bread is available upon request

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GRILLED HALLOUMI 17  

Asparagus, roasted tomatoes, broccoli, herb oil, salsa

BEYOND KOREAN BURGER 20   *option*

Kimchi, arugula, cucumber, gochujang aioli on a brioche bun

CHORIZO & EGG STREET TACOS 12 

Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema

CAULIFLOWER & KIMCHI FRIED "RICE" 23  

Cauliflower "rice", kimchi, kale, tamari, scallion, fried egg

GRILLED CHICKEN MEZZE 28

Marinated chicken skewer, pita, tabbouleh, roasted garlic yogurt, sumac onions, harissa

SLICED & ROASTED BEET SALAD 18  

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze

WESTIN
HOTELS & RESORTS



OUR SOURCING PROMISE

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

Dinner

Available 05:00PM - 09:00PM

Appetizers

FRIED CALAMARI 19

Watercress, pickled Fresno chiles, jalapeño aioli

GRILLED SHISHITO PEPPERS 12

Served with teriyaki dipping sauce

SRIRACHA JUMBO CHICKEN WINGS 20

Daikon, carrot, cucumber slaw, wasabi ranch

FRIED ZUCCHINI 14

Herb panko crust, avocado ranch, grana padano

"ELOTE LOCO" 14

Sautéed corn, hatch chile, red onion, cilantro, cotija cheese, chipotle crema, corn chips

CREAM OF CRAB SOUP 12

Claw meat, old bay seasoning

GRILLED SALMON COLLAR 19

Parsley, lemon, garlic butter

Salads

Add chicken +12, steak +14, salmon +16, shrimp (garlic butter or blackened) +16

"EVERYTHING SEASONING" WEDGE 15

Cherry tomatoes, lardons, dill, blue cheese dressing

WHITEBARK HOUSE SALAD 18

Mixed greens, shredded carrots, sugar snap peas, radish, celery, mint, scallion, toasted almonds, honey yogurt poppy seed dressing

HEIRLOOM TOMATO SALAD 19

Pita chips, feta, basil, mint, za'atar vinaigrette

CAESAR SALAD 19

Romaine, anchovy sourdough crouton plank, grana padano, lime caesar dressing

Burgers & Sandwiches

Served with fries

FRIED CHICKEN SCHNITZEL BLT 19

Pounded chicken breast, dijonaise, bacon, mixed greens, and pickled green tomatoes on a brioche bun

TURKEY SANDWICH 19

Cheddar cheese, applewood-smoked bacon, red leaf lettuce, tomato, avocado, and mayo on multigrain bread

SHRIMP "LOUIS" SANDWICH 19

Shrimp salad, red leaf lettuce, and tomato on a hoagie roll

HAND-MADE ANGUS BURGER 21

Red leaf lettuce, tomato, red onion, pickle, and 1000 island dressing on a brioche bun

Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2

MUSHROOM REUBEN 19

Cremini and shitake mushrooms, russian dressing, sauerkraut, and swiss on marble rye

Entrées

CORN RAVIOLI 33

Corn purée, heirloom cherry tomatoes, corn kernels, basil, grana padano

PAN-SEARED SALMON 43

Carrot purée, peewee potatoes, pearl onions, green peas, frisée, and pickled watermelon radish

BARBECUE BABY BACK RIBS HALF 31/FULL 45




Chipotle potato salad, coleslaw, cornbread muffins, barbecue sauce

GRILLED RIBEYE 65

16oz ribeye, potato au gratin, seasonal vegetables, garlic butter

SHRIMP & GRITS 35

Andouille sausage, crystal tomato broth, cheese grits, scallions

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whitebark

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Asparagus, roasted tomatoes, broccoli, herb oil, salsa

BEYOND KOREAN BURGER 20

Kimchi, arugula, cucumber, gochujang aioli on a brioche bun

CHORIZO & EGG STREET TACOS 12

Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema

CAULIFLOWER & KIMCHI FRIED "RICE" 23

Cauliflower "rice", kimchi, kale, tamari, scallion, fried egg

GRILLED CHICKEN MEZZE 28

Marinated chicken skewer, pita, tabbouleh, roasted garlic yogurt, sumac onions, harissa

SLICED & ROASTED BEET SALAD 18

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze

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Desserts

STRAWBERRY BROWNIE SUNDAE 12

Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, maraschino cherry

BLACK BOTTOM PEANUT BUTTER PIE 12

Graham cracker crust, chocolate ganache, peanut butter mousse

COCONUT TRES LECHES 14

Shredded coconut, evaporated milk, sweetened condensed milk, salted coconut caramel, lime zest

CRÈME BRÛLÉE 14

Assorted berries, mint

BAKED ALASKA 34

Serves 3 to 4 people. Vanilla, chocolate and pistachio ice creams, torched meringue

Sides

FRIES 7

COLESLAW 6

HALF SALAD 10

TABBOULEH SALAD 7

CHIPOTLE POTATO SALAD 7

SEASONAL VEGETABLES 7

POTATO AU GRATIN 7

Beverages

MILK 4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond

JUICE 4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato

SOFT DRINKS 4.50

Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Rootbeer, raspberry tea, ginger ale, lemonade

ACQUA PANNA 9

SAN PELLEGRINO 9

Happy Hour

Available 03:00PM - 06:00PM, Friday & Saturday
04:00PM - 06:00PM Sunday - Thursday

\$2 OFF FOOD ITEMS

DRAFT BEER 12OZ 7
DRAFT BEER 22OZ 10
HOUSE CHARDONNAY 7
HOUSE CABERNET 7
WELL SPIRITS 7

Appetizers

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shrimp (garlic butter or blackened) +16

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CAESAR SALAD 19  *option*

Romaine, anchovy sourdough crouton plank, grana padano, lime caesar dressing

Burgers & Sandwiches

Served with fries

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Pounded chicken breast, dijonaise, bacon, mixed greens, and pickled green tomatoes on a brioche bun

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Shrimp salad, red leaf lettuce, and tomato on a hoagie roll

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Cauliflower "rice", kimchi, kale, tamari, scallion, fried egg

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SLICED & ROASTED BEET SALAD 19

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze

Burgers & Sandwiches

SERVED WITH FRIES

FRIED CHICKEN SCHNITZEL BLT 19 *option*

Pounded chicken breast, dijonaise, bacon, mixed greens, and pickled green tomatoes on a brioche bun

SHRIMP "LOUIS" SANDWICH 19 *option*

Shrimp salad, red leaf lettuce, and tomato on a hoagie roll

HAND-MADE ANGUS BURGER 20 *option*

Red leaf lettuce, tomato, red onion, pickle, and 1000 island dressing on a brioche bun

Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2, fried egg +2

Beer

MAMMOTH GOLDEN TROUT 9

MAMMOTH EPIC IPA 9

MAMMOTH YOSEMITE PALE ALE 9

SINCERE DRY APPLE CIDER 9

CORONA EXTRA 7

COORS LIGHT 6

Wine

CERETTO BLANGÉ ARNEIS 14

THE FABLEIST "556" ROSÉ 14

Cocktails

ON THE ROCKS 14

Aviation or classic Daiquiri

AUSTIN COCKTAILS 14

Non-alcoholic

SOFT DRINKS 4.50

Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Root beer, raspberry tea, ginger ale, lemonade

Cocktails

MIMOSA 15

Zonin prosecco split, and fresh orange juice

CALIFORNIA LIMONCELLO SPRITZ 18

Ventura spirits, limoncello, st. germain elderflower liqueur, amaro angeleno, and zonin prosecco

GYPSY EYES 22

Monkey 47 dry gin, aperol, fresh grapefruit juice, fresh lime juice, simple syrup, green chartreuse rinse, egg white

YOU WON'T REGRET IT ESPRESSO MARTINI 20

Affogato a la mode +4

Tito's vodka, mr. black coffee liqueur, simple syrup, espresso, amaretto liqueur, dark chocolate shavings

AGED SHELTER MANHATTAN 21

Shelter small batch blue corn bourbon, foro sweet vermouth, angostura bitters

THE CLOONEY 20

Casamigos blanco, aperol, fresh lemon juice, guava puree, fresh muddled strawberries

Draft Beer

Ask your server about our rotating taps

12oz/22oz

STONE IPA

10/14

BAVIK

10/14

Craft Beer

16oz can

JUNESHINE HARD KOMBUCHA

10

Rotating

MAMMOTH BREWING CO.

10

Epic IPA

MAMMOTH BREWING CO.

10

Golden Trout Kolsch

MAMMOTH BREWING CO.

10

Yosemite Pale Ale

SINCERE CIDER

10

dry apple

Mocktails

BERRY BERRY 10

Muddled strawberry, fresh lemon juice, mint, simple syrup

GUAVA DREAM 10

Fresh lemon and lime juice, cranberry juice, guava puree, ginger ale

Whistle Pig Flights

PIGGY 45

Piggyback Rye, Piggy back bourbon, Whistle Pig 10 Rye

GRAND PIGGY 115

Piggyback Rye, Whistle Pig 10 Rye, Whistle Pig 12 "Old World" Rye, Whistle Pig 15 "Estate Oak" Rye

Domestic Beer

12oz

BLUE MOON

9

MILLER LITE

9

COORS BANQUET

9

COORS LIGHT

9

SIERRA NEVADA PALE ALE

9

Import Beer

12oz

CORONA EXTRA

10

CORONA LIGHT

10

GUINNESS

10

HEINEKEN

10

MODELO ESPECIAL

10

Dessert Wine & Port

GRAHAM'S 20 TAWNY PORT

20

SIX GRAPES RESERVE PORT

14

Non-alcoholic Beer

ATHLETIC BREW CO. ROTATING

12oz

9

COORS EDGE

7

Whiskey, Bourbon & Rye

ANGELS ENVY	15
BASIL HAYDENS	18
BIB AND TUCKER	20
BOSS HOG	100
BULLEIT RYE	15
BULLEIT BOURBON	14
CROWN ROYAL	13
FOUR ROSES	15
HIGH WEST PRAIRIE	14
HIGH WEST PRARIE DOUBLE RYE	15
HORSE SOLDIER BOURBON	12
JACK DANIELS	12
JAMESON	12
JIM BEAM	10
KNOB CREEK	15
MAKERS MARK	16
MIDDLETON	40
TEMPLETON RYE	13
WILD TURKEY	12
WOODFORD RESERVE BOURBON	15
WOODFORD RESERVE RYE	16

Tequila & Mezcal

AVIÓN RESERVA 11 EXTRA AÑEJO	35
BANHEZ MEZCAL	11
CASAMIGOS BLANCO	16
CASAMIGO REPOSADO	18
CASAMIGOS MEZCAL	20
CASAMIGOS AÑEJO	19
CLASE AZUL BLANCO	25
CLASE AZUL REPOSADO	35
CLASE AZUL AÑEJO	100
DON FULANO BLANCO	17
DON FULANO ANEJO	20
DON FULANO REPOSADO	19
DON JULIO BLANCO	16
DON JULIO AÑEJO	18
DON JULIO RESPOSADO	17
DON JULIO 1942	45
EL SILENCIO MEZCAL	17
EL TESORO BLANCO	15
EL TESORO REPOSADO	17
EL TESORO ANEJO	19
FORTALEZA BLANCO	20
FORTALEZA REPOSADO	22
FORTALEZA AÑEJO	25
JOSE CUERVO TRADITIONAL BLANCO	10
MAESTRO DOBEL BLANCO	16
MIJENTA BLANCO	15
MIJENTA REPOSADO	17
MILAGRO REPOSADO	13
LALO BLANCO	15
PATRON SILVER	15

Brandy & Cognac

CHRISTIAN BROS BRANDY	9
COURVOISIER VS	15
COURVOISIER VSOP	20
D.O.M. BENEDICTINE	13
HENNESSEY VS	15
HENNESSEY VSOP	23
LOUIS XIII	275
REMY MARTIN 1738	20
REMY MARTIN XO	50
REMY MARTIN VSOP	20

Scotch

CHIVAS 12	13
DALMORE 12	18
DEWARS WHITE	11
GLENFIDDICH 12	15
GLENLIVET	15
GLENMORANGIE 10	14
JOHNNIE WALKER RED	10
JOHNNIE WALKER BLACK	13
JOHNNIE WALKER BLUE	50
LAPHROIAG 10	20
LIMAVADY SINGLE MALT	15
MACALLAN 12	20
MACALLAN 18	56
OBAN 14	25

Vodka

ABSOLUT	11
BELVEDERE	16
CHOPIN	15
GREY GOOSE	16
GREY GOOSE LEMON	15
GREY GOOSE ORANGE	15
KETEL ONE	15
SMIRNOFF	10
STOLICHNAYA	12
STOLICHNAYA BLUEBERRY	12
STOLICHNAYA RASPBERRY	12
STOLICHNAYA VANILLA	12
TITO'S	15

Gin

THE BOTANIST	15
BARR HILL	15
BEEFEATERS	10
BOMBAY	10
BOMBAY SAPPHIRE	12
HENDRICK'S	15
MONKEY 47	18
TANQUERAY	12

Rum

BACARDI	10
CAPTAIN MORGAN	12
MALIBU	10
MEYERS DARK RUM	10

Dessert Wine & Port

GRAHAM'S 20 TAWNY PORT	20
SIX GRAPES RUBY PORT	14

*By the Glass***Sparkling**

RUFFINO PROSECCO	11
<i>Italy N/V</i>	
ROEDERER ESTATE BRUT	17
<i>Anderson Valley, CA N/V</i>	
ROEDERER ESTATE BRUT ROSE	18
<i>Anderson Valley, CA N/V</i>	

White

SONOMA-CUTRER "RUSSIAN RIVER RANCHES" CHARDONNAY	15
<i>Sonoma, CA</i>	
ERATH PINOT GRIS	13
<i>Willamette Valley, OR</i>	
LOVEBLOCK SAUVIGNON BLANC	18
<i>Marlborough, New Zealand</i>	

Red

ARGYLE PINOT NOIR	16
<i>Willamette Valley, OR</i>	
DAOU CABERNET SAUVIGNON	16
<i>Paso Robles, CA</i>	
CHARLES KRUG CABERNET SAUVIGNON	18
<i>Napa Valley, CA</i>	

Merlot

DRUMHELLER	12
<i>Columbia Valley, WA</i>	

Rosé

THE FABLEIST "556" ROSE	14
<i>Central Coast, CA</i>	

*Half Bottles***Champagne & Sparkling**

VEUVE CLICQUOT "YELLOW LABEL" BRUT	60
<i>Champagne, France N/V</i>	
TATtinger LA FRANCAISE BRUT	35
<i>Champagne, France N/V</i>	
ZONIN PROSECCO SPLIT	10
<i>Prosecco, Italy</i>	

White

KIM CRAWFORD SAUVIGNON BLANC	24
<i>Marlborough, New Zealand</i>	
SIMI CHARDONNAY	24
<i>Sonoma, CA</i>	
PATZ & HALL CHARDONNAY	48
<i>Hyde Vineyard Los Carneros, CA</i>	

Red

SANFORD PINOT NOIR	30
<i>Santa Rita Hills, CA</i>	
KITH & KIN CABERNET SAUVIGNON	30
<i>Napa Valley, CA</i>	
RIGHETTI AMARONE	42
<i>Marano di Valpolicella, Italy</i>	

*Bottles***Champagne & Sparkling**

RUFFINO PROSECCO	40
<i>Italy N/V</i>	
ROEDERER ESTATE BRUT	64
<i>Anderson Valley, CA N/V</i>	
ROEDERER ESTATE BRUT ROSÉ	68
<i>Anderson Valley, CA N/V</i>	
SCHRAMSBERG BLANC DE BLANC BRUT	75
<i>North Coast, CA</i>	
LOUIS ROEDERER BRUT ROSÉ	175
<i>Champagne, France</i>	
MIRABELLE SHRAMSBERG	60
VUEVE CLICQUOT "YELLOW LABEL" BRUT	110
VUEVE CLICQUOT ROSÉ	125
VUEVE CLICQUOT LA GRANDE DAME	350

Rosé

THE FABLEIST "556" ROSÉ	
<i>Central Coast, CA</i>	52

Eclectic Whites

FORIS RIESLING	48
<i>Rouge Valley OR</i>	
ERATH PINOT GRIS	48
<i>Willamette Valley, OR</i>	
LE ROI DES PIERRES SANCERRE	72
<i>France</i>	
GAVALAS SANTORINI	80
<i>Greece</i>	

Sauvignon Blanc

LOVEBLOCK SAUVIGNON BLANC	68
<i>Marlborough, New Zealand</i>	
TWOMEY BY SILVER OAK SAUVIGNON BLANC	72
<i>Napa Valley, CA</i>	

Chardonnay

SONOMA-CUTRER "RUSSIAN RIVER RANCHES"	56
<i>Sonoma County</i>	
LOUIS JADOT PETIT CHABLIS	68
<i>Beaune, France</i>	
DAOU RESERVE CHARDONNAY	60
<i>Paso Robles, CA</i>	
POST AND BEAM CHARDONNAY	94
<i>Napa Valley, CA</i>	
TREFETHEN CHARDONNAY	76
<i>Oak Knoll District of Napa Valley</i>	
BERINGER PRIVATE RESERVE	105
<i>Napa Valley, CA</i>	
FAR NIENTE	120
<i>Napa Valley, CA</i>	

*Bottles***Pinot Noir**

ARGYLE <i>Willamette Valley, Oregon</i>	60
J. WILKES <i>Santa Maria Valley, CA</i>	45
ETUDE <i>Carneros, CA</i>	100
TWOMEY BY SILVER OAKS <i>Russian River Valley</i>	115
SEA SMOKE SOUTHING <i>SANTA LUCIA HIGHLANDS, CA</i>	160
SEA SMOKE "TEN" <i>Santa Rita Hills, CA</i>	160

Italian Reds

CEMBRA PINOT NERO TRENTO <i>Northern Italy N/V</i>	44
VIBERTI "LA GEMELLA" BARBERA D'ALBA <i>Barolo, Italy</i>	60
VOLPAIA CHIANTI CLASSICO <i>Italy</i>	65
SAN POLO BRUNELLO <i>Italy</i>	85

Eclectic Red

PESSIMIST RED BLEND <i>Paso Robles, CA</i>	52
COLOMÉ MALBEC <i>Salta, Argentina</i>	60
LA POSTA ARMANDO BONARDA <i>Mendoza, Argentina</i>	64
FESS PARKER SYRAH <i>Santa Barbara County, CA</i>	64
GIRARD PETIT SIRAH <i>Napa Valley, CA</i>	74
PAGO DEL CIELI CELESTE CRIANZA <i>Spain</i>	75
THE PRISONER" RED BLEND <i>Napa Valley, CA</i>	80

Merlot

SEVEN HILLS <i>Walla Walla Valley, WA</i>	60
RUTHERFORD HILL <i>Napa Valley, CA</i>	75

Cabernet Sauvignon & Bordeaux Blends

DAOU CABERNET SAUVIGNON <i>Paso Robles, CA</i>	56
CHARLES KRUG CABERNET SAUVIGNON <i>Napa Valley, CA</i>	68
ESTANCIA MERITAGE BLEND <i>Paso Robles, CA</i>	70
POST & BEAM BY FAR NIENTE <i>Napa Valley, CA</i>	75
AUSTIN HOPE CABERNET SAUVIGNON <i>Paso Robles, CA</i>	85
ALEXANDER VALLEY VINEYARDS ORGANIC <i>Alexander Valley,</i>	100
HALL CABERNET SAUVIGNON <i>Sauvignon Napa Valley, CA</i>	100
JUSTIN "JUSTIFICATION" BLEND <i>Paso Robles, CA</i>	100
CHÂTEAU MONTALENA CABERNET SAUVIGNON <i>Napa Valley, CA</i>	120
CAKEBREAD CELLARS CABERNET SAUVIGNON <i>Napa Valley, CA</i>	140
JUSTIN "ISOSCELES" BLEND <i>Paso Robles, CA</i>	150
SILVER OAK CABERNET SAUVIGNON <i>Alexander Valley, CA</i>	150
CAYMUS "48" CABERNET SAUVIGNON <i>Napa Valley, CA</i>	170
SILVER OAK CABERNET SAUVIGNON <i>Aconcagua Valley, Chile</i>	200
OPUS ONE "OVERTURE" BLEND <i>Oakville, CA N/V</i>	200
FAR NIENTE CABERNET SAUVIGNON <i>Napa Valley, CA</i>	225
OPUS ONE BLEND <i>Oakville, Napa Valley, CA</i>	400