

Breakfast

whitebark

Available 07:00AM - 11:00AM

Breakfast Entrées

- SHORT STACK

18



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

18



Texas toast, blueberry compote, whipped cream
- AMERICAN BREAKFAST

18

 option

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

22

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

18



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

18



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

18



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

Add merguez sausage +6
- FARMER’S MARKET HASH

18



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

21



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

21

 option

Beef patty, English muffin, cheddar cheese, bacon, fried egg
- BREAKFAST BURRITO

18

 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 SANDWICH

16

 option

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

9



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

Sides

- APPLEWOOD-SMOKED BACON

7.50
- BREAKFAST POTATOES

6


- BREAKFAST SAUSAGE

7
- FRESH FRUIT & BERRIES

6


- TOAST

4

 option

Beverages

- MILK

4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond
- JUICE

4.50 / 6

Orange, apple, cranberry, grapefruit, pineapple or tomato
- COFFEE

4.50

Regular or decaf
- ESPRESSO

4.50
- LATTE

5
- CAPPUCCINO

5
- AMERICANO

4.50
- TAZO® HOT TEA

4.50
- HOT COCOA

4.50
- ACQUA PANNA

9
- SAN PELLEGRINO

9

Breakfast Cocktails

- TITO'S BLOODY MARY

15

Tito's vodka, house bloody mary mix, blue cheese olives, lemon, lime

Add bacon +2
- BELLINI

13

White peach and wine cocktail
- MIMOSA

13

Ruffino prosecco and orange juice

Fresh by The Juicery

- CHOCOLATE TAHINI SHAKE

12


- PINK KEFIR SMOOTHIE

12


- STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK

12


- COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA

12



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 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, cotija cheese, and chipotle crema

WESTIN

HOTELS & RESORTS



OUR SOURCING PROMISE

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

Lunch

whitebark

Available 11:00AM - 02:00PM

Appetizers

- OYSTER ROCKEFELLER

27

option

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
- CREAM OF CRAB SOUP

12

Claw meat, old bay seasoning

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
- TUSCAN KALE SALAD

18

Pecan vinaigrette, assorted radishes
- WINTER WHITE SALAD

19

Cauliflower, shaved fennel, daikon radish, sliced turnips, Belgian endive, shaved Grana Padano
- CAESAR SALAD

19

option

Romaine, anchovy sourdough crouton plank, Grana Padano, lime caesar dressing

Burgers & Sandwiches

- Served with fries
- FRIED CHICKEN SCHNITZEL BLT

19

option

Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun
- TURKEY CHIPWICH

18

option

Smashed avocado, dijonnaise, pepper jack cheese, bacon, tomato, red leaf lettuce, kettle chips (on sandwich), hoagie roll
- MUSHROOM REUBEN

18

option

Cremini and shiitake mushrooms, Russian dressing, sauerkraut, swiss, marble rye
- HAND-MADE ANGUS BURGER

21

option

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

- RIGATONI AND SPICY PORK RAGU

35

Mirepoix, tomato, kale, Grana Padano, braised pork shoulder
- PAN-ROASTED ALASKAN HALIBUT

43

Green curry sauce, jasmine rice, micro cilantro
- BARBECUE BABY BACK RIBS

HALF 33/FULL 45

option

Chipotle potato salad, coleslaw, cornbread muffins, barbecue sauce

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

Sides

- FRIES

7
- COLESLAW

6
- HALF SALAD

10
- TABBOULEH SALAD

7
- CHIPOTLE POTATO SALAD

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

Fresh by The Juicery

- CHOCOLATE TAHINI SHAKE

12
- PINK KEFIR SMOOTHIE

12
- STRAWBERRY, VANILLA, PROTEIN POWDER, CHIA SEEDS & ALMOND MILK

12
- COCONUT MILK, STRAWBERRIES, MATCHA, HONEY & VANILLA

12

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GRILLED HALLOUMI

17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa

BEYOND KOREAN BURGER

20

option

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

30

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

Gluten Free bread is available upon request

There is a \$4 delivery fee and 18% gratuity added to in-room dining orders

Dinner

whitebark

Available 05:00PM - 09:00PM

Appetizers

ROTATING RAW OYSTERS HALF 24/FULL 47

Mignonette, cocktail sauce, oyster crackers

OYSTER ROCKEFELLER 27 option

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

SHREDDED BEEF POUTINE 19

Cheese curds, B&B jalapenos, brown gravy, cheese sauce, parsley

MAPLE ROASTED TRI-COLOR CARROTS 21

Tahini yogurt, dukkah

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

TUSCAN KALE SALAD 18

Pecan Vinaigrette, assorted radishes

WINTER WHITE SALAD 19

Cauliflower, shaved fennel, daikon radish, sliced turnips, Belgian endive, shaved Grana Padano

CAESAR SALAD 19 option

Romaine, anchovy sourdough crouton plank, Grana Padano, lime caesar dressing

Burgers & Sandwiches

Served with fries

FRIED CHICKEN SCHNITZEL BLT 19 option

Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun

TURKEY CHIPWICH 18 option

Smashed avocado, dijonnaise, pepper jack cheese, bacon, tomato, red leaf lettuce, kettle chips (on sandwich), hoagie roll

MUSHROOM REUBEN 18 option

Cremini and shiitake mushrooms, Russian dressing, sauerkraut, swiss, marble rye

HAND-MADE ANGUS BURGER 21 option

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

RIGATONI AND SPICY PORK RAGU 35

Mirepoix, tomato, kale, Grana Padano, braised pork shoulder

PAN-ROASTED ALASKAN HALIBUT 43

Green curry sauce, jasmine rice, micro cilantro

BARBECUE BABY BACK RIBS HALF 33/FULL 45 option

Chipotle potato salad, coleslaw, cornbread muffins, barbecue sauce

GRILLED RIBEYE 65 option

16oz ribeye, potato au gratin, seasonal vegetables, garlic butter

SHRIMP & GRITS 35

Andouille sausage, crystal tomato broth, cheese grits, scallions

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GRILLED HALLOUMI 17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa

BEYOND KOREAN BURGER 20 option

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 30

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



OUR SOURCING PROMISE
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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

OLD FASHIONED COFFEE PUDDING 12

Bailey's infused whipped cream, cocoa powder

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 10

TABBOULEH SALAD 7

CHIPOTLE POTATO SALAD 7

SEASONAL VEGETABLES 7

POTATO AU GRATIN 8

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

Breakfast

- OMELET

9.50



Spinach and cheese served with fruit salad
- PANCAKE TOUR STACK

9.25



Blueberry and banana pancakes served with diced fruit, low-fat yogurt and syrup
- OATMEAL WITH APPLES OR BANANAS

7.25



Choice of apples or bananas, served with honey and milk

Beverages

- MILK

4.50 / 6

Whole, 2%, non-fat, soy, oat, or almond
- FRUIT SMOOTHIE

6.75



Strawberries, blueberries, blended with orange juice and honey
- 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

Lunch or Dinner

- CHICKEN NOODLE SOUP

9

With fresh garden vegetables, thin whole wheat pasta
- CHICKEN COBB SALAD

10



Fresh julienne chicken breast, hard boiled egg, julienne cheese, sliced cherry tomatoes, touch of low-fat dressing
- DONALD DUCK CAESAR SALAD

10

Fresh romaine, julienne chicken breast, grated parmesan, toasted croutons, bacon crumbles or fresh diced ham, light caesar dressing
- TUNA SALAD SANDWICH

10

 option

Whole wheat bread, lettuce, tomato
- CHICKEN QUESADILLA

10

Flour tortilla grilled with cheese, light avocado puree, thin-sliced ham, thin-sliced tomato, fresh diced fruit
- FOR THE HEALTHY KID

8.75



Fresh, raw vegetables: julienne carrots, celery, broccoli florets, cauliflower florets, cherry tomatoes, honey and strawberry yogurt dipping sauce
- CORN DOG

8

Served with french fries
- CHICKEN TENDERS

10

Three tenders served with french fries and ranch dressing
- BUTTERED NOODLES

8


- MACARONI AND CHEESE

10



Dessert

- FRUIT SALAD

7



Served in a hollowed out apple
- CHOCOLATE PUDDING

7



Sliced banana and strawberries

Available 03:00PM - 05:00PM, 09:00PM - 10:00PM

Appetizers

- OYSTER ROCKEFELLER

27

 *option*

Spinach, watercress, parmesan, pernod and lemon-zested panko breadcrumbs
- GRILLED SHISHITO PEPPERS

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Served with teriyaki dipping sauce
- SRIRACHA JUMBO CHICKEN WINGS

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Daikon, carrot, cucumber slaw, wasabi ranch
- SHREDDED BEEF POUTINE

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Cheese curds, B&B jalapenos, brown gravy, cheese sauce, parsley
- CREAM OF CRAB SOUP

12

Claw meat, old bay seasoning

Salads

- Add chicken +12, steak +14, salmon +16, shrimp (garlic butter or blackened) +16

"EVERYTHING SEASONING" WEDGE

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Cherry tomatoes, lardons, dill, blue cheese dressing

WINTER WHITE SALAD

19

 

Cauliflower, shaved fennel, daikon radish, sliced turnips, Belgian endive, shaved Grana Padano

CAESAR SALAD

19

 *option*

Romaine, anchovy sourdough crouton plank, Grana Padano, lime caesar dressing
- Burgers & Sandwiches
- SERVED WITH FRIES

FRIED CHICKEN SCHNITZEL BLT

19

 *option*

Pounded chicken breast, dijonnaise, bacon, mixed greens, pickled green tomatoes, brioche bun

HAND-MADE ANGUS BURGER

21

 *option*

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

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  *option*

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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

WESTIN
HOTELS & RESORTS

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 *Vegan*  *Vegetarian*  *Gluten Free*

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Cocktails

GYPSY EYES 22
Monkey 47 dry gin, aperol, fresh grapefruit juice, fresh lime juice, simple syrup, green chartreuse rinse, egg white

TRUFFLES ON A PLANE 18
Truffle oil washed piggy back bourbon, amaro nonino, aperol, fresh lemon juice

SMOKEY ORANGE BLOSSOM OLD FASHIONED 20
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

THE CLOONEY 20
Casamigos blanco, aperol, fresh lemon juice, guava puree, fresh muddled strawberries

Draft Beer

Ask your server about our rotating taps

STELLA ARTOIS

STONE IPA

12oz/22oz
10/12
10/12

Craft Beer

	16oz can
JUNESHINE HARD KOMBUCHA	10
Rotating	
MAMMOTH BREWING CO.	10
Epic IPA	
MAMMOTH BREWING CO.	10
Golden Trout Kolsch	
MAMMOTH BREWING CO.	10
Yosemite Pale Ale	
SINCERE CIDER	10
Dry Apple	
TRUSTWORTHY BREWING CO.	10
Brassy Jar Hoppy Amber	

Non-alcoholic Beer

	12oz
ATHLETIC BREW CO. UPSIDE DOWN	9
COORS EDGE	7

Mocktails

BERRY BERRY 10
Muddled strawberry, fresh lemon juice, mint, simple syrup

GUAVA DREAM 10
Fresh lemon and lime juice, cranberry juice, guava puree, ginger ale

Whistle Pig Flights

1oz Pours

PIGGY 45
Piggyback Rye, Piggyback Bourbon, Whistle Pig 10 Rye

GRAND PIGGY 115
Piggyback Rye, Whistle Pig 10 Rye, Whistle Pig 12 "Old World" Rye, Whistle Pig 15 "Estate Oak" Rye

PREMIER PIGGY 215
Piggyback Rye, Whistle Pig 10 Rye, Whistle Pig 12 "Old World" Rye, Whistle Pig 15 "Estate Oak" Rye, Whistle Pig Boss Hog IX "Siren's Song"

Domestic Beer

	12oz
BLUE MOON	9
BUD LIGHT	9
BUDWEISER	9
COORS BANQUET	9
COORS LIGHT	9
MICHELOB ULTRA	9
SIERRA NEVADA PALE ALE	9

Import Beer

	12oz
CHIMAY GRANDE RESERVE	11
CORONA EXTRA	11
CORONA LIGHT	11
DELIRIUM BELGIAN ALE	11
HEINEKEN	11
MODELO ESPECIAL	11

Dessert Wine & Port

GRAHAM'S 20 TAWNY PORT	20
MICHEL CHAPOUTIER BANYULS	12
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
BUSHMILLS	12
BUSHMILLS 10	16
CROWN ROYAL	12
EAGLE RARE	12
FOUR ROSES	13
GENTLEMAN JACK	15
HIGH WEST PRAIRIE	14
HIGH WEST DOUBLE RYE	15
HORSE SOLDIER BOURBON	12
JACK DANIELS	11
JACK DANIELS BARREL SELECT	16
JACK DANIELS SINGLE BARREL	18
JAMESON	11
JIM BEAM	10
KNOB CREEK	15
MAKERS MARK	16
MAKERS 46	13
MIDDLETON	40
RED BREAST	18
STAGG JR.	40
TEMPLETON RYE	13
WHISTLE PIG PIGGY BACK BOURBON	15
WHISTLE PIG PIGGY BACK RYE	15
WHISTLE PIG 10	25
WHISTLE PIG 12	35
WHISTLE PIG 15	50
WILD TURKEY	12
WOODFORD RESERVE BOURBON	15
WOODFORD RESERVE RYE	15

Tequila & Mezcal

AVIÓN RESERVA CRISTALINO	20
AVIÓN RESERVA 44 EXTRA AÑEJO	20
BANHEZ MEZCAL	11
CASAMIGOS BLANCO	14
CASAMIGO REPOSADO	16
CASAMIGOS ANEJO	18
CASAMIGOS MEZCAL	20
CAZADORES BLANCO	11
CAZADORES REPOSADO	13
CAZADORES AÑEJO	15
CLASE AZUL BLANCO	25
CLASE AZUL REPOSADO	35
CLASE AZUL AÑEJO	100
DON FULANO BLANCO	17
DON JULIO BLANCO	15
DON JULIO AÑEJO	18
DON JULIO 1942	45
EL SILENCIO MEZCAL	17
EL TESORO BLANCO	15
EL TESORO REPOSADO	17
EL TESORO ANEJO	19
FORTAEZA BLANCO	16
FORTALEZA REPOSADO	18
FORTALEZA AÑEJO	22
JOSE CUERVO TRADITIONALE	10
MIJENT BLANCO	15
MIJENTA REPOSADO	17
MILAGRO REPOSADO	13
LALO	15
PATRON SILVER	15
SAUZA HORNITOS BLANCO	10
TRES GENERACIONES REPOSADO	12

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	10
JOHNNIE WALKER BLACK	13
JOHNNIE WALKER BLUE	50
LAPHROIAG 10	20
LIMAVADY SINGLE MALT	15
MACALLAN 12	20
MACALLAN 18	56
MONKEY SHOULDER	12
OBAN 14	25

Vodka

3 OLIVES TRIPLE ESPRESSO	10
ABSOLUT	11
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
HANGER 1	15
KETEL ONE	15
REYKA	12
SMIRNOFF	9
STOLICHNAYA	11
STOLICHNAYA BLUEBERRY	11
STOLICHNAYA RASPBERRY	11
STOLICHNAYA VANILLA	11
TITO’S	10

Gin

BARR HILL	15
THE BOTANIST	15
BEEFEATERS	10
BOMBAY	12
BOMBAY SAPPHIRE	12
HENDRICK’S	15
HENDRICK’S ORBIUM	12
JUNIPERO	13
MONKEY 47	18
TANQUERAY	10
TANQUERAY TEN	12

Rum

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

Brandy & Cognac

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

By the Glass

Sparkling

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	

White

SONOMA-CUTRER “RUSSIAN RIVER RANCHES” CHARDONNAY	15
Sonoma, CA 2021	
TREFETHEN CHARDONNAY	20
Oak Knoll District of Napa Valley 2021	
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	
LOVEBLOCK SAUVIGNON BLANC	18
Marlborough, New Zealand 2022	

Red

CEMBRA PINOT NERO TRENTINO	
Northern Italy, N/V	14
ORIN SWIFT ABSTRACT RED BLEND	
California N/V	18
ARGYLE PINOT NOIR	
Willamette Valley, OR 2021	16
MANTANÉ PRIMITIVO	
Italy 2019	
SEVEN HILLS MERLOT	15
Walla Walla Valley, WA 2019	
DAOU CABERNET SAUVIGNON	16
Paso Robles, CA 2021	
CHARLES KRUG CABERNET SAUVIGNON	15
Napa Valley, CA 2019	18

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	
FERRARI- CHARDONNAY	24
Sonoma, CA 2019	
PATZ & HALL CHARDONNAY	48
Hyde Vineyard Los Carneros, CA 2015	

Red

SANFORD PINOT NOIR	30
Santa Rita Hills, CA 2019	
Hall Merlot	45
Napa Valley 2017	
KITH & KIN CABERNET SAUVIGNON	30
Napa Valley, CA 2019	
RIGHETTI AMARONE	42
Marano di Valpolicella, Italy 2011	
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	
ROEDERER ESTATE BRUT	64
Anderson Valley, CA N/V	
ROEDERER ESTATE BRUT ROSÉ	68
Anderson Valley, CA N/V	
SCHRAMSBERG BLANC DE BLANC BRUT	75
North Coast, CA 2019	
HEIDSIECK MONOPOLE “BLUE TOP” BRUT	115
Champagne, France N/V	
LOUIS ROEDERER BRUT ROSÉ	175
Champagne, France 2014	
ARMAND DE BRIGNAC “ACE OF SPADES” BRUT	450
Champagne, France N/V	
PERRIER JOUET	500
Epernay, France 2002	

Rosé

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

Eclectic Whites

FORIS REISLING	48
Rogue Valley OR 2020	
CERETTO BLANGÉ ARNEIS	52
Alba, Italy 2020	
LE ROI DES PIERRES SANCERRE	72
Loire Valley, France 2022	
GÉRARD BERTRAND JOA BLEND	74
France 2018	
GAVALAS SANTORINI	80
Greece 2021	
ERATH PINOT GRIS	48
Willamette Valley, OR 2020	

Sauvignon Blanc

CLIFF LEDE SAUVIGNON BLANC	48
Napa Valley, CA N/V	
LOVEBLOCK	68
Marlborough, New Zealand 2022	
TWOMEY	72
Napa & Sonoma Counties, CA 2022	

Chardonnay

HANZELL SEBELLA	35
Sonoma Valley, CA 2015	
GÉRARD BERTRAND COTE DE ROSES	46
France 2018	
SONOMA-CUTRER “RUSSIAN RIVER RANCHES”	56
Sonoma County 2021	
LOUIS JADOT PETIT CHABLIS	68
Beaune, France 2018	
TREFETHEN	76
Oak Knoll District of Napa Valley 2021	
POST & BEAM	94
Napa Valley, CA 2020	
BERINGER PRIVATE RESERVE	105
Napa Valley, CA 2015	
DAOU RESERVE	110
Paso Robles, CA 2018, 2020	
FAR NIENTE	120
Napa Valley, CA 2021	

Pinot Noir

ARGYLE	60
Willamette Valley, OR 2021	
J. WILKES	45
Santa Maria Valley, CA 2018	
DAVIS BYNUM	68
Russian River Valley, CA 2018	
FESS PARKER	64
Santa Rita Hills, CA 2019	
ETUDE	100
Carneros, CA 2018	
LOUIS JADOT CÔTE DE BEAUNES-VILLAGES	100
Beaune, France 2017	
TWOMEY	115
Russian River Valley 2020	
J. VINEYARDS	130
Russian River Valley, CA 2018	
SEA SMOKE SOUTHING	160
SANTA RITA HILLS, CA	
SEA SMOKE “TEN”	160
Santa Rita Hills, CA	

Italian Reds

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

Eclectic Red

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

Merlot

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

Cabernet Sauvignon & Bordeaux Blends

DAOU CABERNET SAUVIGNON	56
Paso Robles, CA 2021	
CHARLES KRUG CABERNET SAUVIGNON	68
Napa Valley, CA 2019	
ESTANCIA MERITAGE BLEND	70
Paso Robles, CA 2019	
AUSTIN HOPE CABERNET SAUVIGNON	85
Paso Robles, CA 2019	
HALL CABERNET SAUVIGNON	100
Napa Valley, CA 2018	
POST & BEAM CABERNET	75
Sauvignon Napa Valley, CA 2020	
GIRARD “ARTISTRY” BLEND	104
Napa Valley, CA 2018	
CHÂTEAU MONTELENA CABERNET SAUVIGNON	120
Napa Valley, CA 2014	
JUSTIN “JUSTIFICATION” BLEND	100
Paso Robles, CA 2015	
BELLA UNION CABERNET SAUVIGNON	130
Napa Valley, CA 2020	
CAKEBREAD CELLARS CABERNET SAUVIGNON	140
Napa Valley, CA 2018	
JUSTIN “ISOSCELES” BLEND	150
Paso Robles, CA 2016	
SILVER OAK CABERNET SAUVIGNON	150
Alexander Valley, CA 2018	
DAOU “SOUL OF A LION” BLEND	170
Paso Robles, CA 2019	
CAYMUS “48” CABERNET SAUVIGNON	170
Napa Valley, CA 2018	
SILVER OAK CABERNET SAUVIGNON	200
Napa Valley, CA 2018	
OPUS ONE “OVERTURE” BLEND	200
Oakville, CA N V	
FAR NIENTE CABERNET SAUVIGNON	225
Napa Valley, CA 2019	
OPUS ONE BLEND	400
Oakville, Napa Valley, CA 2016	