

Soups

RICH OLD FASHIONED TOMATO SOUP 9.00
Yogurt, fresh basil

Appetizers

TRI-COLOR TORTILLA CHIPS 14.00
Grilled jalapeno, green onions, guacamole, refried black beans, tomatillo salsa

BUFFALO CHICKEN WINGS 16.00
Spicy buffalo sauce, celery, carrots, blue cheese dressing

SOUTHWEST SHRIMP COCKTAIL 16.00
Tomato, cucumber, red onion, cilantro, avocado, tomato-lime juice, saltine crackers

FISH STREET TACOS 14.00
Cabbage, green salsa, pico de gallo, chipotle aioli, corn tortillas

QUESADILLA 12.00
Add chicken 5 Add shrimp 7
Cheddar and jack cheese, flour tortilla, tomatillo salsa, guacamole

Salads

CONFETTI OF FIELD GREENS 10.00
Carrots, fennel, mint, basil, honey champagne vinaigrette

AGAVE CHOP SALAD 17.00
Chicken breast, romaine, tortilla strips, black beans, cucumber, grape tomatoes, avocado, cotija cheese, chipotle dressing

CAESAR SALAD 12.00
Add chicken 5 Add shrimp 7
Romaine, parmesan, grape tomatoes, croutons, caesar dressing

QUINOA SALAD 14.00
Add chicken 5 Add shrimp 7
Arugula, quinoa, butternut squash, mint, parsley, heirloom tomato, fennel, cranberries, citrus vinaigrette

Thin Crust Pizzas

CHORIZO IBERICO 17.00
Tomato sauce, chorizo, onions, avocado, pepper jack cheese, micro cilantro

LA DIABLA 17.00
Jalapeño-tomato sauce, mozzarella, salameito salami, poblano pepper, sweet onions, jalapeños, chili oil

MARGHERITA 16.00
Roma tomato, mozzarella, basil

MARKET SEASONAL VEGGIE 16.00
Kale pesto, mozzarella, parmesan, red onion, tomato, broccoli, mushrooms, red pimiento

Burgers and More

Served with homemade potato chips
Add fries 3.00 Add salad 3.00 Add fruit 4.00

WESTIN BURGER 17.00
American cheese, grilled onions, lettuce, tomato, sriracha aioli

CHICKEN CIABATTA SANDWICH 17.00
Sun dried tomato aioli, arugula, oven dried tomato, buffalo mozzarella

TURKEY AND AVOCADO WRAP 16.00
Whole wheat tortilla, arugula, herb aioli, artichoke, oven dried tomato

PORTOBELLO SANDWICH 16.00
Onions, poblano pepper, swiss cheese, lettuce, tomato, whole wheat bun

SALMON BLT SANDWICH 19.00
Bacon, lettuce, tomato, avocado, lemon caper aioli, ciabatta roll

Chef's Specials

Available from 5pm to close

BONE IN RIB EYE STEAK 38.00
Served with yukon mashed potatoes, seasonal vegetables and beef jus

BRAISED SHORT RIBS 34.00
Served with yukon mashed potatoes and seasonal vegetables

BAKED ZITI 26.00
Italian sausage, garlic, basil, tomato sauce, mozzarella, parmesan, broccolini served with garlic bread

CHICKEN MARSALA 26.00
Sautéed chicken breast, crimini mushrooms, marsala wine, light cream sauce, al dente fettuccini pasta

Sides

TRUFFLE FRIES 7.00
Parmesan served with spicy ketchup and herb aioli

LIME DRIZZLE ASPARAGUS 8.00
Olive oil, lime juice, parmesan

YUKON MASHED POTATO 7.00
Cream, butter

Desserts

WARM RUSTIC APPLE TART ICE CREAM 12.00
Maple bourbon pecan praline ice cream

DARK CHOCOLATE FLOURLESS CAKE 12.00
Chocolate ganache, caramel sauce

TRES LECHES STRAWBERRY CAKE 12.00
Strawberries, berry coulis

BLACK FOREST CAKE 12.00
Fresh berry compote

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.

GRILLED ARTICHOKE 12.00
Steamed with lemon, mint, olive oil

ARUGULA AND QUINOA SALAD 11.00
Corn, radish, carrots, tomato, pistachios, goat cheese, citrus vinaigrette

ROASTED PARSNIP APPLE SOUP 10.00
Topped with basil

POMEGRANATE CHICKEN 28.00
Chicken breast, wild rice, corn, roasted acorn squash, beets, pom pan jus, micro greens

MEYER LEMON GLAZED BAY SALMON QUINOA 29.00
Skuna bay salmon, sweet potato, brussel sprouts, quinoa, water cress, shaved fennel

SMOKED PAPRIKA STEAMED MUSSELS 22.00
Beer steamed mussels and shallots, smoked sweet paprika, roasted tomatoes

OUR SOURCING PROMISE

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



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 birth defects or other reproductive harm. For more information go to www.P65warnings.ca.gov/resturant