

DINNER MENU

STARTER

CHEESE & CHARCUTERIE	18/32	FRISÉE SALAD	15
CHEESE & CHARCUTERIE DAILY SELECTION		FRISÉE SALAD, SAUTÉED BACON, ROQUEFORT DIJON MUSTARD VINAIGRETTE	
BURRATA SALAD	16	TERRINE DE FOIE GRAS	35
GREENS, CHARRED ORANGE, CITRUS VINAIGRETTE, HEIRLOOM TOMATO, TOAST AND MARMALADE		FOIE GRAS, MIXED BERRY REDUCTION, TOASTS	
GREEK SALAD	14	MUSSELS	24
CUCUMBER, TOMATO, ONION, OLIVE, FETA, EXTRA VIRGIN OLIVE OIL AND LEMON, GF		MUSSELS, WINE, HERBS, BUTTER, SHALLOT, TOASTS – LIMITED AVAILABILITY	
NIÇOISE SALAD	16	GAZPACHO	16
CUCUMBER, TOMATO, BELL PEPPER, OLIVE OIL MARINATED TUNA, BOILED EGG, ANCHOVY, SCALLION, OLIVE, OLIVE OIL AND LEMON, GF		TOMATO, BELL PEPPER, SERVED COLD, GF	
		BRIE IN PHYLLO DOUGH	15
		BAKED WITH TRUFFLE HONEY	

MAIN

PARMESAN BREADED CHICKEN	28	STEAK FRITES	39
SERVED WITH FRENCH FRIES		6OZ NIMAN RANCH PRIME BAVETTE, FRIES, BÉARNAISE, GF	
CHICKEN BREAST & THIGH	34	BEEF BOURGUIGNON	29
WILD MUSHROOM SAUCE, MASHED POTATO, SPINACH		DUCK FAT POTATO - GF	
SALMON	33	BURGER	16
GREEN BEANS, ROASTED POTATOES, BUTTER BASIL SAUCE, GF		SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4. BRIE, GRUYÈRE, BLUE CHEESE, GOAT CHEESE EACH \$2.75, CARAMELIZED ONION \$2 PINEAPPLE \$2 EXTRA PATTY \$6 ROSSINI FOIE GRAS \$25	
SAUTEED SEA BASS	43		
MASHED POTATOES SPINACH CAPRE SAUCE GF			
GRILLED FILET MIGNON	54		
8 OZ. CENTER CUT, BÉARNAISE SAUCE, POTATO GRATIN, GREEN BEANS, GF			

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



WESTLAKE WINE BAR

SIDES & ENHANCEMENTS

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

TIRAMISU MASCARPONE COFFEE LADY FINGERS			12
CHOCOLATE CAKE CLASSIC CHOCOLATE CAKE			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.

