# LUNCH MENU

### SERVED UNTIL DINNER

Cheese & Charcuterie Board	18/32
Cheese & Charcuterie daily selection - Half board \$18	
QUICHE	15
LORRAINE OR SPINACH AND TOMATO - SERVED WITH LETTUCE SALAD	1.0
Niçoise	16
CUCUMBER, TOMATO, RED BELL PEPPER, OLIVE OIL MARINATED TUNA, BOILED EGG, ANCHOVY, S CALLION, OLIV	/E,
Extra virgin olive oil and Lemon, GF Greek	14
CUCUMBER, TOMATO, ONION, OLIVE, FETA, EXTRA VIRGIN OLIVE OIL AND LEMON, GF	14
HOUSE SALAD	9
GREENS, CHERRY TOMATO, RED ONION, CUCUMBER, PARMESAN, SHALLOT VINAIGRETTE	3
Served until 2:00PM	
Weekends: uninterrupted service	
STEAK SALAD	20
TENDERLOIN, LETTUCE, BLUE CHEESE, TOMATO, CHIVE, SUNFLOWER SEED - GF	
French Onion Soup	14
CROUTONS, GRUYÈRE	2.0
Beef Bourguignon	29
SERVED WITH DUCK FAT POTATO	1.4
Italian Sandwich on a French Baguette	14
DRY COPPA, ITALIAN RED WINE SALAMI, ARUGULA, RED ONION AND CHERRY TOMATOES, WITH HOUSE SALAD BLT ON A FRENCH BAGUETTE	14
SERVED WITH A HOUSE SALAD	14
BURGER	16
SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES +\$4. BRIE, GRUYÈRE, BLUE CHEESE, GOAT CI	
EACH \$2.75, CARAMELIZED ONION \$2 PINEAPPLE \$2 EXTRA PATTY \$6 ROSSINI FOIE GRAS \$25	ILLJL
Pommes-Frites	10/16
House hand cut fries, Parmigiano - Reggiano and Béarnaise sauce	,
D	
Protein additions to any of the above dishes	
Served until 2:00PM	_
CHICKEN BREAST	8
4oz Niman Ranch Prime Bavette	16
Our Steaks are served Medium Rare - Please tell us if you want a different Temperature	
Salmon	12
SKINLESS, 40Z	2.5
Seared Foie Gras	25
Tiramisu	12
LAYERS OF MASCARPONE CREAM AND COFFEE-SOAKED LADY FINGERS, PREPARED FRESH DAILY	12
EATERS OF MIASCARI ONE CREATER AND COTTLE SOURCE EACH FINGERS, FILEFARED FILESTIDATES	
[*] CONSUMING RAW OR LINDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE III NESS	

11-May-2022

GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE

KIDS OPTIONS AVAIL



## **BRUNCH COMING SOON**

## **BEVERAGES**

FARA MEDIUM ROAST COFFEE 4
TEA 4
CUPPUCINO / LATTE 5
MIMOSA 5
MIMOSA CARAFE 25

FULL WINE LIST ALSO AVAILABLE

## HAPPY HOUR & SPECIALS

#### 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



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.