

WESTLAKE WINE BAR

TAPAS

BACON WRAPPED DATES 6 PIECES	16
BAGUETTE BAKED TO ORDER THEN SLICED	5
BEEF TARTARE 6 BRUSCHETTA TOMATO RED ONION GARLIC BASIL	24 12
4 CROSTINI FIG CHUTNEY WHIPPED GOAT CHEESE PROSCIUTTO	14
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
MUSSELS WITH FRIES OR BAGUETTE	29
SALMON AVOCADO CRUDO SUSHI GRADE SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS – GF	19
WAGYU BONE MARROW SEARED SALT TOASTS – THAT'S IT	29

SALADS & SOUPS

APPLE ROQUEFORT SALAD CHARD ROMAINE WALNUTS – GF	18
GREENS AND SHRIMP FRESH GREENS 3 JUMBO SHRIMP TAILS – 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 MEDLEY SOUP CROUTONS ROUILLE	14

SIDES & VEGETABLES

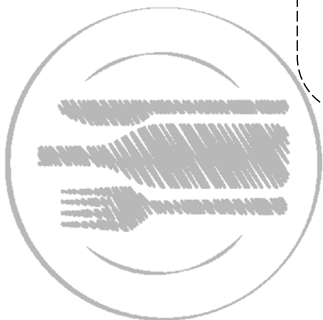
BROWN BUTTER CARROTS – GF	12
BRUSSELS SPROUTS BACON LEMON JUICE – GF	12
FENNEL SAUTÉ – GF	12
GRATIN DAUPHINOIS POTATO BAKED IN CREAM – GF	12
GREEN BEANS SAUTÉ IN BUTTER AND SHALLOTS – GF	12
POMMES-FRITES PARMIGIANO-REGGIANO AND BÉARNAISE – GF	12

LINGUINE OR PENNE

BOLOGNESE	24
CARBONARA OLIVE OIL & PARMESAN ADD FRESH GARLIC – OR NOT	27 16
GORGONZOLA & LEMON ALLA VODKA A VEGETARIAN CLASSIC OF THE 80'S WITH A STRONG COMEBACK LATELY	22 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 APPLE PEAR SAUCE BROWN BUTTER CARROTS – GF	39
DUCK CARPACCIO* CARROTS & POTATO CREAM – GF	37
TEXAS BLACK DRUM BEURRE BLANC VEGETABLES – GF	40
RISOTTO AND SEAFOOD MEDLEY GF	40
SALMON* ROASTED TOMATOES GREEN BEANS – GF	33
STEAK FRITES* 8OZ NEW-ZEALAND HANGER STEAK 100% GRASS FED 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 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 \$4 fee is charged to split dishes and for substitutions.

westlakewinebar.com/menu

westlakewinebar.com/food

18-Apr-2024

