

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, rosemary 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, cotija 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

Irish Coffee *regular or decaf* 13

Jameson Irish Whiskey, Baileys Irish Cream

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

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

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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



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Hot Beverages

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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 

Appetizers

Fried Calamari & Onion Rings 22

Garlic truffle, Parmesan, chipotle-ranch

Dungeness Crab Toast 24

Toasted corn, avocado, pickled red onion, grilled bread

Caramelized Onion Hummus 20

Tzatziki, marinated olives, cucumber, naan

Warm Spiced Olives 26

Garlic, toasted cumin, lemon

Grilled Chicken Skewers 26

Spiced yogurt, pickled red onion, mint

Prime Beef Sliders 22

Sesame-goat cheese aioli, crispy shallot, pork belly, brioche

Seasonal Oysters 21 / 32

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

Salads

Add Salmon, Skirt Steak, or Grilled Chicken +14

Classic Caesar 18

Baby romaine, crouton bar, parmesan crisp, toasted sundried tomatoes, caesar dressing

Frisée Salad 22

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

Butter Lettuce 22

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

From the Kitchen

Tagliatelle Brisket Ragu 28

Slow-braised brisket, asiago

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

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

Braised Roman Style Short Rib 125

Yukon butter purée, tomato, celery, warm spices

Tomahawk Ribeye 200

Marble potatoes, grilled asparagus, red wine reduction

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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



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Dessert Menu

whitebark

Old Fashioned Chocolate Brownie 14 

Vanilla ice cream, chocolate ganache, and berries

Seasonal Tart 14

Ask your server about daily selection

Crème Brûlée 14  

Berries, mint

Vegan Chocolate Mousse 12  

Avocado, cocoa, cocoa nibs, almond crumble

Ice Cream Sunday 9  

Vanilla ice cream, chocolate syrup, maraschino cherry, and tuille

Sorbet 7    

Ask your server about daily selection

After Dinner Libations

White Chocolate Pistachio Martini 15

Pistachio Cream Liqueur, Vodka,
White Chocolate Liqueur

Espresso Martini 15

Vodka, Coffee Liquor, Espresso

Irish Coffee 13

Jameson Irish Whiskey, Baileys
Irish Cream. *Regular or Decaf*

Port & Dessert Wine

Graham's Six Grapes Ruby Port 12

**Taylor Fladgate 10-Year
Tawny Port 15**

Graham's 20-Year Tawny Port 22

Coffee & Tea

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 Hot Tea 4.99

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

Full Menu Available Upon Request

Caesar Salad 19

Romaine, crouton bar, Parmesan, Caesar dressing

Frisée Salad 24

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

Butter Lettuce 22

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

Warm Spiced Olives 26

Garlic, Toasted Cumin, Lemon,

Fried Calamari & Onion Rings 22

Garlic truffle, Parmesan, chipotle-ranch

Dungeness Crab Toast 24

Toasted corn, avocado, pickled red onion, grilled bread

Grilled Chicken Skewers 26

Spiced yogurt, pickled red onion, mint

Marble Potatoes 18

Harissa, goat cheese, citrus, oregano-rosemary ash

Prime Beef Sliders 22

Sesame-goat cheese aioli, crispy shallot, pork belly, brioche buns

Seasonal Oysters 21 / 32

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

Sides

Fries 9

Onion Rings 8

Grilled Vegetables 12

Vegan  | Vegetarian  | Gluten-Free  | Dairy-Free 



EAT WELL MENU FOR KIDS

At Westin, we believe that eating well isn't just for grownups. These special kid-friendly meals are as delicious as they are nutritious, making the whole family happy.

BREAKFAST 7:00AM to 11:00AM

OMELET 9.50
Baby spinach and cheese served with fruit salad

PANCAKE TOUR STACK 9.25
Blueberry and banana pancake served with diced fruit, low-fat yogurt and syrup

LUNCH & DINNER 11:00AM to 10:00PM

CHICKEN NOODLE SOUP 7.00
With fresh garden vegetables and thin, whole wheat pasta.

CHICKEN COBB SALAD 7.75
Fresh julienne chicken breast, hard-boiled egg, julienne cheese, sliced cherry tomatoes and a touch of low-fat dressing.

DONALD DUCK CAESAR SALAD 10.00
Fresh romaine, julienne chicken breast, grated Parmesan, toasted crutons, bacon crumbles or diced ham, and Caesar dressing.

OATMEAL 7.25
Choice of apples or bananas, served with honey and milk.

TUNA SALAD SANDWICH 10.00
Served on whole wheat bread with lettuce and tomato.

CHICKEN QUESADILLA 10.00
Flour tortilla grilled with cheese, light avocado purée, thin-sliced ham, thin-sliced tomato, served with fresh diced fruit.

FOR THE HEALTHY KID 8.75
Fresh, raw vegetables: julienne carrots and celery, broccoli and cauliflower florets, cherry tomatoes, with honey and strawberry yogurt for dipping.

DRINKS

FRUIT SMOOTHIE 6.75
Strawberries and blueberries blended with orange juice and honey, 5 oz.

MILK 4.25
Low-fat or regular

FRUIT JUICE 4.75
Orange, cranberry-apple, pineapple, or tomato

DESSERTS

FRUIT SALAD 7.00
Served in a cored apple bowl

CHOCOLATE PUDDING 8.00
With strawberries and bananas



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