

LUNCH MENU

SERVED UNTIL DINNER

CHEESE & CHARCUTERIE BOARD	18/32
CHEESE & CHARCUTERIE DAILY SELECTION - HALF BOARD \$18	
QUICHE OF THE DAY	15
SERVED WITH HOUSE SALAD	
NIÇOISE	16
CUCUMBER TOMATO RED BELL PEPPER OLIVE OIL MARINATED TUNA BOILED EGG ANCHOVY SCALLION OLIVE EXTRA VIRGIN OLIVE OIL AND LEMON GF	
SALMON AVOCADO CRUDO	16
CURED SALMON LEMON JUICE OLIVE OIL FRIED SHALLOTS GF	
HOUSE SALAD	9
GREENS CHERRY TOMATO RED ONION CUCUMBER PARMESAN SHALLOT VINAIGRETTE GF	

SERVED UNTIL 3:00PM

STEAK SALAD	20
BAVETTE GREENS BLUE CHEESE TOMATO CHIVE SUNFLOWER SEED - GF	
FRENCH ONION SOUP	14
CROUTONS GRUYÈRE	
BEEF BOURGUIGNON	29
SERVED WITH POTATO GRATIN GF	
SHRIMPS	22
5 JUMBO PRAWNS TAIL - ARTICHOKE TOMATO OLIVES CALABRIAN CHILI SAUCE GF	
BLT ON A FRENCH BAGUETTE	14
SERVED WITH A HOUSE SALAD BASIL AÏOLI	
BURGER	16
SERVED WITH FRIES AND BÉARNAISE. ADD 2 THICK CUT BACON SLICES \$4 BRIE GRUYÈRE BLUE CHEESE EACH \$2.75 CARAMELIZED ONION \$2 EXTRA PATTY \$6	
POMMES-FRITES	8/14
PARMIGIANO REGGIANO AND BÉARNAISE SAUCE	

PROTEIN ADDITIONS TO ANY OF THE ABOVE DISHES

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 3OZ	

DESSERTS
PLEASE ASK YOUR WAITER



[*] CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
 [**] GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE
 [***] KIDS OPTIONS AVAILABLE

WEEKEND BRUNCH

SERVED UNTIL 3PM

AVOCADO TOAST		15
HEIRLOOM TOMATO FETA WATERMELON RADISH MIX BALSAMIC REDUCTION OLIVE OIL		
ADD POACHED EGG \$3 SMOKED SALMON \$6		
EGGS BENEDICT		19
HOLLANDAISE CANADIAN BACON HASH POTATOES GREEN AND RED BELL PEPPER ONION		
ADD SMOKED SALMON \$6		
CROQUE MADAME		20
CANADIAN BACON GRUYÈRE PARMIGIANO 2 FRIED EGGS		
TRUFFLE OIL SCRAMBLED EGGS		18
WITH GRILLED FRENCH BAGUETTE		
3 EGGS ANY STYLE		14
SUNNY SIDE UP POACHED OVER EASY/MEDIUM/HARD OR SCRAMBLED – 2 SLICES SOURDOUGH TOASTS		
BRIE IN PHYLLO DOUGH		15
BAKED WITH TRUFFLE HONEY		
STEAK & EGGS		39
8OZ STEAK 3 EGGS HASH POTATOES		

ADDITIONS

SMOKED SALMON	8	3 THICK SLICES OF BACON	7
POTATO HASH	5	EXTRA EGG	4

BEVERAGES

MEDIUM ROAST COFFEE	4
ESPRESSO	4
TEA	4
LATTE	6
MIMOSA	5
MIMOSA CARAFE 30OZ CAVA	25
CHAMPAGNE MIMOSA ORANGE MANGO STRAWBERRY TRIO 3 x 10OZ	55

HAPPY HOUR FREE TAPAS

WEEKDAYS FROM 4PM TO 5:30PM

With any wine purchase – -No free tapas to-go, obviously

Chef's discretion: we decide what we serve, free tapas are made fresh, but not to order

50% off wine bottles Mondays for dinner service

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.

