

Available 07:00AM - 10:00AM

Breakfast Entrées

- SHORT STACK16

Two pancakes, choice of plain, blueberry, strawberry, or chocolate chip; served with maple syrup and butter
- FRENCH TOAST18

Texas toast, blueberry compote, whipped cream
- AMERICAN BREAKFAST17

Two farm-fresh eggs, choice of applewood-smoked bacon or sausage links, breakfast potatoes, choice of toast
- CHICKEN-FRIED STEAK22

Sausage gravy, two farm-fresh eggs, breakfast potatoes
- SPINACH OMELET16

Spinach, mushrooms, tomatoes, red onion, breakfast potatoes, choice of toast
- DENVER OMELET16

Ham, white onion, green and red bell peppers, cheese blend, breakfast potatoes, choice of toast
- SHAKSHUKA18

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

Add merguez sausage +6
- FARMER’S MARKET HASH18

Breakfast potatoes topped with two poached eggs, mushrooms, cherry tomatoes, cotija cheese, salsa verde, and chipotle crema
- CORNED BEEF HASH21

Russet potatoes, white onion, green and red bell peppers, two farm-fresh eggs
- BREAKFAST BURGER22

English muffin, cheddar cheese, bacon, fried egg
- BREAKFAST BURRITO18

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 SANDWICH15

option

Two farm-fresh eggs, choice of applewood-smoked bacon or sausage links; and american cheese on a croissant, served with breakfast potatoes
- PARFAIT9

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

Sides

- APPLEWOOD-SMOKED BACON7.50
- BREAKFAST POTATOES6
- BREAKFAST SAUSAGE7
- FRESH FRUIT & BERRIES6
- TOAST4

Beverages

- MILK4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond
- JUICE4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato
- STARBUCKS™ COFFEE4.50

Regular or decaf
- ESPRESSO4.50
- LATTE5
- CAPPUCCINO5
- AMERICANO4.50
- TAZO® HOT TEA4.50
- HOT COCOA4.50
- ACQUA PANNA9
- SAN PELLEGRINO9

Breakfast Cocktails

- TITO'S BLOODY MARY15

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

Add bacon +2
- BELLINI13

White peach and wine cocktail
- MIMOSA13

Ruffino prosecco and orange juice

Fresh by The Juicery

- CHOCOLATE TAHINI SHAKE12
- PINK KEFIR SMOOTHIE12
- STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK12
- COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA12

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 PUDDING9

Chia seeds, fresh fruit, honey, and mint

BANANA & CRANBERRY OATMEAL10

Chia seeds, almond milk, wild honey, and granola

CHORIZO & EGG STREET TACOS12

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

WESTIN®HOTELS & RESORTS

EAT WELLFOR YOU

OUR SOURCING PROMISE

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

Available 11:00AM - 02:00PM

Appetizers

- OYSTER ROCKEFELLER27
- Spinach, watercress, parmesan, pernod and lemon-zested panko breadcrumbs
- GRILLED SHISHITO PEPPERS12
- Served with teriyaki dipping sauce
- SRIRACHA JUMBO CHICKEN WINGS23
- Daikon, carrot, cucumber slaw, wasabi ranch
- FRIED ZUCCHINI14
- 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 SOUP12
- Claw meat, old bay seasoning

Salads

- ADD CHICKEN +12, STEAK +14, SALMON +16, SHRIMP (GARLIC BUTTER OR BLACKENED) +16
- "EVERYTHING SEASONING" WEDGE15
- Cherry tomatoes, lardons, dill, blue cheese dressing
- WHITEBARK HOUSE SALAD18
- Mixed greens, sugar snap peas, radish, celery, mint, scallion, toasted almonds, honey yogurt poppy seed dressing
- CAPRESE SALAD19
- Heirloom tomatoes, maldon, mozzarella, pesto, petite basil
- CAESAR SALAD19
- Romaine, anchovy sourdough crouton plank, grana padano, lime caesar dressing

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- GRILLED HALLOUMI17
- Asparagus, roasted tomatoes, broccoli, herb oil, salsa
- BEYOND KOREAN BURGER20
- Kimchi, arugula, cucumber, gochujang aioli on a brioche bun
- CHORIZO & EGG STREET TACOS12
- Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema
- CAULIFLOWER & KIMCHI FRIED "RICE"23
- Cauliflower florets, kimchi, kale, tamari, scallion, fried egg
- GRILLED CHICKEN MEZZE28
- Marinated chicken skewer, pita, tabbouleh, roasted garlic yogurt, sumac onions, harissa
- SLICED & ROASTED BEET SALAD18
- Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze

WESTIN

HOTELS & RESORTS

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Burgers & Sandwiches

- SERVED WITH FRIES
- FRIED CHICKEN SCHNITZEL BLT19
- Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun
- TURKEY CHIPWICH18
- Smashed avocado, dijonnaise, pepper jack cheese, bacon, tomato, red leaf lettuce, kettle chips (on sandwich), hoagie roll
- CAPRESE PANINI18
- Heirloom tomatoes, mozzarella, basil, pesto, balsamic glaze, ciabatta roll
- HAND-MADE ANGUS BURGER20
- Red leaf lettuce, tomato, red onion, pickle, 1000 island dressing, brioche bun
- Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2, fried egg +2

Entrées

- BUCATINI, PESTO & SUMMER VEGETABLES27
- Zucchini, yellow squash, heirloom cherry tomatoes, bell peppers, corn, sundried tomatos, grana padano
- PAN-ROASTED ALASKAN HALIBUT43
- Green curry sauce, jasmine rice, micro cilantro
- BARBECUE BABY BACK RIBSHALF 31/FULL 45
- Chipotle potato salad, coleslaw, cornbread muffins, barbecue sauce

Desserts

- STRAWBERRY BROWNIE SUNDAE12
- Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, maraschino cherry
- BLACK BOTTOM PEANUT BUTTER PIE12
- Graham cracker crust, chocolate ganache, peanut butter mousse

Sides

- FRIES7
- COLESLAW6
- HALF SALAD8
- TABBOULEH SALAD7
- CHIPOTLE POTATO SALAD7

Beverages

- MILK4.50 / 6
- Whole, 2%, non-fat, soy, oat, or almond
- JUICE4.50 / 6
- Orange, apple, cranberry, grapefruit, pineapple or tomato
- SOFT DRINKS4.50
- Pepsi, Diet Pepsi, Mountain Dew, Starry, Dr. Pepper, Rootbeer, raspberry tea, ginger ale, lemonade
- ACQUA PANNA9
- SAN PELLEGRINO9

Fresh by The Juicery

- CHOCOLATE TAHINI SHAKE12
- PINK KEFIR SMOOTHIE12
- STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK12

- COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA12

Dinner

whitebark

Available 05:00PM - 10:00PM

Appetizers

- ROTATING RAW OYSTERS HALF 24/FULL 47
- Mignonette, cocktail sauce, oyster crackers
- OYSTER ROCKEFELLER 27
- Spinach, watercress, parmesan, pernod and lemon-zested panko breadcrumbs
- GRILLED SHISHITO PEPPERS 12 
- Served with teriyaki dipping sauce
- SRIRACHA JUMBO CHICKEN WINGS 23
- 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
- FRIED CALAMARI 19
- Watercress, pickled Fresno chiles, jalapeño aioli
- 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, sugar snap peas, radish, celery, mint, scallion, toasted almonds, honey yogurt poppy seed dressing
- CAPRESE SALAD 19
- Heirloom tomatoes, maldon, mozzarella, pesto, petite basil
- CAESAR SALAD 19
- Romaine, anchovy sourdough crouton plank, grana padano, lime caesar dressing

Burgers & Sandwiches

- SERVED WITH FRIES
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- Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun
- TURKEY CHIPWICH 18
- Smashed avocado, dijonnaise, pepper jack cheese, bacon, tomato, red leaf lettuce, kettle chips (on sandwich), hoagie roll
- CAPRESE PANINI 18 
- Heirloom tomatoes, mozzarella, basil, pesto, balsamic glaze, ciabatta roll
- HAND-MADE ANGUS BURGER 20
- Red leaf lettuce, tomato, red onion, pickle, 1000 island dressing, brioche bun
- Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2, fried egg +2

Entrées

- BUCATINI, PESTO & SUMMER VEGETABLES 27 
- Zucchini, yellow squash, heirloom cherry tomatoes, bell peppers, corn, sundried tomatos, grana padano
- PAN-ROASTED ALASKAN HALIBUT 43
- Green curry sauce, jasmine rice, micro cilantro
- 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

 Vegan  Vegetarian

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- 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 florets, 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 
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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
- BLUEBERRY CRISP 14 
- Oatmeal and pecan crumble, vanilla ice cream
- 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 8 
- TABBOULEH SALAD 7 
- CHIPOTLE POTATO SALAD 7 
- SEASONAL VEGETABLES 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

Burgers & Sandwiches

SERVED WITH FRIES

- FRIED CHICKEN SCHNITZEL BLT 19
Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun
- HAND-MADE ANGUS BURGER 20
Red leaf lettuce, tomato, red onion, pickle, 1000 island dressing, brioche bun
Add american cheese, swiss cheese, blue cheese, pepper jack cheese +1.50, jalapeño +1, bacon +2, fried egg +2

Appetizers

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Served with teriyaki dipping sauce
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Daikon, carrot, cucumber slaw, wasabi ranch
- FRIED ZUCCHINI 14 
Herb panko crust, avocado ranch, grana padano
- CREAM OF CRAB SOUP 12
Claw meat, old bay seasoning

Salads

- ADD CHICKEN +12, STEAK +14, SALMON +16, SHRIMP (GARLIC BUTTER OR BLACKENED) +16
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Cherry tomatoes, lardons, dill, blue cheese dressing
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Mixed greens, sugar snap peas, radish, celery, mint, scallion, toasted almonds, honey yogurt poppy seed dressing
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Two farm-fresh American eggs, Spanish chorizo, black beans, roasted corn, tomatoes, cotija cheese, and chipotle crema
 - CAULIFLOWER & KIMCHI FRIED "RICE" 23 
Cauliflower florets, kimchi, kale, tamari, scallion, fried egg
- 

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Cocktails

- GYPSY EYES22

Monkey 47 dry gin, aperol, fresh grapefruit juice, fresh lime juice, simple syrup, green chartreuse rinse
- ENZONI18

Hendricks dry gin, campari, fresh lemon juice, simple syrup, muddled fresh white grapes
- TRUFFLES ON A PLANE18

Truffle oil washed piggy back rye whiskey, amaro nonino, aperol, fresh lemon juice
- SMOKEY ORANGE BLOSSOM OLD FASHIONED20

Templeton rye whiskey, blood orange solerno, angostura bitters, fee brothers orange bitters, fee brothers cherry bitters, simple syrup, aged for 40 days in oak barrel, finished off with smoked-applewood chips
- SCORCHING SUMMER MANGOS22

Fortaleza blanco, house made mango habanero syrup, fresh lemon & lime juice, cointreau, june shine passion fruit kombucha floater
- THE CLOONEY20

Casamigos blanco, aperol, fresh lemon juice, guava puree, fresh muddled strawberries
- PARROTS BREEZE20

Barbados plantation rum, lejay cassis, aperol, giffard orgeat, giffard coconut, pineapple juice, orange juice, fresh lime juice

Draft Beer

- Ask your server about our rotating taps

12oz/22oz
- STELLA ARTOIS

9/12
- STONE IPA

9/12

Craft Beer

- 16oz can

7
- JUNESHINE HARD KOMBUCHA

Rotating

MAMMOTH BREWING CO. EPIC IPA

MAMMOTH BREWING CO. GOLDEN TROUT

MAMMOTH BREWING CO. YOSEMITE PALE ALE

SINCERE DRY CIDER

TRUSTWORTHY BREWING CO. BRASSY

JAR HOPPY AMBER

Non-alcoholic Beer

- ATHLETIC BREW CO. UPSIDE DOWN

12oz8
- COORS EDGE

5

Mocktails

- BERRY BERRY10

Muddled strawberry, fresh lemon juice, mint, simple syrup
- GUAVA DREAM10

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

Whistle Pig Flights

- PIGGY45

1oz piggy back rye, 1oz piggy back bourbon, 1oz whistle pig 10 year
- GRAND PIGGY115

1oz piggy back rye, 1oz whistle back pig 10 year, 1oz whistle pig 12 year (old world rye), 1oz whistle pig 15 year (estate oak rye)
- PREMIER PIGGY215

1oz piggy back rye, 1oz whistle pig 10 year, 1oz whistle pig 12 year (old world rye), 1oz whistle pig 15 year (estate oak rye), 1oz the boss hog ix (siren's song)

Domestic Beer

- 12oz6

BLUE MOON

BUD LIGHT

BUDWEISER

COORS BANQUET

COORS LIGHT

MICHELOB ULTRA

SIERRA NEVADA PALE ALE

Import Beer

- 12oz7

CHIMAY GRANDE RESERVE

CORONA EXTRA

CORONA LIGHT

DELIRIA BELGIAN ALE

HEINEKEN

MODELO ESPECIAL

Whiskey, Bourbon & Rye

ANGELS ENVY	15
BASIL HAYDENS	18
BULLEIT RYE	12
BULLLEIT BOURBON	12
BUSHMILLS	12
BUSHMILLS 10	16
CROWN ROYAL	12
EAGLE RARE	12
FOUR ROSES	13
GENTLEMAN JACK	15
HIGH WEST PRAIRIE	12
HIGH WEST DOUBLE RYE	12
HORSE SOLDIER BOURBON	12
JACK DANIELS	11
JACK DANIELS BARREL SELECT	16
JACK DANIELS SINGLE BARREL	18
JAMESON	11
JIM BEAM	9
KNOB CREEK	13
MAKERS MARK	13
MIDDLETON	40
RED BREAST	18
STAGG JR.	40
TEMPLETON RYE	11
WHISTLE PIG PIGGY BACK BOURBON	15
WHISTLE PIG PIGGY BACK RYE	15
WHISTLE PIG 10	25
WHISTLE PIG 12	35
WHISTLE PIG 15	50
BOSS HOG	100
WILD TURKEY	12
WOODFORD RESERVE BOURBON	15
WOODFORD RESERVE RYE	15
BIB AND TUCKER	20

Tequila & Mezcal

AVIÓN RESERVA CRISTALINO	35
AVIÓN RESERVA 44 EXTRA AÑEJO	35
CASAMIGOS BLANCO	14
CASAMIGO REPOSADO	16
CASAMIGOS MEZCAL	20
CAZADORES BLANCO	11
CAZADORES REPOSADO	13
CAZADORES AÑEJO	15
CLASE AZUL BLANCO	25
CLASE AZUL REPOSADO	35
CLASE AZUL AÑEJO	100
LALO	15
DON FULANO BLANCO	15
DON JULIO BLANCO	15
DON JULIO AÑEJO	18
DON JULIO 1942	45
EL SILENCIO MEZCAL	17
FORTAEZA BLANCO	16
FORTALEZA REPOSADO	18
FORTALEZA AÑEJO	22
JOSE CUERVO TRADITIONALE	9
BANHEZ MEZCAL	11
PATRON SILVER	14
SAUZA HORNITOS BLANCO	9
TRES GENERACIONES REPOSADO	12

Brandy & Cognac

CHRISTIAN BROS BRANDY	9
COURVOISIER VS	13
COURVOISIER VSOP	18
HENNESSEY VS	15
HENNESSEY VSOP	23
REMY MARTIN 1738	20
LOUIS XIII	275
REMY MARTIN XO	50
D.O.M. BENEDICTINE	10

Scotch

CHIVAS 12	13
DALMORE 12	18
DEWARS WHITE	11
DEWARS SIGNATURE	40
DEWARS 25 YEAR	60
GLENFIDDICH 12	14
GLENLIVET 1	14
GLENMORANGIE 10	14
HIGHLAND PARK 12	15
HIGHLAND PARK 18	35
JOHNNIE WALKER RED	9
JOHNNIE WALKER BLACK	13
JOHNNIE WALKER BLUE	50
LAPHROIAG 10	20
MACALLAN 12	20
MACALLAN 18	56
MONKEY SHOULDER	12
OBAN 14	25
LIMAVADY SINGLE MALT	15

Vodka

3 OLIVES TRIPLE ESPRESSO	10
ABSOLUT	9
ABSOLUT ELYX	15
BELVEDERE	15
CHOPIN	15
CRYSTAL HEAD	20
GREY GOOSE	14
GREY GOOSE LEMON	14
GREY GOOSE PEAR	14
GREY GOOSE ORANGE	14
KETEL ONE	11
REYKA	12
SMIRNOFF	9
STOLICHNAYA	11
STOLICHNAYA BLUEBERRY	11
STOLICHNAYA RASPBERRY	11
STOLICHNAYA VANILLA	11
TITO’S	10

Gin

THE BOTANIST	15
BEEFEATERS	9
BOMBAY	10
BOMBAY SAPPHIRE	12
HENDRICK’S	15
HENDRICK’S ORBIUM	12
JUNIPERO	11
MONKEY 47	18
TANQUERAY	10
TANQUERAY TEN	12

Rum

BACARDI	10
CAPTAIN MORGAN	10
DON Q	9
GOSLINGS	9
KRAKEN	10
MALIBU	9
MEYERS DARK RUM	9
PLANTATION BARBADOS	12
PLANTATION BARBADOS 20TH	18
SAILOR JERRY	10
ZAYA 12	11

Dessert Wine & Port

GRAHAM’S 20 TAWNY PORT	20
MICHEL CHAPOUTIER BANYULS	12
SIX GRAPES RUBY PORT	14

By the Glass

Sparkling	
COPPO MOSCATO D’ASTI	10
Italy 2020	
RUFFINO PROSECCO	11
Italy N/V	
CANELLA “LIDO” PROSECCO ROSE	12
Italy N/V	
CANELLA BELLINI	12
Italy N/V	
ROEDERER ESTATE BRUT	16
Anderson Valley, CA N/V	
ROEDERER ESTATE BRUT ROSE	18
Anderson Valley, CA N/V	

White	
SONOMA-CUTRER “RUSSIAN RIVER RANCHES” CHARDONNAY	15
Sonoma, CA 2021	
POST & BEAM CHARDONNAY	25
Napa Valley, CA 2020	
ERATH PINOT GRIS	13
Willamette Valley, OR 2020	
RAIMUND PRÜM SOLITÄR TROCKEN RIESLING	13
Mosel, Germany 2020	
CERETTO BLANGÉ ARNEIS	14
Alba, Italy 2021	
CLIFF LEDE SAUVIGNON BLANC	13
Napa Valley, CA N/V	
LOVE LOCK SAUVIGNON BLANC	18
Marlborough, New Zealand 2022	

Red	
CEMBRA PINOT NERO TRENTINO	14
Northern Italy, N/V	
ORIN SWIFT ABSTRACT RED BLEND	18
California N/V	
WILLAMETTE VALLEY VINEYARDS “WHOLE CLUSTER” PINOT NOIR	16
Willamette Valley, OR 2021	
ETUDE PINOT NOIR	24
Carneros, CA 2018	
MANTANÉ PRIMITIVO	15
Italy 2019	
COLOMÉ MALBEC	16
Salta, Argentina 2020	
SEVEN HILLS MERLOT	16
Walla Walla Valley, WA 2019	
DAOU CABERNET SAUVIGNON	15
Paso Robles, CA 2021	
CHARLES KRUG CABERNET SAUVIGNON	18
Napa Valley, CA 2019	
POST & BEAM CABERNET SAUVIGNON	26
Napa Valley, CA 2020	

Rosé	
PEYRASSOL LA CROIX “MEDITERRANÉE”	14
France 2021	
THE FABLEIST “556” ROSE	14
Central Coast, CA 2021	

Half Bottles

Champagne	
VEUVE CLICQUOT “YELLOW LABEL” BRUT	60
Champagne, France N/V	
White	
KIM CRAWFORD SAUVIGNON BLANC	24
Marlborough, New Zealand 2021	
SIMI CHARDONNAY	24
Sonoma, CA 2019	
PATZ & HALL CHARDONNAY	48
Hyde Vineyard Los Carneros, CA 2015	

Red	
RIGHETTI AMARONE	42
Marano di Valpolicella, Italy 2011	
SANFORD PINOT NOIR	30
Santa Rita Hills, CA 2019	
KITH & KIN CABERNET SAUVIGNON	30
Napa Valley, CA 2019	
RIDGE ESTATE CABERNET SAUVIGNON	60
Santa Cruz Mountains, CA 2019	

Bottles

Champagne & Sparkling	
COPPO MOSCATO D’ASTI	36
Italy 2020	
RUFFINO PROSECCO	40
Italy N/V	
CANELLA “LIDO” PROSECCO ROSE	44
Italy N/V	
CANELLA BELLINI	44
Italy N/V	
PERRIER JOUET	500
Epernay, France 2002	
ROEDERER ESTATE BRUT	64
Anderson Valley, CA N/V	
ROEDERER ESTATE BRUT ROSÉ	68
Anderson Valley, CA N/V	
HEIDSIECK MONOPOLE “BLUE TOP” BRUT	115
Champagne, France N/V	
LOUIS ROEDERER BRUT	200
Champagne, France 2014	
LOUIS ROEDERER BRUT ROSÉ	200
Champagne, France 2014	
ARMAND DE BRIGNAC “ACE OF SPADES” BRUT	450
Champagne, France N/V	
SCHRAMSBERG BLANC DE BLANC BRUT	75

Rosé	
PEYRASSOL LA CROIX “MEDITERRANÉE”	48
France 2021	
THE FABLEIST "556" ROSE	52
Central Coast, CA 2021	

Eclectic Whites	
RAIMUND PRÜM SOLITÄR TROCKEN RIESLING	48
Mosel, Germany 2020	
CERETTO BLANGÉ ARNEIS	52
Alba, Italy 2020	
GÉRARD BERTRAND “CODE ROUGE” BLEND	72
France N/V	
GÉRARD BERTRAND JOA BLEND	74
France 2018	
GAVALAS SANTORINI	80
Greece 2021	

Bottles

Sauvignon Blanc

DAOU	55
<i>Paso Robles, CA 2020</i>	
DAOU “BODYGUARD”	56
<i>Santa Barbara County, CA 2020</i>	
CLIFF LEDE SAUVIGNON BLANC	48
<i>Napa Valley, CA N\ V</i>	
LOVE LOCK SAUVIGNON BLANC	68
<i>Marlborough, New Zealand 2022</i>	

Chardonnay

GÉRARD BERTRAND COTE DE ROSES	46
<i>France 2018</i>	
SONOMA-CUTRER “RUSSIAN RIVER RANCHES”	56
<i>Sonoma County 2021</i>	
HANZELL SEBELLA	35
<i>Sonoma Valley, CA 2015</i>	
POST & BEAM “ FAR NIENTE FAMILY”	94
<i>Napa Valley, CA 2020</i>	
BERINGER PRIVATE RESERVE	105
<i>Napa Valley, CA 2015</i>	
DAOU RESERVE	110
<i>Paso Robles, CA 2018, 2020</i>	
FAR NIENTE	120
<i>Napa Valley, CA 2021</i>	
LOUIS JADOT PETIT CHABLIS	68
<i>Beaune, France 2018</i>	

Pinot Grigio

ERATH PINOT GRIS	48
<i>Willamette Valley, OR 2020</i>	
CARLETTO	40
<i>Italy 2020</i>	

Pinot Noir

TWOMEY	100
<i>Russian River Valley 2020</i>	
WILLAMETTE VALLEY VINEYARDS “WHOLE CLUSTER”	60
<i>Willamette Valley, OR 2021</i>	
J. WILKES	64
<i>Santa Maria Valley, CA 2018</i>	
DAVIS BYNUM	68
<i>Russian River Valley, CA 2018</i>	
ETUDE	96
<i>Carneros, CA 2018</i>	
LOUIS JADOT CÔTE DE BEAUNES-VILLAGES	100
<i>Beaune, France 2017</i>	
J. VINEYARDS	115
<i>Russian River Valley, CA 2018</i>	
GUARACHI	140
<i>Sonoma Coast, CA 2013</i>	
SEA SMOKE SOUTHING	130
<i>Santa Lucia Highlands, CA</i>	
SEA SMOKE “TEN”	160
<i>Santa Rita Hills, CA</i>	

Italian Reds

MANTANÉ PRIMITIVO	56
<i>Italy 2019</i>	
VIBERTI “LA GEMELLA” BARBARA D’ALBA	60
<i>Barolo, Italy 2020</i>	
VOLPAIA CHIANTI CLASSICO	65
<i>Italy 2020</i>	
SAN POLO BRUNELLO	85
<i>Italy 2016</i>	
CEMBRA PINOT NERO TRENTINO	44
<i>Northern Italy N\ V</i>	

Eclectic Red

PESSIMIST RED BLEND	52
<i>Paso Robles, CA 2020</i>	
COLOMÉ MALBEC	60
<i>Salta, Argentina 2020</i>	
THE FEDERALIST ZINFANDEL	64
<i>Dry Creek Valley, CA 2019</i>	
FESS PARKER SYRAH	64
<i>Santa Barbara County, CA 2019</i>	
GIRARD PETIT SIRAH	74
<i>Napa Valley, CA 2013</i>	
“THE PRISONER” RED BLEND	80
<i>Napa Valley, CA 2019</i>	
GÉRARD BERTRAND “CIGALUS” BLEND	100
<i>Sud de France 2017</i>	
PIROUETTE BLEND	130
<i>Columbia Valley, WA 2014</i>	
SEGHECIO “OLD VINE” ZINFANDEL	110
<i>Sonoma County, California 2018</i>	

Cabernet Sauvignon & Bordeaux Blends

DAOU CABERNET SAUVIGNON	56
<i>Paso Robles, CA 2021</i>	
CHARLES KRUG CABERNET SAUVIGNON	68
<i>Napa Valley, CA 2019</i>	
ESTANCIA MERITAGE BLEND	70
<i>Paso Robles, CA 2019</i>	
AUSTIN HOPE CABERNET SAUVIGNON	85
<i>Paso Robles, CA 2019</i>	
HALL CABERNET SAUVIGNON	100
<i>Napa Valley, CA 2018</i>	
POST & BEAM CABERNET	100
<i>Sauvignon Napa Valley, CA 2020</i>	
GIRARD “ARTISTRY” BLEND	104
<i>Napa Valley, CA 2018</i>	
CHÂTEAU MONTELENA CABERNET SAUVIGNON	120
<i>Napa Valley, CA 2014</i>	
JUSTIN “JUSTIFICATION” BLEND	100
<i>Paso Robles, CA 2015</i>	
BELLA UNION CABERNET SAUVIGNON	130
<i>Napa Valley, CA 2020</i>	
CAKEBREAD CELLARS CABERNET SAUVIGNON	140
<i>Napa Valley, CA 2018</i>	
JUSTIN “ISOSCELES” BLEND	150
<i>Paso Robles, CA 2016</i>	
SILVER OAK CABERNET SAUVIGNON	150
<i>Alexander Valley, CA 2018</i>	
DAOU “SOUL OF A LION” BLEND	170
<i>Paso Robles, CA 2019</i>	
CAYMUS “48” CABERNET SAUVIGNON	170
<i>Napa Valley, CA 2018</i>	
SILVER OAK CABERNET SAUVIGNON	200
<i>Aconcagua Valley, Chile 2010</i>	
OPUS ONE “OVERTURE” BLEND	200
<i>Oakville, CA N\ V</i>	
FAR NIENTE CABERNET SAUVIGNON	225
<i>Napa Valley, CA 2019</i>	
OPUS ONE BLEND	400
<i>Oakville, Napa Valley, CA 2016</i>	

Merlot

DRUMHELLER	48
<i>Columbia Valley, WA 2018</i>	
SEVEN HILLS	60
<i>Walla Walla Valley, WA 2019</i>	
RUTHERFORD HILL	75
<i>Napa Valley, CA 2015</i>	
CHÂTEAU LA FLEUR-GAZIN	140
<i>Pomerol, France 2011</i>	