

AGAVE
GRILL & BAR

RISE SHINE

DAILY HOURS: 7:30am-11am

SUPERFOODS

dishes specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoodsRx are known to improve well-being and longevity.

egg white omelet with spinach and cheddar 16  *gf*
spinach, onions, sun-dried tomatoes and cheddar cheese folded into gently cooked egg whites, accompanied with arugula, tomato salad

egg white and turkey scramble wrap 16 
all natural turkey breast, spinach, egg whites and cheddar cheese on a whole wheat tortilla, served with mixed berries

smoked salmon, tofu & avocado 18 
smoked salmon, silk tofu, avocado, extra virgin olive oil, grape tomato, micro greens, lemon and bagel

steel cut cinnamon scented oatmeal 12 
served with berries and drizzled with honey

blueberry banana smoothie 9 
blueberries, banana, honey, soy milk, plain yogurt

apple-oats muesli 9
oats, soy milk, yogurt, honey, granola, apple, cinnamon and raisins

market fresh fruit and berries 13  *gf*
a bountiful selection of the seasons best

WESTIN FRESH BY THE JUICERY

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery

juice 9
celery, cucumber, lime and coconut water

juice 9
carrot, honeydew melon, turmeric

smoothie 9
raspberries, strawberries, mint, rosewater, dates and almond milk

smoothie 9
blueberries, spinach, chia seeds, avocado, almond milk and granola

Gluten Free *gf*

We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware that they are being prepared in an environment where gluten is present.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs **may increase your risk of food-borne illness.**
A service charge of 18% will be added for parties of 6 or more. Government taxes are additional.

18% Gratuity will be added to parties of 6 or more.

MORNING FAVORITES

traditional eggs benedict 18

poached eggs and canadian bacon served on english muffins, topped with hollandaise sauce served with breakfast potatoes

beef short rib hash 19 *gf*

shredded braised beef short ribs, fingerling potatoes, onions, herbs, and poached eggs with your choice of toast

chilaquiles 16

strips of fried corn tortillas simmered in guajillo sauce, topped with 2 eggs your way and cotija cheese, sour cream and green onions

steak and eggs 21

grilled 6oz. new york, two eggs your way and breakfast potatoes served with your choice of toast

congee 16 *gf*

short grain rice cooked in chicken stock, garnished with thin slivers of ginger, green onion and fish sauce served with grilled chicken breast

agave deluxe breakfast 22

your style of eggs, two pancakes, chicken apple sausage or hickory smoked bacon served with breakfast potatoes and your choice of toast

two eggs your way 16

served with chicken apple sausage or hickory smoked bacon, breakfast potatoes and your choice of toast

agave omelet 16

chopped smoked bacon, green chili, pepper jack cheese and avocado served with tomatillo salsa, breakfast potatoes and your choice of toast

black forest ham and cheese omelet 16 *gf*

black forest ham and cheddar cheese served with fingerling potatoes and your choice of toast

breakfast burrito 15

scrambled eggs, black beans, chorizo, tomato, cheddar and jack cheese, wrapped in a warm flour tortilla, accompanied by breakfast potatoes and a side of tomatillo salsa and sour cream

stuffed brioche french toast 15

brioche bread stuffed with soft mascarpone cheese and strawberry compote, topped with berries and whipped cream served with maple syrup

buttermilk pancake stack full 12 short 10

served with hickory smoked bacon and maple syrup **add berry compote 4**

pastry plate 11

assortment of a blueberry muffin, two croissants and two danishes

continental platter 16

seasonal berries, granola and organic yogurt parfait, house baked blueberry muffin, mini croissants and danishes, with a choice of coffee, tea, or juice

BREAKFAST SIDES, CEREALS and YOGURTS

single egg 4

two eggs 7

breakfast potatoes 6

bacon 7

chicken apple sausage 7

field grown berries 8 Superfoods *gf*

sliced tomato 4

cottage cheese 5

toast 4

english muffin, 7-grain, white, sourdough or gluten-free white served with strawberry jam and butter

gluten free bread 5

cold cereal 7

corn flakes, special k, raisin bran, cheerios or honey cheerios served with cold milk and with your choice of fresh sliced strawberries or banana

rice chex 6.5 *gf*

served with cold soy milk and your choice of fresh sliced strawberries or banana

yogurt 4.50 Superfoods *gf*

yoplait- peach, strawberry and low-fat

COFFEE, TEA, JUICES & MILKS

FRESHLY BREWED STARBUCKS® BLEND COFFEE

coffee 3.50 latte/cappuccino 4.50

optional syrup flavors: vanilla, caramel, hazelnut and mocha

espresso 4.5 additional shot 1

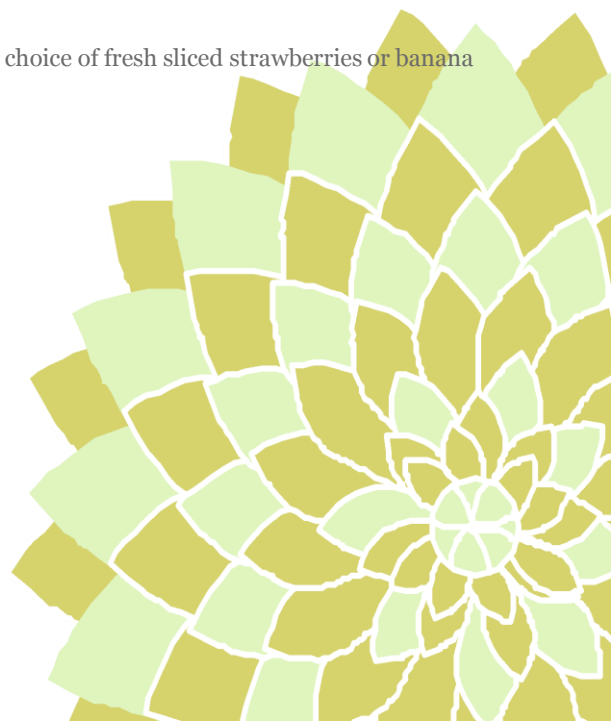
hot tea 4.50

china green tips, chai, chamomile, earl grey, english breakfast, passion, refresh mint and zen

milk 4.50

regular, low-fat, skim, soy, or almond

hot chocolate 4



All Day Menu

served daily from 11am to close

SOUPS 8

rich old fashioned tomato soup  *gf*
yogurt, fresh basil

butternut squash soup *V*
soymilk, nutmeg, apple

chili
cheddar cheese, green onions, tortilla chips

APPETIZERS

lamb chops 15
pecorino romano, herbs, panko bread crumbs,
poblano mint sauce

artisanal cheese 16
honey goat cheese, manchego, blue point reyes, smoked
gouda, fig spread, pear mostarda, baguette

lump crab cakes 18
avocado compote, caper-lemon aioli

barbeque pulled pork sliders 14
chipotle barbeque sauce, pineapple coleslaw, brioche bun

tri-color tortilla chips 14
grilled jalapeno, green onions, guacamole,
refried black beans, tomatillo salsa

buffalo chicken wings 14
spicy buffalo sauce, celery, carrots, blue cheese dressing

southwest shrimp cocktail 15 *gf*
tomato, cucumber, red onion, cilantro, avocado,
tomato-lime juice, saltine crackers

fish street tacos 13 *gf*
cabbage, green salsa, pico de gallo,
chipotle aioli, corn tortillas

quesadilla 12
add chicken 5 add shrimp 7
cheddar and jack cheese, flour tortilla,
tomatillo salsa, quacamole

SALADS

confetti of field greens 8  *gf*
carrots, fennel, mint, basil,
honey champagne vinaigrette

agave chop salad 16
chicken breast, romaine, tortilla strips,
black beans, cucumber, grape tomatoes,
avocado, cotija cheese, chipotle dressing

caesar salad 10
add chicken 5 add shrimp 7
romaine, parmesan, croutons, grape tomatoes,
caesar dressing

quinoa salad 12 *gf V*
add chicken 5 add shrimp 7
arugula, quinoa, butternut squash, mint, parsley,
heirloom tomato, fennel, cranberries, citrus vinaigrette

heirloom tomato salad 14
heirloom tomato, watermelon, feta, mint, olive oil

medjool date salad 10
goat cheese, orange, pomegranate, pistachio, baby greens,
citrus vinaigrette

shrimp soba noodle salad 18
baby greens, orange segments, cilantro-avocado dressing

THIN-CRUST PIZZAS 16

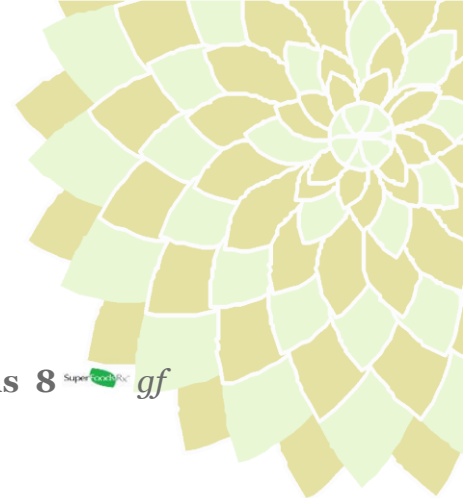
southwest chorizo
tomato sauce, chorizo, onions, avocado, pepper jack
cheese, micro cilantro

la diablo
jalapeno-tomato salsa, mozzarella, salameito salami,
poblano pepper, sweet onions, jalapenos, chili oil

margherita
roma tomato, mozzarella, basil

market seasonal veggie
kale pesto, mozzarella, parmesan, red onion, tomato,
broccoli, mushrooms, red pimiento

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and births defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



BURGERS AND MORE

served with homemade potato chips

add fries 3 add salad 3 add fruit 4

westin burger 16

american cheese, grilled onions, lettuce, tomato, sriracha aioli

smokey bacon jam burger 16

applewood bacon jam, bacon, grilled onions, provolone cheese, lettuce, tomato, sriracha aioli, brioche bun

barbeque pulled pork sandwich 15

chipotle barbeque sauce, pineapple coleslaw, brioche bun

chicken ciabatta sandwich 16

sundried tomato aioli, arugula, oven dried tomato, buffalo mozzarella

turkey and avocado wrap 15

whole wheat tortilla, arugula, edamame aioli, artichoke, oven dried tomato, mixed green salad, champagne dressing

tuna melt 15

tuna salad, american cheese, sourdough bread

portobello sandwich 14

onions, poblano pepper, swiss cheese, lettuce, tomato, whole wheat bun, mixed green salad, champagne dressing

salmon BLT sandwich 18

bacon, lettuce, tomato, avocado, lemon pepper aioli, ciabatta roll

DESSERTS 12

crème brûlée

french custard, caramelized sugar, fresh berries

warm rustic apple tart and ice cream

maple bourbon pecan praline ice-cream

dark chocolate flourless cake

chocolate ganache, caramel sauce

tres leches strawberry cake

strawberries, berry coulis

black forest cake

chocolate cake, fresh berries compote

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CHEF'S SPECIALS

Available from 5 pm to close

bone in rib eye steak 38

yukon mashed potatoes, seasonal vegetables, beef jus

atlantic salmon 28

soy bean succotash

flat iron steak 32

dauphinoise potatoes, seasonal vegetables, red wine demi

harrisa rack of lamb 36

yukon mashed potatoes, seasonal vegetables, mint jelly

harrison farm chicken breast 26

butternut squash risotto, seasonal vegetables

braised short ribs 34

yukon mashed potatoes, seasonal vegetables

baked ziti casserole 24

italian sausage, garlic, basil, tomato sauce, mozzarella, parmesan, broccolini, garlic bread

SIDES

truffle fries 7

parmesan, spicy ketchup, herb aioli

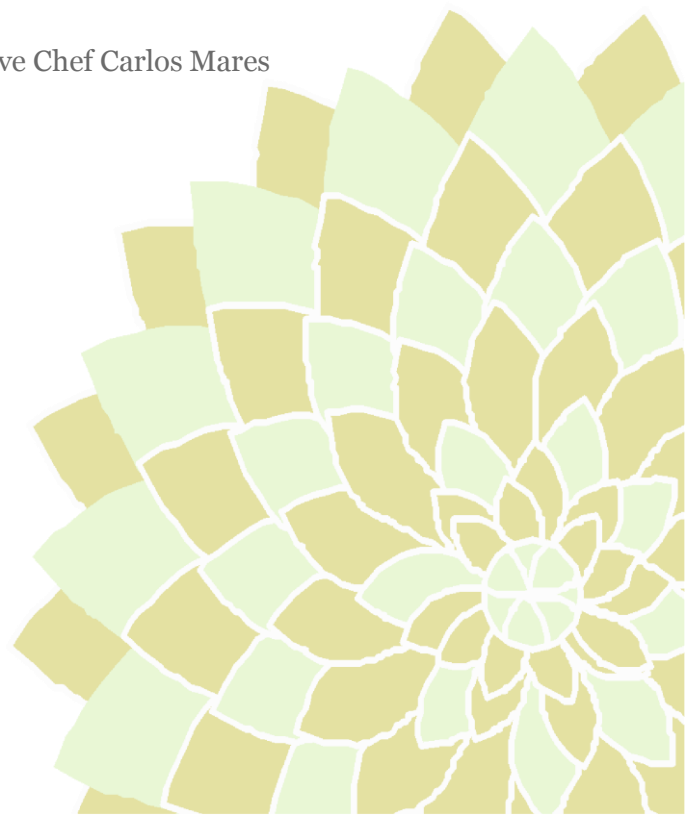
lime drizzle asparagus 8

olive oil, lime juice, parmesan

yukon mashed potato 7

cream, butter

Executive Chef Carlos Mares



COCKTAILS

agave margarita 11

sauza blue tequila, triple sec, grand marnier, sweet and sour mix

desert mai-tai 11

cruzan rum, fresh orange, pineapple juice, myers rum

willow breeze 11

smirnoff vodka, peach schnapps, midori melon liqueur, cranberry juice, orange juice

wdw margarita 13

don julio blanco tequila, cointreau, grand marnier, sweet and sour mix, fresh squeezed limes

mo' joe martini 15

ketel one vodka, malibu rum, midori melon, chambord, pineapple juice, jagermeister

“best” martini 15

(honoring joe and diane best)

bombay sapphire gin, grey goose citron, hpnotiq, amaretto, agave nectar, fresh squeezed lime juice

raspberry lemon drop 14

ketel one citroen vodka, cointreau, chambord, fresh squeezed lime juice

CRAFTED AT WESTIN

bourbon carrot mule 12

bulleit bourbon, grand marnier, lemon, house-made carrot simple syrup, ginger beer

tamarind paloma 12

sauza blue silver tequila, grand marnier, jumex tamarind nectar, lime, grape fruit soda, habanero shurb

chamomile mule 12

chamomile- infused absolut vodka, house- made honey simple syrup, lime, ginger beer

whiskey punch 12

jameson irish whiskey, campari, orange juice, lemon, angostura bitters

rum punch 12

sailor jerry spiced rum, campari, falernum bitters, blood orange juice, pinot grigio

bourbon crisp 12

knob creek bourbon, cinzano blanco, cucumber juice, lemon, agave simple syrup, chandon brut sparkling

pomegranate green tea 12

hendricks gin, lemon, house-made green tea syrup, pomegranate juice, angostura orange bitters

pomegranate ginger mojito (non-alcoholic) 8

pineapple, mint, lime, agave nectar, ginger beer, pomegranate juice

SPARKLING WINE

	glass	btl
chandon brut classic, california	12	42
mionetto organic Prosecco, Veneto	12	42
nicolas feuillatte "rose reserve", chouilly		75

ROSÉ & WHITE WINE

fleur de mer rosé, cotes de provence	13	48
bollini pinot grigio, trentino-alto adige	12	46
j vineyards pinot gris, california		46
loveblock sauvignon blanc, malborough	14	50
paco & lola albarino, rias baixas	11	42
talbot "kali hart" chardonnay , monterey county	11	42
chateau st. michelle "indian wells vineyard" chardonnay, columbia valley	12	46
miner family chardonnay, napa valley		75
the hess collection "shirtail ranches" chardonnay, monterey	14	52
rombauer chardonnay, carneros		

RED WINE

toad hollow "richard mcdowell selection" merlot, sonoma county	12	44
austin hope winery "troublemaker" red blend, central coast	13	48
macmurray pinot noir, sonoma coast	14	52
marchesi di barolo "ruvei" barbera d'alba doc, piedmont		50
deloach pinot noir, st. helena	11	40
finca decero "remolinos vineyard" malbec, mendoza		55
starmont winery & vineyards, merlot, carneros	14	52
louis m. martini cabernet sauvignon, sonoma county		58
simi, cabernet sauvignon, alexander valley		60
the federalist cabernet sauvignon, lodi	13	50
napa valley quilt cabernet sauvignon, napa valley	16	62

BEER

domestic beer 6

budweiser, coors light, miller lite, michelob ultra

import beer 7

corona extra, corona light, heineken, newcastle brown ale

domestic craft 7

blue moon, sierra nevada, sam adams, murphy's stout,
guinness extra stout

local craft 8

desert swarm, kolschella, monumentous

draft 6

bud light, stella artois, seasonal

non- alcoholic 6

o'douls

HAPPY HOUR

house well cocktails 7

house wine 6

draft beer 4

APPETIZERS 8

fish street tacos

cabbage, salsa verde, pico de gallo, chipotle aioli

chili cheese fries

ground sirloin chili, cheddar cheese, green onions

mozzarella sticks

tomato – basil sauce

barbeque pulled pork sliders

chipotle barbeque sauce, pineapple coleslaw, brioche bun