

# WEST BAY RESTAURANT & BAR

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	15.00/75.00
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	14.00
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	16.00
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	14.00
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	14.00
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	12.00
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	15.00
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

**TURKEY CLUB** 16.00  
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

**CHIPOTLE CHICKEN SANDWICH** 18.00  
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

**MUST TRY**  
**CUBAN SANDWICH** 18.00  
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

**GRILLED STEAK WRAP\*** 19.00  
with black beans, roasted red peppers, cilantro and monterey jack cheese

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

## BURGERS

**GRUYÈRE & SHROOM BURGER\*** 19.00  
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

**BLACK RUM BACON JACK BURGER\*** 19.00  
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

**THE HOUSE BURGER\*** 19.00  
choice of cheese and housemade burger sauce

**VEGGIE BURGER** 16.00  
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

**CENTER-CUT TOP SIRLOIN, 10 OZ.\*** GF \_\_\_\_\_ 33.00  
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

**CHARBROILED RIBEYE, 12 OZ.\*** GF \_\_\_\_\_ 35.00  
with garlic mashed potatoes and grilled vegetables

**MEDITERRANEAN SHRIMP PASTA** \_\_\_\_\_ 25.00  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

**SALMON WITH KALE & MUSHROOMS\*** GF \_\_\_\_\_ 27.00  
with sautéed kale and crimini mushrooms

**TUSCAN FLORENTINE CHICKEN** \_\_\_\_\_ 23.00  
pesto-marinated chicken breast on top of sautéed orzo and served with grilled vegetables

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +7.00 / Salmon +8.00 / Chicken +5.00

**COBB SALAD** GF \_\_\_\_\_ 16.00  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD** GF \_\_\_\_\_ 14.00  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD** \_\_\_\_\_ 12.00  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD** GF \_\_\_\_\_ 11.00  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

**SOUP DU JOUR** 6.00

\* ASK YOUR SERVER FOR \*  
\* TODAY'S OFFERING \*

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

All raw or partially cooked ingredients are potentially hazardous and may cause a foodborne illness. Indicates Gluten Free\* we are not Certified Gluten Free "

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL 14.50**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 14.00**  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 14.00**  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE 14.00**  
Ketel One, ginger beer and fresh lime juice

*\* Served in Copper Mugs \**

**CLASSIC COCKTAILS**

**BEE'S KNEES** 13.50  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 14.00  
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 14.50  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 13.50  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 14.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 14.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 13.50  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

**WINES**

**WHITE**

- CHARDONNAY - HOGUE. WA 12.00/42.00
- PINOT GRIGIO - DANZANTE. Italy 12.00/42.00
- CHARDONNAY - KJ JACKSON ESTATE. CA 10.00/42.00
- CHARDONNAY - CHATEAU ST JEAN. CA 11.00/44.00
- CHARDONNAY - CHATEAU STE MICHELLE. WA 12.00/45.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy 11.00/38.00
- BRUT SPARKLING - CHANDON. CA 13.00/45.00
- WHITE ZINFANDEL - BERINGER. CA 11.00/38.00

**RED**

- MERLOT - HOGUE. WA 12.00/42.00
- CABERNET SAUVIGNON - HOGUE. WA 12.00/42.00
- CABERNET SAUVIGNON - LOUIS M MARTINI. CA 11.00/45.00
- CABERNET SAUVIGNON - ROBERT MONDAVI. CA 12.00/48.00
- MERLOT - DECOY. CA 11.00/45.00
- MERLOT - MATANZAS CREEK. CA 12.00/48.00
- PINOT NOIR- MEIOMI. CA 11.00/45.00
- PINOT NOIR - BELLE GLOS LAS ALTUAS. CA 12.00/48.00

FOR PARTIES OF 6 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

**ROOM SERVICE**

Press Room Service button on your phone to order All Room Service orders have a \$2.00 delivery charge + 21% gratuity automatically added

**BEERS**

**DRAFT**

- BUD LIGHT 6.75
- BLUE MOON 7.25
- STELLA ARTOIS 8.00
- SAMUEL ADAMS BOSTON LAGER 7.25
- STELLA ARTOIS 8.00
- ANCHOR STEAM 12.00
- BABY DADDY 12.00
- SHOCK TOP 12.00

**BOTTLE**

- ANGRY ORCHARD 8.00
- BLUE MOON 7.25
- BUD LIGHT 6.75
- MODELLO 7.00
- BUD LIGHT 6.75
- BUDWEISER 7.00
- COORS LIGHT 7.00
- HEINEKEN 8.00
- MILLER LITE 7.00
- O'DOULS 7.00
- STELLA ARTOIS 8.00
- SAMUEL ADAMS SEASONAL 7.25

*\*ASK ABOUT OUR SEASONAL OFFERINGS\**