

## TAPAS

BACON WRAPPED DATES	18
6 PIECES GF	
HALF BAGUETTE	6
BAKED TO ORDER THEN SLICED	
BEEF TARTARE	27
TOASTS OR FRIES (GF)	
6 BRUSCHETTA	12
TOMATO RED ONION GARLIC BASIL	
4 CROSTINI	14
FIG CHUTNEY WHIPPED GOAT CHEESE PROSCIUTTO	
HUMMUS / TZATZIKI / BOTH	12/12/18
PITA BREAD OR VEGETABLES (+\$4) GF	
CHEESE & CHARCUTERIE	21
FLATBREAD BURRATA ARUGULA	20
PESTO OR RED SAUCE	

## STARTERS

CHEESE & CHARCUTERIE BOARD	20
BRIE IN PHYLLO DOUGH	19
BAKED WITH HOUSE TRUFFLE HONEY TOASTS	
SALMON AVOCADO CRUDO	23
SUSHI GRADE SALMON LEMON JUICE OLIVE OIL	
FRIED SHALLOTS — GF	

## SALADS & SOUPS

APPLE ROQUEFORT SALAD	22
CHARD ROMAINE WALNUTS — GF	
CAESAR	14
CHICKEN BREAST \$8 SALMON \$12	
SMALL GREEN	8
JUST LETTUCE OLIVE OIL LEMON — GF	
NIÇOISE	20
CUCUMBER TOMATO BELL PEPPER RADISH CANNED TUNA	
BOILED EGG ANCHOVY SCALLION OLIVES — GF	
GREEK SALAD	16
FETA KALAMATA OLIVES CUCUMBER TOMATO ONION — GF	
FRENCH ONION SOUP	14
CROUTONS GRUYÈRE	

## SIDES & VEGETABLES

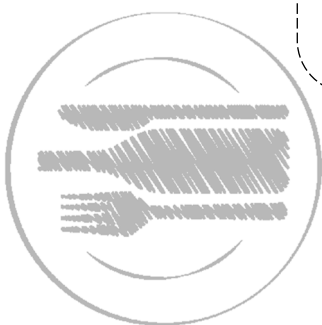
BROWN BUTTER CARROTS — GF	13
BRUSSELS SPROUTS	13
BACON LEMON JUICE — GF	
GREEN PEAS — GF	13
GRATIN DAUPHINOIS	13
POTATO BAKED IN CREAM — GF	
GREEN BEANS	13
SAUTÉ IN BUTTER AND SHALLOTS — GF	
POMMES-FRITES	13
PARMIGIANO-REGGIANO AND BÉARNAISE — GF	

## LINGUINE OR PENNE

BOLOGNESE	28
CARBONARA	30
OLIVE OIL & PARMESAN	20
ADD FRESH GARLIC — OR NOT	
GORGONZOLA & LEMON	28
ALLA VODKA	25
PESTO	22

## MAINS

BURGER*	18
WITH FRIES. ADD 2 THICK CUT BACON SLICES \$4 BRIE	
GRUYÈRE BLUE CHEESE EACH \$3 CARAMELIZED ONION \$2	
EXTRA PATTY \$7 SUBSTITUTE CHICKEN \$3 BAGUETTE NO BUN \$2	
BEEF BOURGUIGNON	36
POTATO DAUPHINOIS GRATIN — GF	
BONE IN PORK CHOP*	39
PAN SEARED HOUSE FIG CHUTNEY CARROTS — GF	
SALMON*	33
ROASTED TOMATOES GREEN BEANS — GF	
POULET À LA MOUTARDE	30
MUSTARD CHICKEN BREAST GRUYÈRE MASHED POTATOES	
STEAK FRITES*	39
8OZ NEW-ZEALAND HANGER STEAK 100% GRASS FED	
FRIES — GF	



## 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	115°F	115-125°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](http://westlakewinebar.com/menu)

