

DINNER MENU

STARTER 1.

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| CHEESE & CHARCUTERIE | 18/32 | NIÇOISE SALAD | 16 |
| CHEESE & CHARCUTERIE DAILY SELECTION | | CUCUMBER TOMATO BELL PEPPER OLIVE OIL MARINATED TUNA BOILED EGG ANCHOVY SCALLION OLIVES OLIVE OIL AND LEMON - GF | |
| BURRATA SALAD | 16 | SALMON AVOCADO CRUDO | 16 |
| GREENS CHARRED ORANGE CITRUS VINAIGRETTE HEIRLOOM TOMATO TOAST AND MARMALADE | | CURED SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS | |
| TERRINE DE FOIE GRAS | 28 | | |
| FOIE GRAS MIXED BERRY REDUCTION TOASTS | | | |

STARTER 2.

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|--------------------------|----|---|----|
| FRENCH ONION SOUP | 16 | SHRIMPS | 15 |
| CROUTONS GRUYÈRE | | 3 JUMBO PRAWNS TAIL ON PEANUT SAUCE | |
| BRIE IN PHYLLO DOUGH | 15 | BRUSSEL SPROUTS | 14 |
| BAKED WITH TRUFFLE HONEY | | BACON LEMON JUICE CHILI BALSAMIC REDUCTION | |

MAIN

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| PARMESAN BREADED CHICKEN | 28 | STEAK FRITES | 39 |
| SERVED WITH FRIES UNDER 12: HALF PORTION \$14 | | 6OZ NIMAN RANCH PRIME BAVETTE FRIES BÉARNAISE - GF | |
| SALMON | 33 | BEEF BOURGUIGNON | 29 |
| ARTICHOKE TOMATO OLIVES CALABRIAN CHILI FRISÉE - GF | | WITH MASHED POTATO - GF | |
| PORK CHOP | 39 | BURGER | 16 |
| PAN SEARED WITH PORT AND MUSTARD SAUCE CREAMED SPINACH | | SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4. BRIE GRUYÈRE BLUE CHEESE GOAT CHEESE EACH \$2.75 CARAMELIZED ONION \$2 EXTRA PATTY \$6 ROSSINI FOIE GRAS \$25 SUBSTITUTE CHICKEN BREAST OR FRIED CHICKEN \$3 | |
| GRILLED FILET MIGNON | 54 | | |
| 8OZ CENTER CUT BÉARNAISE SAUCE POTATO GRATIN GREEN BEANS - GF | | | |
| WAGYU BONE MARROW | 29 | | |
| SERVED WITH TOASTS | | | |

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





SIDES & ENHANCEMENTS

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| POMMES-FRITES PARMIGIANO-REGGIANO AND BÉARNAISE SAUCE – GF | 8/14 | GREEN BEANS SAUTÉ IN BUTTER AND SHALLOT GF | 12 |
| POTATO GRATIN POTATO BAKED IN CREAM GF | 12 | WILD MUSHROOMS SAUTÉ IN BUTTER GF | 15 |
| MASHED POTATO TRADITIONAL GF | 12 | SAUTÉED SPINACH SAUTÉ IN BUTTER AND GARLIC GF | 15 |

DESSERTS

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| TIRAMISU LADY FINGERS MASCARPONE COFFEE AMARONE DI SARONNO ORIGINALE | 12 |
| CHEESECAKE RASPBERRY COULIS | 14 |
| TARTE TATIN CARAMELIZED APPLE TART BAKED UPSIDE DOWN SERVED WITH VANILLA ICE CREAM | 17 |

HAPPY HOUR

- MONDAY:**
50% OFF THE WINE BOTTLES, ALL DAY
- TUESDAY:**
SPECIAL WINE BY THE GLASS IN THE EVENING
- WEDNESDAY:**
\$5 BURGER WITH PURCHASE OF GLASS OF WINE UNTIL 6PM
- THURSDAY AND FRIDAY:**
3-6PM BUY-ONE-GET-ONE OF THE SAME BY THE GLASS WINE
- SUNDAY ALL DAY:**
CHEF'S FREE MEAL FOR KIDS UNDER 12 ACCOMPANIED WITH AN EATING ADULT

WESTLAKE WINE BAR IS A FAMILY OWNED AND FAMILY OPERATED BUSINESS.

BEING AN ENTREPRENEUR IS LIKE BEING AN ARTIST. WE START FROM SCRATCH ON A BLANK PAGE, THROW IDEAS WAY UP IN THE AIR, MAKE CRAZY PLANS, MASSAGE UNREAL NUMBERS AND THEN WE LOOK AT WHAT COMES BACK, WHAT WORKS AND WHAT DOES NOT. OUR BODY, OUR SOUL, AND OUR HEART ARE CONVINCED THAT WE HAVE A GOOD IDEA AND WE ARE FULLY COMMITTED TO MAKING THINGS HAPPEN. WE INVEST OUR TIME, OUR MONEY, OUR REPUTATION, AND WE GO ALL IN. THE RESULT OFTEN DIVERGES FROM THE ORIGINAL PLAN AND IT IS GOOD. IT MEANS THAT WE LISTED TO FEEDBACK AND ADAPTED OUR DREAM TO YOUR REALITY.

THERE IS NO RULE ON HOW TO CREATE A BUSINESS, ONLY AN ARCHETYPE FOR CREATORS.

PIERRE LEITGIB, OWNER

WINE CLUB AND WINE CLASSES

WE STARTED WINE CLASSES AND WILL START A WINE CLUB SOON. IF YOU WISH TO STAY INFORMED, PLEASE SEND AN EMAIL TO INFO@WESTLAKEWINEBAR.COM MENTIONING "WINE CLASS MAILING LIST".

PARTY ROOM: CHECK IT OUT UPSTAIRS! IDEAL FOR PRIVATE LUNCHEONS, WORKSHOPS OR ANY GATHERING REQUIRING SOME PRIVACY. AVAILABLE AT NO EXTRA CHARGE. CONTACT STAFF FOR MORE INFORMATION.