

WESTLAKE WINE BAR

STARTER

CHEESE & CHARCUTERIE CHEESE & CHARCUTERIE DAILY SELECTION	18/32	BRIE IN PHYLLO DOUGH BAKED WITH TRUFFLE HONEY	15
MUSSELS WINE HERBS BUTTER SHALLOTS TOASTS LIMITED AVAILABILITY	24	TARTINE DE TARTARE BEEF TARTARE ON TOASTED BAGUETTE ADD FOIE GRAS SPREAD \$12	24
TERRINE DE FOIE GRAS FOIE GRAS MIXED BERRY REDUCTION TOASTS	28	WAGYU BONE MARROW TOASTS	29
FRENCH ONION SOUP CROUTONS GRUYÈRE	12		

SALADS

BURRATA FRESH BURRATA GREENS CHARRED ORANGE CITRUS VINAIGRETTE HEIRLOOM TOMATO TOAST AND MARMALADE	16	SALMON AVOCADO CRUDO CURED SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS	16
ENDIVE ROQUEFORT SALAD APPLE WALNUTS	18	CAESAR ADD CHICKEN BREAST \$8	12

SIDES & VEGETABLES \$12

CAULIFLOWER STEAK BUTTER TURMERIC PICKLED SULTANAS – GF		BROWN BUTTER CARROTS – GF	
BRUSSEL SPROUTS BACON LEMON JUICE – GF		GREEN BEANS SAUTÉ IN BUTTER AND SHALLOT – GF	
POTATO GRATIN POTATO BAKED IN CREAM – GF		RATATOUILLE TIAN DE LÉGUMES – GF	
		POMMES-FRITES PARMIGIANO-REGGIANO AND BÉARNAISE – GF	

MAIN

BURGER* WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4 BRIE GRUYÈRE BLUE CHEESE EACH \$2.75 CARAMELIZED ONION \$2 EXTRA PATTY \$6 SUBSTITUTE CHICKEN \$3	16	STEAK FRITES* STEAK FRIES BÉARNAISE – GF	39
BONE IN PORK CHOP* PAN SEARED WITH PORT AND MUSTARD SAUCE BROWN BUTTER CARROTS – GF	39	SALMON* ROASTED TOMATOES GREEN BEANS – GF	33
BEEF BOURGUIGNON POTATO GRATIN - GF	33	FILET OF WILD TEXAS BLACK DRUM BEURRE BLANC – GF	35
		SCALLOP* RISOTTO SEASONAL – GF	34

DESSERT

PLEASE ASK YOUR WAITER

WESTLAKE WINE BAR PRIDES ITSELF IN USING SEASONAL, LOCALLY SOURCED INGREDIENTS, MOSTLY ORGANIC AND ONLY FROM VERIFIABLE FARMS. DISH COMPONENTS USED ARE MADE ENTIRELY BY HAND IN HOUSE, USING THESE CURATED INGREDIENTS. OUR STEAKS ARE SERVED MEDIUM RARE, PLEASE TELL US IF YOU WANT A DIFFERENT TEMPERATURE. A \$3 FEE IS CHARGED TO SPLIT DISHES AND FOR SUBSTITUTIONS. GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE.

KIDS BETWEEN 4 AND 12 GET 1 ENTRÉE 50% OFF – FILET, SEARED FOIE EXCLUDED – OTHER RESTRICTIONS APPLY





WINE CLUB AND WINE CLASSES

IF YOU WISH TO STAY INFORMED ABOUT OUR WINE CLASSES, PLEASE SEND AN EMAIL TO INFO@WESTLAKEWINEBAR.COM MENTIONING "WINE CLASS MAILING LIST". WINE CLUB SOON.

[*]
OF FOOD BORNE ILLNESS.
COOKING TEMPERATURES:

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK

	RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
SALMON	120-125°F	125-130°F	130°F-135°F	135-140°F	140°F+
BEEF	120-130°F	130-135°F	135-145°F	145-155°F	155°F+
PORK	N/A	N/A	145°F	145-155°F	155°F+