

Available 6:30AM–10AM

Breakfast Entrées

Whitebark American Breakfast 19
Two farm-fresh eggs, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit, choice of bacon, pork sausage, chicken-apple sausage, or ham slice, choice of toast.

Short Stack of Pancakes 18
Two pancakes, choice of plain, blueberry, strawberry, or chocolate chips; served with butter and maple syrup

French Toast 18
Texas toast, blueberry compote, whipped cream

Chicken-Fried Steak 24
Two farm-fresh eggs, country sausage gravy, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit

Denver Omelet 18
Ham, white onion, bell peppers, cheddar-jack cheese, choice of hashbrowns, rosemary country potatoes, or seasonal fresh fruit, choice of toast

Corned Beef Hash 22
Rosemary country potatoes, white onion, corn, bell peppers, and poblano peppers topped with two farm-fresh eggs

Avocado Toast 18
Two farm-fresh eggs, avocado, spinach, cherry tomatoes, feta cheese and seasonal fresh fruit

Parfait 10
House-made granola, organic yogurt: plain, vanilla, or strawberry, with fresh berries and honey

Sides

Rosemary Country Potatoes 6

Applewood-Smoked Bacon 7.50

Breakfast Sausage 7

Fresh Fruit & Berries 6

Toast 4

Fresh by the Juicer

Chocolate Tahini Shake 12

Pink Kefir Smoothie 12
Strawberry, vanilla protein powder, chia seeds, and almond milk

Strawberry & Matcha 12
Coconut milk, strawberries, matcha, honey, and vanilla

Beverages

Milk 4.50 / 6
Whole, 2%, non-fat, soy, oat, almond

Juice 4.50 / 6
Orange, apple, cranberry, grapefruit, pineapple or tomato

Starbucks Coffee 4.50
Regular or decaf

Espresso 4.50

Latte 5

Cappucino 5

Americano 4.50

Tazo Hot Tea 4.50

Hot Cocoa 4.50

Aqua Panna 9

San Pellegrino 9

Red Bull Energy Drink 5.25

Breakfast Cocktails

Titos'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

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 portion size, 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, cojita cheese, and chipotle crema



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

Vegan | Vegetarian | Gluten-Free | Dairy-Free

Available Daily 11AM–2PM | Friday & Saturday 3PM–11PM | Sunday–Thursday 4PM–10PM

Appetizers

Grilled Shishito Pepper 12
Served with teriyaki dipping sauce

Fried Calamari & Onion Rings 22
Watercress, pickled Fresno chiles, jalapeño aioli, garlic truffle Parmesan, house-made chipotle ranch

Crab Cake 19
Frisée and sautéed fennel, pickled watermelon radish, persimmon purée, tequila green chutney

Chicken Wings 20
Six jumbo chicken wings tossed in your choice of sriracha buffalo sauce, house-made BBQ sauce, or asian honey sauce, served with house-made wasabi ranch or blue cheese dressing, plus daikon, carrots, and cucumber slaw

Soup & Salads

Add Chicken +12, Steak +18, Salmon +28, Garlic Butter or Blackened Shrimp +16

Soup of the Day
Ask your server

Whitebark House Salad 16
Mixed greens, radicchio, shredded carrots, red onion, cucumber, cherry tomato, creamy lemon vinaigrette

“Everything Seasoning” Wedge 17
Cherry tomatoes, bacon lardons, dill, blue cheese dressing

Caesar Salad 19
Romaine, anchovies, sourdough crouton, grana padano, lime Caesar dressing

Ahi Tuna Salad 24
Napa cabbage, mixed greens, mandarin oranges, cucumber, carrots, avocado, beet chips, wonton strips, mirco cilantro, garlic-ginger sesame dressing

Burgers & Sandwiches

Served with fries or onion rings.
Gluten-free bread available upon request.

Turkey Melt Sandwich 21
Cheddar cheese, applewood-smoked bacon, avocado, tomato, red leaf lettuce, and aioli on multigrain bread

Corned Beef Rueben 21
Corned beef, wild mushrooms, sauerkraut, Swiss cheese, and Russian dressing on marble rye bread

Chicken Schnitzel 19
Tender battered chicken breast, fried or grilled, bacon, mixed greens, pickled green tomatoes, and dijonnaise on a brioche bun

Angus Burger 22
Red leaf lettuce, tomatoes, red onions, pickles, and thousand island dressing on a brioche bun. *Add American, cheddar, Swiss, pepper-jack, or blue cheese +1.50. Add jalapeños +1.50, bacon +3, avocado +3*

Sides

Fries 9

Rosemary Smashed Potatoes 7

White Rice 7

Sautéed Wild Mushrooms 9

Cornbread Muffins 6

Vegetable Plate
Celery root purée, lemon asparagus, baby carrots 11

Side Salad
Choice of Whitebark, Caesar, Wedge 8

Onion Rings 8

Potato Au Gratin 9

Coleslaw 7

Fresh by the Juicer

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Pink Kefir Smoothie 12
Strawberry, vanilla protein powder, chia seeds, and almond milk

Strawberry & Matcha 12
Coconut milk, strawberries, matcha, honey, and vanilla

Beverages

Milk 4.50 / 6
Whole, 2%, non-fat, soy, oat, almond

Juice 4.50 / 6
Orange, Apple, Cranberry, Grapefruit, pineapple or tomato

Starbucks Coffee 4.50
Regular or decaf

Espresso 4.50	Latte 5
Cappucino 5	Americano 4.50
Tazo Hot Tea 4.50	Hot Cocoa 4.50
Aqua Panna 9	San Pellegrino 9

Desserts

Strawberry Brownie Sundae 12
Brownie, vanilla ice cream, whipped cream, strawberry sauce, chocolate sauce, toasted almonds, Maraschino cherry

Black Bottom Peanut Butter Pie 13
Graham cracker crust, chocolate ganache, peanut butter mousse

Poached Pears 14
Port wine-poached pear, lemon emulsion, sweet puff pastry, powdered sugar

New York Style Cheesecake 15
Graham cracker crust, cream cheese, served with blueberries and strawberries, choice of topping: chocolate, caramel, strawberry, raspberry, or pineapple

Crème Brûlée 14
Assorted fresh berries, mint

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Grilled Halloumi 17
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

WESTIN
HOTELS & RESORTS

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

Vegan | **Vegetarian** | **Gluten-Free** | **Dairy-Free**

The Westin Monache Resort
50 Hillside Drive
Mammoth Lakes, Ca 93546
(760) 934-0400

Happy Hour

Available Friday & Saturday 3PM–6PM,
Sunday–Thursday 4PM–6PM

\$2 Off All Food Items	Well Spirits 7
Draft Beer 7 / 10	House Chardonnay or Cabernet 7

Available 5PM–9PM

Appetizers

Grilled Shishito Pepper 12
Served with teriyaki dipping sauce 🌿🌱🍴

Fried Calamari & Onion Rings 22
Watercress, pickled Fresno chiles, jalapeño aioli, garlic truffle Parmesan, house-made chipotle ranch

Crab Cake 19
Frisée and sautéed fennel, pickled watermelon radish, persimmon purée, tequila green chutney

Grilled Salmon Collard 19
Parsley, lemon, garlic butter 🌱

Soup of the Day 14
Ask your server

Salads

Add Chicken +12, Steak +18, Salmon +28, Garlic Butter or Blackened Shrimp +16

Whitebark House Salad 16
Mixed greens, radicchio, shredded carrots, red onion, cucumber, cherry tomato, creamy lemon vinaigrette 🌿🌱

“Everything Seasoning” Wedge 17
Cherry tomatoes, bacon lardons, dill, blue cheese dressing

Caesar Salad 19
Romaine, anchovies, sourdough crouton, grana padano, lime Caesar dressing

Ahi Tuna Salad 24
Napa cabbage, mixed greens, mandarin oranges, cucumber, carrots, avocado, beet chips, wonton strips, mirco cilantro, garlic-ginger sesame dressing 🍴

From the Grill

Specialty A La Carte Options
Only 2% of all beef earns the top-tier industry rating of USDA Prime. We're proud to be one of a select few in the nation to offer USDA Prime beef.

Lamb Rack 54 🌱🍴
Garlic and herbs, chimichurri

Ribeye 68 🌱🍴
16 oz, red wine demi glaze

Filet Mignon 72 🌱🍴
8 oz, asian steak sauce

Pork Lion 38 🌱🍴
8 oz, roasted apple gastrique

Fish Market Specialties 42 🌱
Lemon beurre blanc sauce

Airline Chicken 32 🌱
9 oz, bearnaise sauce

BBQ Baby Back Ribs Half 32 | Full 44 🌱🍴

Sides

Fries 9 🌿🌱🍴

Onion Rings 8 🌿🍴

Rosemary Smashed Potatoes 7 🌿🌱

Potato Au Gratin 9 🌿

White Rice 7 🌿🌱🍴

Coleslaw 7 🌿🌱

Sautéed Wild Mushrooms 9 🌿🌱🍴

Vegetable Plate 11 🌿🌱🍴
Celery root purée, lemon asparagus, baby carrots

Side Salad 8
Choice of Whitebark, Caesar, or Wedge

Cornbread Muffins 6 🌿

Vegan 🌿 | **Vegetarian** 🌿 | **Gluten-Free** 🌱 | **Dairy-Free** 🍴

Entrées

Ribeye 78
Red wine demi glaze, rosemary mashed potatoes, baby carrots 🌱

Roasted Chicken 42
Béarnaise, white rice, asparagus, crispy carrot string 🌱

Garden Plate 32
Asparagus, wild mushroom, celery root purée, baby carrots, crispy carrot strings 🌿🌱🍴

Desserts

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

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Crème Brûlée 14
Assorted fresh berries, mint 🌿🌱

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, Root Beer, raspberry tea, ginger ale, lemonade

Aqua Panna 9

San Pellegrino 9

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Cauliflower “rice”, kimchi, kale, tamari, scallion, fried egg 🌿🌱🍴

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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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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

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 purée, fresh muddled strawberries

Maiden Flight 22

Barhill Gin, Creme de Violette, luxardo marashino, lemon juice, cherry, orange peel

Lalo Carajillo 20

Lalo Tequila, Liquor43, espresso, sugar, salt, cinnamon rim

Whistle Pig Flights

Piggy 45

Piggyback rye, Piggyback bourbon, Whistle Pig 10-year rye

Grand Piggy 115

Piggyback rye, Whistle Pig 10-year rye, Whistle Pig 12-year "Old World" rye, Whistle Pig 15-year "Estate Oak" rye

Mocktails

Berry Berry 10

Muddled strawberry, fresh lemon juice, mint, simple syrup

Guava Dream 10

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

Draft Beer 12oz / 22oz

Ask your server about our rotating taps

Stone IPA 10 / 14

Bavik 10 / 14

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

Craft Cans 16oz

Juneshine Hard Hombucha 10

Rotating

Mammoth Brewing Co. 10

Epic IPA, Golden Trout Kolsch, Yosemite Pale Ale

Sincere Cider 10

Dry apple

Non-Alcoholic Beer 12oz

Athletic Brew Co. Rotating 9

Coors Edge 7

Dessert Wine & Port

Graham's 20-Year Tawny Port 20

Six Grapes Reserve Port 14

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 Prairie 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

Rum

Bacardi	10
Captain Morgan	12
Malibu	10
Meyers Dark Rum	10

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-Year	13
Dalmore 12-Year	18
Dewars White	11
Glenfiddich 12-Year	15
Glenlivet	15
Glenmorangie 10-Year	14
Johnnie Walker Red	10
Johnnie Walker Black	13
Johnnie Walker Blue	50
Laphroig 10-Year	20
Limavady Single Malt	15
Macallan 12-Year	20
Macallan 18-Year	56
Oban 14-Year	25

Gin

The Botanist	15
Barr Hill	15
Beefeaters	10
Bombay	10
Bombay Sapphire	12
Hendrick's	15
Monkey 47	18
Tanqueray	12

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

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 Añejo	20
Don Fulano Reposado	19
Don Julio Blanco	16
Don Julio Añejo	18
Don Julio Reposado	17
Don Julio 1942	45
El Silencio Mezcal	17
El Tesoro Blanco	15
El Tesoro Reposado	17
El Tesoro Añejo	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

Dessert Wines

Graham's 20-Year Tawny Port	20
Six Grapes Ruby Port	14

By The Glass

Sparkling

Ruffino Presecco, Italy NV	11
Schramsberg "Mirabelle" Brut, North Coast NV	18
Schramsberg "Mirabelle" Brut Rosé, North Coast NV	19

White

Frisk "Prickly" Riesling, Victoria AU 2023	11
St. Supery Sauvignon Blanc, Napa Valley CA 2022	14
Loveblock Sauvignon Blanc, Marlborough, NZ 2023	18
Archery Summit "Vireton" Pinot Gris, Willamette Valley CA 2023	13
MacRostie Chardonnay, Sonoma Coast CA 2023	15
Frank Family Chardonnay, Carneros 2023	20

Rosé

Commaderie De Peyrassol "La Croix" Rosé, IGP Mediterranee 2023	14
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Red

Gainey Pinot Noir, Santa Rita Hills CA 2022	15
Argyle "Reserve" Pinot Noir, Willamette Valley CA 2022	19
Orin Swift "Abstract" Red Blend	18
Markham "Six Stack" Merlot, North Coast CA 2021	13
DAOU Cabernet Sauvignon, Paso Robles CA 2022	15
Clos Du Val Cabernet Sauvignon, Napa Valley CA 2022	25

Half-Bottles

Champagne & Sparkling

Veuve Clicquot "Yellow Label" Brut, Champagne France N/V	60
Tattinger "La Francaise" Brut, Champagne France N/V	35
Zonin Prosecco Split, Prosecco Italy	10

White

Kim Crawford Sauvignon Blanc, Marlborough NZ	24
Simi Chardonnay, Sonoma CA	24
Cakebread Chardonnay, Napa Valley CA 2023	56

Red

Sanford Pinot Noir, Santa Rita Hills CA	30
Beringer, Cabernet Sauvignon, Knight's Valley 2021	30
Righetti Amarone Marano Di Valpolicella, Italy	42

Bottles

Champagne & Sparkling

Ruffino, Prosecco Italy N/V	40
Schramsberg "Mirabelle" Brut, North Coast NV	68
Schramsberg "Mirabelle" Brut Rose, North Coast NV	72
Veuve Clicquot "Yellow Label" Brut	110
Veuve Clicquot Rosé	125
Veuve Clicquot "La Grande Dame"	350

Eclectic Whites

Frisk "Prickly" Riesling, Victoria, AU 2023	38
Archery Summit "Vireton" Pinot Gris, Willamette Valley CA 2023	46
Gavalas, Santorini Greece	80
E. Guigal, Côtes du Rhône Blanc, Rhone, FR 2022	42
Tenuta Fertuna "Dropello" White Sangiovese, Maremma Toscana IGT 2022	48

Rosé

Commaderie De Peyrassol “La Croix” Rosé,
IGP Mediterranee 2023 52

Sauvignon Blanc

Le Roi Des Pierres, Sancerre France 72

Domaine Hubert Brochard, Sancerre France 2023 68

St. Supery, Napa Valley CA 2023 50

Loveblock Sauvignon Blanc, Marlborough NZ 68

Twomey by Silver Oak Sauvignon Blanc, Napa Valley CA 72

Chardonnay

MacRostie, Sonoma Coast CA 2023 54

Frank Family, Carneros 2023 72

Louis Jadot Petit Chablis, Beaune France 68

DAOU Reserve Chardonnay, Paso Robles CA 60

Post & Beam Chardonnay, Napa Valley CA 94

Trefethen Chardonnay Oak Knoll, Napa Valley CA 76

Beringer Private Reserve, Napa Valley CA 105

Far Niente, Napa Valley CA 120

Pinot Noir

J. Wilkes, Santa Maria Valley CA 45

Niner, Edna Valley CA 2023 68

Gainey, Santa Rita Hills CA 2022 54

Argyle “Reserve”, Willamette Valley CA 2022 72

Twomey by Silver Oaks, Russian River Valley CA 115

Sea Smoke Southing, Santa Lucia Highlands CA 160

Sea Smoke “Ten”, Santa Rita Hills CA 160

Italian Reds

Cembra Pinot Nero Trentino, Northern Italy N/V 44

Viberti “La Gemella” Barbera D’alba, Italy 60

Volpaia Chianti Classico, Italy 65

San Polo Brunello, Italy 85

Michele Chiarlo “Tortoniano” Barolo, DOCG 2017 110

GAJA “Pieve Santa Restituta”

Brunello di Montalcino, DOCG 2019 195

Eclectic Red

DAOU Red Blend, Paso Robles CA 52

Colomé Malbec Salta, Argentina 60

La Posta Armando Bonarda Mendoza, Argentina 48

Fess Parker Syrah, Santa Barbara County CA 64

Stags’ Leap Petite Sirah, Napa Valley CA 2020 70

Familia Torres “Celeste” Tempranillo, Rioja DOC 2019 54

“The Prisoner” Red Blend, Napa Valley CA 80

Orin Swift Abstract XX

Merlot

Seven Hills, Walla Walla Valley WA 60

Rutherford Hill, Napa Valley CA 75

Markham “Six Stack”, North Coast CA 2021 46

Cabernet Sauvignon & Bordeaux Blends

DAOU Cabernet Sauvignon, Paso Robles CA 56

Alexander Valley Vineyards Organic, Alexander Valley CA 62

Charles Krug Cabernet Sauvignon, Napa Valley CA 68

Chateau Mongravey, Margaux, Bordeaux France 2022 70

Post & Beam by Far Niente, Napa Valley CA 75

Clos Du Val, Napa Valley CA 2022 95

Austin Hope (1L), Paso Robles CA 2022 105

Hall Cabernet Sauvignon Sauvignon, Napa Valley CA 110

Justin “Justification” Blend, Paso Robles CA 100

Château Montelena Cabernet Sauvignon,
Napa Valley CA 120

Cakebread Cellars Cabernet Sauvignon,
Napa Valley CA 140

Justin “Isosceles” Blend, Paso Robles CA 150

Silver Oak Cabernet Sauvignon, Alexander Valley CA 150

Caymus Cabernet Sauvignon, Napa Valley CA 170

Silver Oak Cabernet Sauvignon, Napa Valley CA 200

Opus One “Overture” Blend, Oakville CA 200

Far Niente Cabernet Sauvignon, Napa Valley CA 225

Opus One Blend Oakville, Napa Valley CA 400