

Lunch

whitebark

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

Salads

Add Salmon, Skirt Steak, or Grilled Chicken +14

Whitebark Citrus Salad 16

Mixed greens, cucumbers, tomatoes, onions, carrots, citrus vinaigrette

Caesar Salad 18

Romaine, crouton bar, Parmesan, Caesar dressing

Frisée Salad 22

Pistachio-crusted goat cheese, apricot, parsley, dijon vinaigrette

Burgers & Sandwiches

Served with fries, onion rings, or citrus salad.

Gluten-free bread available upon request.

Angus Burger 23

Cheddar cheese, Angus beef, secret burger sauce, on a brioche bun. *Beyond® meat available upon request.*

Turkey Club Sandwich 22

Turkey, cheddar cheese, applewood-smoked bacon, tomato, lettuce and aioli on wheat bread

Surf & Turf Burrito 22

Steak, shrimp, avocado, fried potatoes, black beans, cheese blend, chipotle crema

Fried Chicken Sandwich 20

Tender battered chicken breast, bacon, tomato, lettuce and chipotle crema on brioche bun

Sides

Fries 9

Onion Rings 8

Grilled Vegetables 12

Fresh from the Juicery

Pink Kefir Smoothie 12

Strawberry, vanilla protein powder, chia seeds, and almond milk

Green Smoothie 10 (V)

Mango, banana, spinach and almond milk.

Berry Smoothie 10

Mixed berries, almond butter, honey, flax seeds, and apple juice.

High-Protein Smoothie 12

Protein powder, banana, almond butter, cinnamon, honey, and almond milk

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.

Grilled Halloumi 17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa

Chorizo & Egg Street Tacos 12

Two farm-fresh 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

Beyond® Spicy Fried Noodle Bowl 23

Beyond® meat sesame, ginger, garlic, green onions, sweet chili, lime, cucumber, cabbage, and cilantro

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

Hot Beverages

Proudly Serving La Colombe Coffee

Coffee Regular or Decaf 4.99

Espresso 3.99

Caffè Latte 5.74

Cappuccino 5.49

Americano 4.99

Mighty Leaf Teas 4.99

Hot Apple Cider 4.99

Ghirardelli Hot Chocolate 4.99

Cold Drinks

Acqua Panna Natural Spring Water 9

San Pellegrino Sparkling Mineral Water 9

Red Bull Energy Drink 5.99

Milk 4.50

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

Juice 4.50

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

Vegan  | Vegetarian  | Gluten-Free  | Dairy-Free 

Breakfast Entrées

Whitebark American Breakfast 19

Two farm-fresh eggs, choice of rosemary country potatoes or seasonal fresh fruit, choice of bacon, pork sausage, chicken sausage, or ham slice, choice of toast.

French Toast 19

Texas toast, blueberry compote, whipped cream

Full Stack of Pancakes 18

Three pancakes, choice of plain, blueberry, strawberry, or chocolate chips, served with butter and maple syrup

Spinach Omelet 18

Spinach, mushrooms, tomatoes, red onion, feta cheese, rosemary potatoes with your choice of toast

Denver Omelet 18

Ham, onion, bell peppers, cheddar cheese, choice of rosemary country potatoes or seasonal fresh fruit, choice of toast

Avocado Toast 18

Avocado, tomato, red onion, lemon pepper and bacon, served with a citrus salad

Breakfast Sandwich 19

Two eggs omelet-style, Texas toast, chipotle cream, cheddar cheese, and bacon, with a citrus salad

Breakfast Burrito 19

Scrambled eggs, osemary country potatoes, cheese blend, avocado, choice of chorizo, bacon, or pork sausage in a flour tortilla, with a citrus salad

Granola Bowl 12

House-made granola, organic yogurt: plain, vanilla, or strawberry, chia seeds, fresh berries, and honey

Sides

Rosemary Country Potatoes 6

Applewood-Smoked Bacon 7.50

Breakfast Sausage 7

Fresh Fruit & Berries 6

Toast 4

Skirt Steak 14

Fresh from the Juicery

Pink Kefir Smoothie 12

Strawberry, vanilla protein powder, chia seeds, and almond milk

Green Smoothie 10

Mango, banana, spinach and almond milk.

Berry Smoothie 10

Mixed berries, almond butter, honey, flax seeds, and apple juice.

High-Protein Smoothie 12

Protein powder, banana, almond butter, cinnamon, honey, and almond milk

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 10

Chia seeds, fresh fruit, honey, and mint

Banana & Cranberry Oatmeal 10

Chia seeds, almond milk, wild honey, and granola

Chorizo & Egg Street Tacos 13

Two farm-fresh 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

Breakfast Happy Hour

Mimosa 13

Prosecco, orange juice

Bellini 13

Prosecco, peach nectar

Bloody Mary 15

Vodka, spiced tomato juice, olives, celery, lemon. Add bacon +2

Michelada 13

Modelo, spiced tomato juice, lime

Peach Aperol Spritz 15

Aperol, Prosecco, peach juice

Irish Coffee regular or decaf 13

Jameson Irish Whiskey, Baileys Irish Cream

Mimosa Bottle Service 48

Because your morning deserves a little altitude.

Bottle of Ruffino Prosecco, plus orange, cranberry, and peach juice.

Mocktails

Sparkling Peach Punch 10

Orange juice, peach, soda water, grenadine, lime

Italian Spritz 12

Lyre's Non-Alcoholic Apéritif, Non-Alcoholic Sparkling Wine

Mockelada 10

Athletic Brewing Non-Alcoholic Upside Dawn Golden, spiced tomato juice

Hot Beverages

Proudly Serving La Colombe Coffee

Coffee Regular or Decaf 4.99

Espresso 3.99

Caffè Latte 5.74

Cappuccino 5.49

Americano 4.99

Mighty Leaf Teas 4.99

Hot Apple Cider 4.99

Ghirardelli Hot Chocolate 4.99

Cold Drinks

Acqua Panna Natural Spring Water 9

San Pellegrino Sparkling Mineral Water 9

Red Bull Energy Drink 5.99

Milk 4.50

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

Juice 4.50

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

Appetizers

Fried Calamari & Onion Rings 22

Pickled Fresno chilies, jalapeño aioli, garlic truffle parmesan, house-made chipotle ranch

Dungeness Crab Toast 24

Toasted corn, avocado, pickled red onion, grilled bread

Bacon-Wrapped Medjool Date 18

Sweet and savory with goat cheese, bacon, blue cheese crumbles, aged balsamic vinegar, charred frisée, and a silky beurre blanc

Caramelized Onion Hummus 20

Tzatziki, marinated olives, cucumber, naan

Grilled Chicken Skewers 26

Spiced yogurt, pickled red onion, mint

Prime Beef Sliders 22

Sesame-goat cheese aioli, crispy shallot, pork belly, sharp cheddar cheese, garlic roasted tomato jam

Seasonal Oysters 21 / 32

On the half-shell, horseradish, citrus, cocktail sauce, and mignonette (6 / 12)

Soup & Salads

Add Salmon, Skirt Steak, or Grilled Chicken +14

Soup of the Day 14

Ask your server

Classic Caesar 18

Baby romaine, crouton bar, Parmesan crisp, toasted sundried tomatoes, Caesar dressing

Wedge Salad 18

Crisp iceberg, duroc lardons, cherry tomatoes, roquefort, and creamy gorgonzola dressing

Frisée Salad 22

Pistachio-crust goat cheese, apricot, parsley, dijon vinaigrette

Butter Lettuce 22

Butter lettuce, pears, gorgonzola, spiced candied walnuts, moscato vinaigrette

Butcher's Block

All Steaks are Certified Angus Beef, Seared to Perfection

New York Strip 52

Yukon butter purée, grilled asparagus, confit garlic, red wine reduction

Ribeye 70

Marble potatoes, charred broccolini, chimichurri

Filet Mignon 65

Yukon butter purée, grilled asparagus, classic béarnaise

From the Kitchen

Tagliatelle Brisket Ragu 28

Slow-braised brisket, asiago

Elk Chop 70

Seasoned elk chop, Yukon potato purée, charred broccolini, silky beurre blanc, and cognac-blackberry port reduction

Lamb Rack 46

Yukon butter purée, grilled asparagus, chimichurri

King Salmon 48

Ramesco, fried capers, charred broccolini, golden raisins-pine nut gremolata

Crispy Chicken 34

Yukon butter purée, sundried tomato-mushroom pan sauce

House Angus Burger 23

Hand-chopped angus, secret sauce, sharp cheddar, straw fries

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.

Grilled Halloumi 17

Asparagus, roasted tomatoes, broccoli, herb oil, salsa

Chorizo & Egg Street Tacos 12

Two farm-fresh 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

Beyond® Spicy Fried Noodle Bowl 23

Beyond® meat sesame, ginger, garlic, green onions, sweet chili, lime, cucumber, cabbage, and cilantro

Roasted Beet Salad 18

Golden beets, red beets, arugula, radicchio, pistachios, goat cheese crumbles, balsamic glaze



OUR SOURCING PROMISE

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

To Share

Caramelized Onion Hummus \$20

Tzatziki, marinated olives, cucumber, naan

Bacon-Wrapped Medjool Date \$18

Sweet and savory with goat cheese, bacon, blue cheese crumbles, aged balsamic, charred frisse, and a silky beurre blanc

Fried Calamari & Onion Rings 22

Pickled Fresno chilies, jalapeño aioli, garlic truffle Parmesan, house-made chipotle ranch

Dungeness Crab Toast 24

Toasted corn, avocado, pickled red onion, grilled bread

Grilled Chicken Skewers 26

Spiced yogurt, pickled red onion, mint

Prime Beef Sliders 22

Sesame-goat cheese aioli, crispy shallot, pork belly, Sharp cheddar cheese, garlic roasted tomato jam

Seasonal Oysters 21 / 32

On the half-shell, horseradish, citrus, cocktail, and mignonette (6 / 12)

Salads

Classic Caesar 19

Romaine, crouton bar, Parmesan, Caesar dressing

Frisée Salad 12

Pistachio-crusted goat cheese, apricot, parsley, dijon vinaigrette

Butter Lettuce 22

Butter lettuce, pears, gorgonzola, spiced candied walnuts, moscato vinaigrette

Wedge Salad 18 GF

Crisp iceberg, duroc lardons, cherry tomatoes, roquefort, and creamy gorgonzola dressing

Sides

Fries 9

Onion Rings 8

Grilled Vegetables 12