

TAPAS

BACON WRAPPED DATES 3 / 6 PIECES	9/16
BAGUETTE BAKED TO ORDER THEN SLICED	5
BEEF TARTARE	24
BRUSCHETTA 2 / 6 PIECES	8/16
HUMMUS / TZATZIKI / BOTH PITA BREAD	10/10/15
BOARDS CHEESE & CHARCUTERIE DAILY SELECTION	18/32

STARTERS

BRIE IN PHYLLO DOUGH BAKED WITH HOUSE TRUFFLE HONEY TOASTS	19
MANGO TUNA TARTARE LIME GREEN ONION COCONUT CREAM – GF	24
SALMON AVOCADO CRUDO SUSHI GRADE SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS – GF	19
SEARED FOIE GRAS BRIOCHE APPLE COMPOTE CARAMELIZED ONION	29
WAGYU BONE MARROW SEARED SALT TOASTS – THAT'S IT	29

SALADS & SOUPS

APPLE ROQUEFORT SALAD CHARD ROMAINE WALNUTS – GF	18
BURRATA FRESH BURRATA TOMATO BASIL – GF	19
CAESAR CHICKEN BREAST \$8 – SALMON \$12 SEARED TUNA \$16	12
SMALL GREEN JUST LETTUCE OLIVE OIL LEMON	6
GREEK SALAD – GF FETA KALAMATA OLIVES CUCUMBER TOMATO ONION	14
FRENCH ONION SOUP CROUTONS GRUYÈRE	12
SEAFOOD SOUP CROUTONS ROUILLE	12
SEARED TUNA GREENS PINE NUTS – GF	24

SIDES & VEGETABLES

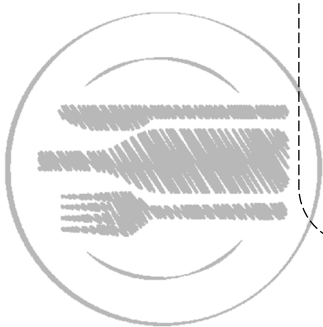
BROWN BUTTER CARROTS – GF	12
BRUSSELS SPROUTS BACON LEMON JUICE – GF	12
FENNEL SAUTÉ – GF	12
GRATIN DAUPHINOIS POTATO BAKED IN CREAM – GF	12
GREEN BEANS SAUTÉ IN BUTTER AND SHALLOTS – GF	12
POMMES-FRITES PARMIGIANO-REGGIANO AND BÉARNAISE – GF	12

SPAGHETTI OR PENNE

BOLOGNESE	24
FRENCH ONION	16
CARBONARA	27
OLIVE OIL & PARMESAN ADD FRESH GARLIC – OR NOT	16
GORGONZOLA & LEMON	22
ALLA VODKA A VEGETARIAN CLASSIC OF THE 80's WITH A STRONG COMEBACK LATELY	20

MAINS

BURGER* WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES \$4 BRIE GRUYÈRE BLUE CHEESE EACH \$3 CARAMELIZED ONION \$2 EXTRA PATTY \$6 SUBSTITUTE CHICKEN \$3 BAGUETTE NO BUN \$2	17
BEEF BOURGUIGNON POTATO DAUPHINOIS GRATIN – GF	33
BONE IN PORK CHOP* PAN SEARED BROWN BUTTER CARROTS – GF	39
DUCK CARPACCIO* CARROTS & POTATO CREAM – GF	33
GINGER RISOTTO & SCALLOPS SERVED AL DENTE – GF	35
LOBSTER TAIL BEURRE BLANC RISOTTO OF THE DAY	59
SALMON* ROASTED TOMATOES GREEN BEANS – GF	33
STEAK FRITES* 8OZ HANGER STEAK 100% GRASS FED NEW-ZEALAND BEURRE CAFÉ DE PARIS - FRIES - BÉARNAISE – GF	39



DESSERTS

PLEASE ASK YOUR WAITER

[*] CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. BUT DRIVING ON 360 IS MUCH MORE DANGEROUS.

COOKING TEMPERATURES:

	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+
DUCK	N/A	125-130°F	N/A	N/A	N/A

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.
westlakewinebar.com/food

