

THE WESTIN

Cocktails

WESTIN SEVENTY FIVE 12

BELVEDERE VODKA, ELDERFLOWER, GALLIANO L'APERITIVO,
LEMON, PROSECCO 375ML

LONDON CALLING 12

TANQUERAY LONDON DRY GIN, MAGDALA, LEMON, RED WINE

LA PALOMA 12

DON JULIO BLANCO, LIME, GRAPEFRUIT, Q GRAPEFRUIT
SODA, ROSEMARY

OLD OLD FASHIONED 14

AD LAWS FOUR GRAIN BOURBON, LIGHT BROWN SUGAR,
ANGOSTURA BITTERS, ORANGE OIL

BULLEIT WITH BUTTERFLY WINGS 12

BULLEIT BOURBON, MARBLE GINGER, LEMON, MINT,
ANGOSTURA BITTERS

Wines by the Glass

SPARKLING

MIONETTO PROSECCO TREVISO, ITALY	\$9
CHANDON CALIFORNIA BRUT NAPA VALLEY, CA	\$10

WHITE

BOLLINI PINOT GRIGIO TRENTO-ALTO ADIGE, ITALY	\$9
MANTANZAS CREEK SAUVIGNON BLANC SONOMA COUNTY, CA	\$11
LOVEBLOCK BY KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	\$11
THE HESS COLLECTION "SHIRTAIL RANCHES" CHARDONNAY MONTEREY, CA	\$9
CHÂTEAU STE. MICHELLE "INDIAN WELLS" CHARDONNAY COLUMBIA VALLEY, WA	\$12
COPAIN CHARDONNAY "TOUS ENSEMBLE" SONOMA COAST, CA	\$15
INFINITE MONKEY THEOREM REISLING, COLORADO	\$12

ROSÉ

FLEUR DE MER ROSÉ CÔTES DE PROVENCE, FRANCE	\$11
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RED

MACMURRAY PINOT NOIR CENTRAL COAST, CA	\$11
ACROBAT PINOT NOIR OREGON	\$13
LOCATIONS BY DAVE PHINNEY AR MALBEC MENDOZA, ARGENTINA	\$11
THE FEDERALIST CABERNET SAUVIGNON LODI, CA	\$10
NAPA VALLEY QUILT CABERNET SAUVIGNON NAPA VALLEY, CA	\$18
INFINITE MONKEY THEOREM WATCHMAKER RED BEND COLORADO	\$13
TOAD HOLLOW MERLOT	\$12

Wines by the Bottle

SPARKLING

NICOLAS FEUILLATTE RESERVE ROSÉ	CHAMPAGNE, FRANCE	\$87
MOËT & CHANDON IMPÉRIAL	EPERNAY, FRANCE	\$119
DOM PÉRIGNON VINTAGE 2009	EPERNAY, FRANCE	\$350

WHITE

J VINEYARDS PINOT GRIS	CALIFORNIA	\$39
COPAIN "TOUS ENSEMBLE" CHARDONNAY	ANDERSON VALLEY, CA	\$49
MINER FAMILY WINERY CHARDONNAY	NAPA VALLEY, CA	\$87
DR. LOOSEN "BLUE SLATE" RIESLING KABINETT	MOSEL, GERMANY	\$60

RED

SPY VALLEY PINOT NOIR MARLBOROUGH	NEW ZEALAND	TBD
FINCA DECERO "REMOLINOS VINEYARD" MALBEC	MENDOZA, ARGENTINA	\$36
SILVER OAK CABERNET SAUVIGNON	ALEXANDER VALLEY, CA	\$140
AUSTIN HOPE WINERY "TROUBLEMAKER" RED BLEND	CENTRAL COAST, CA	\$36
LOUIS MARTINI CABERNET SAUVIGNON	SONOMA COUNTY, CA	\$49

Beer

DOMESTIC PREFERRED BEER \$5

COORS
COORS LIGHT
BUD LIGHT
BUDWEISER
ST. PAULI GIRL NA

DOMESTIC PREMIUM BEER \$6

STONE IPA
BLUE MOON
SAMUEL ADAMS BOSTON LAGER
ANGRY ORCHARD HARD CIDER

IMPORTED PREMIUM BEER \$6

CORONA EXTRA
CORONA LIGHT
HEINEKEN
HEINEKEN LIGHT
MODELO ESPECIAL
STELLA ARTOIS

COLORADO MICROBREWS \$6

AVERY WHITE RASCAL BELGIAN WIT
AVERY ELLIE'S BROWN ALE
BRISTOL BREWING LAUGHING LAB SCOTTISH ALE
DENVER BEER CO INCREDIBLE PEDAL IPA
DRY DOCK APRICOT BLONDE
GREAT DIVIDE DENVER PALE ALE
LEFT HAND NITRO MILK STOUT
LEFT HAND SAWTOOTH ESB
ODELL 90 SHILLING AMBER ALE
ODELL IPA
ODELL CUTTHROAT PORTER
RIVER NORTH PILSNER

Whiskey

BASIL HAYDEN

BRECKENRIDGE

BULLEIT

BULLEIT RYE

CROWN ROYAL

GENTLEMAN JACK

JACK DANIEL'S

JAMESON

KNOB CREEK

LAWS BOURBON

LAWS RYE

MAKER'S MARK

RED BREAST

SEAGRAMS VO

STRANAHAN'S

TIN CUP

WOODFORD RESERVE

WOODY CREEK RYE

Scotch

DALMORE 12 YEAR

DALWHINNIE 15 YEAR

DEWAR'S 12 YEAR

GLENFIDDICH 12 YEAR

GLENLIVET 12 YEAR

GLENMORANGIE 10 YEAR, 12 YEAR, 18 YEAR, SIGNET

JOHNNIE WALKER RED, BLACK, GREEN, GOLD, BLUE

LAGAVULIN 16 YEAR

LAPHROIG 10 YEAR

THE MACALLAN 12 YEAR, 18 YEAR, 21 YEAR

OBAN 14 YEAR

Cognac

COURVOISIER VS, VSOP

HENNESSY VS, VSOP

REMY XO

Port

FONSECA BIN 27

QUINTA DO NOVAL

TAYLOR 10 YEAR, 20 YEAR, 40 YEAR

PLEASE DRINK RESPONSIBLY. 2042251

V's Lounge

BEGIN

CHIPOTLE CHICKEN TACOS 12

JACK CHEESE, ROASTED RED PEPPER, GUACAMOLE, PICO DE GALLO

HEIRLOOM TOMATO WATERMELON 11

EXTRA VIRGIN OLIVE OIL, FETA CHEESE, TORN MINT

HEARTS OF ROMAINE CAESAR SALAD 9

SHAVED PARMESAN, CRUNCHY CROUTONS, TOMATO

FIELD GREEN SALAD 8

CHOICE OF BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, BLUE CHEESE OR HERB VINAIGRETTE

TORTILLA CHIPS, SALSA AND GUACAMOLE 9

CORN CHIPS WITH HOUSE-MADE SALSA AND GUACAMOLE

SHARE

CRISPY CHICKEN WINGS 14

EIGHT CRISPY WINGS TOSSED IN ONE OF THE FOLLOWING SAUCES, BUFFALO, CHIPOTLE LEMON HONEY BUTTER OR HOISIN BBQ, SERVED WITH CELERY AND CARROTS, RANCH OR BLEU CHEESE

ARTISAN CHEESES 14

LOCALLY SOURCED CHEESE, HONEY COMB, NUTS, FRUIT AND JAM

BEER CHEESE FONDUE 14

SPICY CHORIZO IN CREAMY BEER CHEESE, MADELEINES AND CROSTINI

CARNE ASADA FRIES 12

MARINATED BEEF, BLACK BEANS, PICO DE GALLO, FIRE ROASTED SALSA, CHIPOTLE CREMA, GUACAMOLE

GARLIC CHILI EDAMAME 9

SOYBEAN PODS SAUTÉED IN GARLIC CHILI SAUCE

V's Lounge

ENTREES

STIR-FRIED VEGETABLES WITH BROWN RICE 19

SOY GLAZED TOFU, EDAMAME, MARKET VEGETABLES AND FRIED EGG

ROASTED CHICKEN COBB SALAD 19

SMOKED BACON, CHOPPED EGG, AVOCADO, CRUMBLED BLEU CHEESE, TOMATO AND BALSAMIC VINAIGRETTE

FLAME GRILLED BURGER 18

LEAN GROUND BEEF WITH WHITE CHEDDAR CHEESE, IPA TOMATO JAM, ONION, LETTUCE AND TOMATO, CHOICE OF SEA-SALTED FRENCH FRIES OR ARUGULA SALAD

ADD CRISP BACON, AVOCADO OR FRIED EGG 2.00

STONE-FIRED PIZZA 19

CHOOSE THREE TOPPINGS: PEPPERONI, ITALIAN SAUSAGE, BACON, CARAMELIZED ONION, FRESH MOZZARELLA, TOMATOES, MUSHROOMS, PEPPERS

CUBANO 16

CURED HAM, PULLED PORK, SWISS, CHEESE, PICKLE AND SPICY MUSTARD ON CRUSTY BATARD, CHOICE OF SEA-SALTED FRENCH FRIES OR ARUGULA SALAD

ALL NATURAL TURKEY BLT 16

LEMON MUSTARD AIOLI ON TOASTED WHOLE GRAIN BREAD SERVED WITH ARUGULA SALAD
SIDES

SIDES

WHIPPED YUKON GOLD POTATOES

SEA-SALTED FRENCH FRIES OR SWEET POTATO FRIES

GRILLED OR STEAMED ASPARAGUS

SIX OUNCE ROASTED CHICKEN BREAST

SIX OUNCE SALMON FILLET

NINE OUNCE NY STRIP STEAK