

Breakfast Entrées

DELUXE 22.00

Two eggs your way, two pancakes, breakfast potatoes and choice of turkey sausage patty or bacon, toast

BLUEBERRY ORANGE GRANOLA PANCAKES 18.00

Citrus berry compote, maple syrup

BUTTERMILK PANCAKES Full 16.00 | Short 12.00

Maple syrup, butter, choice of strawberries, blueberries or banana

FRENCH TOAST 16.00

Maple syrup, butter

SMOKED SALMON AVOCADO & TOFU 18.00

Sliced tomato, red onion, tomato, capers, avocado

CARNE ASADA & EGGS 22.00

Two eggs your way, roasted salsa, breakfast potatoes, toast

EGGS YOUR WAY 16.00

Two eggs, choice of turkey sausage patty or bacon, breakfast potatoes and toast.

SEASONS OMELET 19.00

Bacon, Jack cheese, avocado, roasted salsa, breakfast potatoes, toast

Gluten Free

EGG AND CHICKEN QUESADILLA 17.00

Scrambled eggs, grilled chicken breast, corn tortillas, Cheddar and Jack cheese, fruit cocktail

BERRIES AND YOGURT 16.00

Low fat yogurt and fresh market berries

MARKET FRESH FRUIT AND BERRIES 14.00

A bountiful selection of season's best

Breads + Pastries

TOAST 4.00

White, seven grain, sourdough, rye, English muffin

FRESHLY BAKED PASTRY BASKET 9.00

BAGEL 6.00

Cream cheese

Cereals

ALL NATURAL GRANOLA CEREAL 9.00

Served with banana or strawberries

ASSORTED DRY CEREAL 8.00

Choose from a variety served with choice of strawberry or banana

Options

Avocado 3.00

Tofu 4.00

Turkey Sausage Patty (3) 7.00

Bacon (3) 7.00

Broccoli 7.00

Fruits, Juices + Yogurts

FRUIT BERRIES & YOGURT CORNUCOPIA 18.00

Fresh fruit, berries, granola and yogurt brulee

BLUEBERRY SMOOTHIE 9.00

Blended with banana, soy milk, yogurt and honey

GREEN VEGETABLE AND FRUIT JUICE 9.00

Cucumber, celery, green apple, ginger, chia, pineapple, parsley, spinach, orange juice

JUICE 5.00

Orange, grapefruit, pineapple, apple, tomato and cranberry

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.

MANGO, PAPAYA JUICE 9.00

Ginger, turmeric

WATERMELON CUCUMBER JUICE 9.00

Coconut water, mint

AVOCADO PINEAPPLE JUICE 9.00

Coconut water, spinach

PAPAYA YOGURT SMOOTHIE 9.00

Cinnamon, mint, chia seeds

Coffee + Tea

FRESHLY BREWED STARBUCKS® BLEND COFFEE

Regular or decaffeinated 4.00

Espresso 6.00 Extra shot 1.00

Café Latte or Cappuccino 7.00

Assorted Tazo teas 4.00

Milk 4.00

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.

BANANA AND CRANBERRY OATMEAL

Half 7.00 | Full 10.00

Steel-cut cinnamon scented oatmeal, banana, cranberry, chia seeds, walnuts, honey, granola

SCRAMBLED EGG WHITE & CHICKEN TACOS

Half 12.00 | Full 18.00

Scrambled egg, grilled chicken breast, spinach, tofu, pico de gallo, corn tortillas

SPINACH EGG WHITE OMELET WITH SALAD

Half 12.00 | Full 19.00

Egg whites, spinach, onion, tomato, broccoli, olive oil served with salsa and arugula salad

OUR SOURCING PROMISE

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



Appetizers

SEASONAL SOUP 8.00

House made with fresh ingredients

CHICKEN AVOCADO LETTUCE WRAPS GF 16.00

Grilled chicken breast, tomato, avocado, cucumber, iceberg lettuce, roasted salsa

CHIPS, SALSA & BEANS GF 15.00

CLASSIC SPICY BUFFALO WINGS 14.00

Carrots, celery, blue cheese dressing

CHICKEN TACOS 14.00

Grilled chicken breast, flour tortilla, shredded lettuce, melted cheddar & jack cheese, pico de gallo

CHICKEN QUESADILLA 19.00

Cheddar & jack cheese, tomatillo salsa, sour cream

Lunch/Dinner Entrées

VEGGIE SALAD GF 16.00

Arugula, carrots, cucumber, radish, celery, tomato, red onion, avocado, balsamic dressing
Add chicken 6.00

CAESAR SALAD 14.00

Romaine, grape tomatoes, croutons, Parmesan cheese, Caesar dressing
Add chicken 6.00

WEDGE SALAD 14.00

Iceberg lettuce, grape tomato, thin sliced red onion, bacon bits, gorgonzola cheese crumbles, blue cheese dressing

ALBACORE TUNA SALAD 18.00

Iceberg lettuce, tuna salad, grape tomatoes and fresh seasonal fruit

EGGS YOUR WAY 16.00

Two eggs with choice of turkey sausage patty or bacon, breakfast potatoes

CARNE ASADA SANDWICH 23.00

Grilled sirloin tri-tip, lettuce, tomato, melted pepper Jack cheese, black bean spread, guacamole, chipotle aioli, French baguette, potato chips
Substitute fries add 0.50

FLAME GRILLED WESTIN BURGER 18.00

Jack cheese, lettuce, tomato, grilled onion, bacon, avocado, pickle spear, potato chips
Substitute fries add 0.50

FLAME GRILLED COACHELLA BURGER 19.50

Jack cheese, lettuce tomato, grilled onion, avocado, bacon, fried egg, pickle, potato chips
Substitute fries add 0.50

HAWAIIAN BURGER 18.50

Pepper Jack cheese, grilled pineapple, lettuce, tomato, teriyaki sauce, pickle spear, potato chips
Substitute fries add 0.50

CHICKEN SANDWICH 19.00

Grilled chicken breast, lettuce, tomato, Jack cheese, guacamole, chipotle aioli, French baguette, potato chips
Substitute fries add 0.50

HOT DOG 9.00

Quarter pound all beef frank, potato chips
Substitute fries add 0.50

PARADISE BOWLS 22.00

Rice, quinoa, black beans, pico de gallo, avocado, flour tortilla bowl, tomatillo salsa, choice of chicken, carne asada, or fried Buffalo tofu
Substitute salmon 25.00
Substitute asada 23.00

STEAK RANCHERO 26.00

Grilled sirloin tri-tip, rice with quinoa, black beans, tomatillo sauce

CHIMICHURRI CHICKEN BREAST GF 25.00

Grilled chicken breast, rice with quinoa, broccoli

SPAGHETTI AND MEATBALLS 19.00

Pomodoro sauce, shaved Parmesan

FRESH FRUIT PLATE GF 14.00

Fresh seasonal melon, fruit & berries

SALMON-BROCCOLI-RICE GF 28.00

Grilled salmon, rice with 3 color quinoa, broccoli

ASADA-BROCCOLI-RICE GF 28.00

Grilled tri-tip, green salsa, rice with 3 color quinoa, corn tortillas

Coffee + Tea

FRESHLY BREWED STARBUCKS® BLEND COFFEE

Regular or decaffeinated 4.00

Espresso 6.00

Café Latte or Cappuccino 7.00

Assorted Tazo teas 4.00

Desserts

FUDGE LAVA CAKE 12.00

Warm chocolate cake with molten chocolate center, vanilla bean ice cream, strawberries

BROWNIE STACK 12.00

Chocolate brownie served warm, whipped cream

YOGURT + BERRIES GF 12.00

Low-fat yogurt topped with fresh berries

KEY LIME TART 12.00

Whipped cream, berry compote

APPLE PIE 12.00

Served a la mode

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MANGO, PAPAYA SMOOTHIE 9.00

Ginger, turmeric, soy milk

WATERMELON CUCUMBER JUICE 9.00

Coconut water, mint

AVOCADO PINEAPPLE JUICE 9.00

Coconut water, spinach

PAPAYA YOGURT SMOOTHIE 9.00

Cinnamon, mint, chia seeds, soy milk

EAT WELL MENU

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AHI POKE

Half 12.00 | Full 18.00
Farro, edamame, avocado, Sriracha aioli, sesame seeds, ginger soy sauce, wonton strips

SMOKED SALMON QUINOA SALAD

Half 12.00 | Full 18.00
Pineapple, cilantro, grape tomato, red onion, carrot, radish, avocado, garlic oil, lime juice

CAPRESE SALAD

Half 11.00 | Full 17.00
Vine ripened tomato, fresh mozzarella, pesto, balsamic reduction & olive oil

ROASTED SALMON QUINOA

Half 18.00 | Full 29.00
Radish, edamame, walnuts, mint, pesto

WATERMELON SALAD

Half 12.00 | Full 18.00
Toasted pistachios, feta cheese, lime juice, mint, sherry vinaigrette

TURKEY WRAP

Half 13.00 | Full 19.00
Spinach tortilla, spinach, avocado, cranberry cheese spread, served with fruit cocktail

OUR SOURCING PROMISE

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FEED THE BODY



HAPPY HOUR

3:00-5:00 pm daily

BEVERAGES

Draft Beer 5

Sam Adams Boston Lager
Blue Moon Belgian White
Local Craft – seasonal

Well Cocktails 8

Well Martinis 9

Wine 8

Magnolia Grove Chardonnay
Magnolia Grove Cabernet Sauvignon
Cellar #8 Merlot

Sparkling Wine 10

FOOD

Gamba al Ajillo

Sautéed shrimp, garlic, spicy olive oil, lime juice 16

Queso Fundido

Melted Oaxaca cheese with chorizo, served with tortilla chips 12

Molletes

Melted Oaxaca cheese, black bean spread, pico de gallo, ciabatta bread 12

Angie's Sopos

Two fried tortillas, black beans, sour cream, shredded cheese, lettuce, tomato, salsa ranchera choice of turkey, ham or chicken 9

Pita Bread and Hummus

Whole wheat pita bread, hummus 8

Wedge Salad

Baby iceberg lettuce, grape tomato, thin sliced red onion, bacon bits, gorgonzola crumbles, blue cheese dressing 7

Chicken Tacos

Grilled chicken, lettuce, shredded cheese, salsa, corn tortillas 9

Fish Tacos

Fried fish, lettuce, pico de gallo, chipotle aioli, salsa 9

Asada Tacos

Beef, black bean sauce, pico de gallo, salsa 9

Chips Salsa + Beans

Tortilla chips, guacamole, roasted salsa, black bean dip 6

Pesto Pizza

Olive oil, pesto sauce, fresh mozzarella, garlic and Parmesan cheese 14

Meatballs

Bite sized meatballs, pomodoro sauce 7

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

The department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, & other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.