

- **Lounge & Happy Hour Menu**

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Happy Hour Daily: 4:30pm - 6:30pm

## **ALL NIGHT MARTINI MONDAYS**

- **\$7.00**

### **All Night Martini Mondays**

with Skyy Vodka or Beefeater Gin (Served in the bar & lounge)

## **WEST'S HAND CRAFTED COCKTAILS**

HH \$8 - \$10 | \$12 - \$14

### **Ruby Red Greyhound**

Belvedere Pink Grapefruit Vodka, St. Germain Elderflower Liqueur, freshly squeezed ruby red grapefruit and lime juices

### **West Sazerac**

Templeton Rye, Pernod, house-made brown sugar, dash of Peychaud's Bitters, lemon peel

### **Blood Orange Cosmo**

blood orange infused SKYY vodka, DeKuyper Triple Sec, cranberry, lime juice

### **West Derby Winner**

Bulleit Bourbon, Cinzano Sweet Vermouth, cherry infused bitters

### **Bartender's Martini**

Smirnoff Blueberry, Smirnoff Raspberry, OR classic West Lemon Drop Martini, DeKuyper Triple Sec, fresh lemon juice, and simple syrup

### **Blueberry Mojito**

Bacardi Superior Sliver Rum, fresh lime juice, muddled blueberries and mint leaves

### **La Paloma**

1800 Sliver 100% Blue Agave Tequila, freshly squeezed ruby red grapefruit and lime juices

### **West Mascow Mule**

Russian Standard Vodka, DeKuyper Triple Sec, Rose's Lime Juice, Ginger Beer

## WELL MARTINIS & COCKTAILS

### Well Martinis & Cocktails

- HH
- **\$8.00**
- Regular
- **\$12.00**

## WEST'S UPPER ECHELON

\$50 - \$55

### Billionaire Margarita

Patron Platinum, fresh lemon juice, simple syrup, orange juice, salted rim, Centennial Grand Marnier float

### West's Sidecar

Traditional Side Car, Hennessy XO Cognac, Cointreau Noir, fresh lemon juice, simple syrup, Centennial Grand Marnier

## WINE

HH \$8 - \$11 | \$8 - \$13

### Kir Royale

### Bocelli Prosecco

### Fallbrook Chardonnay

### Farmstead Chardonnay

### Scarpetta Pinot Grigio

### Giesen, Riesling

### Tablas Creek, Patelin De Tablas Blanc

### The Barrel Blend Red

### Lapis Luna Merlot

### Testarossa Cuvee Pinot Noir

### Con Tacto, Malbec

### Fallbrook Cabernet Sauvignon

### Slingshot, Cabernet

## CRAFT BEER

HH \$7.95 - \$8.95 | \$8.95 - \$9.95

**Sculpin, India Pale Ale, Ballast Point Brewing Co. | San Diego, CA**

**Devotion, Beligan Blonde Ale, The Lost Abbey | San Marcos, CA**

**Black Butte Porter, Deschutes Brewery | Bend, OR**

**Orange Avenue Wit, CA Wit, Coronado Brewing Co. | Coronado, CA**

**Sea to Sea, Zwickel Lager, Green Flash Brewing Co. | San Diego, CA**

## **BOTTLED BEER**

HH \$5 - \$6.95

**Stella Artois**

**Negra Modelo**

**Windmer Hefeweizen**

**Coor Light**

**Buckler N/A**

## **CHAMELEON COCKTAILS**

HH \$9 | \$11

**Mango Chameleon**

Smirnoff Citrus Vodka, DeKuyper Triple Sec, fresh lemon juice, simple syrup, The West Farm mint, frozen mango puree, Malibu Coconut Rum flavor changer

**Raspberry Chameleon**

Smirnoff Citrus Vodka, DeKuyper Triple Sec, fresh lemon juice, simple syrup, orange juice, The West Farm basil, frozen raspberry purée, Chambord flavor changer

## **STARTERS**

\$13 - \$21

**Jumbo Shrimp Cocktail**

Wasabi horseradish cocktail sauce, fresh lemon

**Sizzling Salmon Belly**

seared medium-rare, chopped cilantro, scallions, pink ginger, Tobiko caviar, soy-lemon vinaigrette

**Steamed Mussels**

Sauteed leeks, English peas, Yukon Gold potatoes & Chef Dave's green curry

**Crispy Calamari**

Spicy lemon aioli

## **Shrimp & Pork Potstickers**

Steamed, pan-fried Sriracha aioli vinaigrette

## **SALAD**

\$10 - \$15

### **The West Mixed Baby Greens Salad**

roasted tomatoes, glazed walnuts, Point Reyes bleu cheese, balsamic vinaigrette

### **Roasted Beet Salad**

red & gold roasted beets, baby greens, goat cheese, sherry & wine truffle vinaigrette

### **Caprese Heirloom Tomato Salad**

The West Farm heirloom tomatoes sliced, fresh Buffalo mozzarella, balsamic-basil extra virgin olive oil vinaigrette

## **SOUPS**

\$10 - \$16

### **Slow Braised Prime Beef Chili**

prime cut filet or beef, Tuscan beans, kidney beans & fresh herbs

### **Chef's Soup of the Day**

### **Maine Lobster Bisque**

sauteed lobster meat, roasted tomato & brie cheese crouton

## **LOUNGE CLASSICS**

HH \$12 - \$18 | \$17 - \$31

### **Wagyu Burger**

fresh-ground Snake River Farms Wagyu (8oz), applewood-smoked bacon, cheddar, avocado, mushrooms, onions, truffle fries

### **U.S.D.A. Certified Angus Beef Braised Beef Short Ribs**

truffle mashed potatoes, sauteed Brussels sprouts leaves, port wine demi-glace

### **U.S.D.A. Certified Angus Beef NY Steak Sandwich**

mushrooms, caramelized onions, Gruyere, truffle fries, haricot verts, Italian roll

### **Oven Roasted Chicken Breast**

fresh basil, The West Farm vegetable, mashed potatoes, mushroom demi

### **Steelhead Salmon (4oz)**

capers & butter sauce, tomato concasse saffron rice pilaf, The West Farm vegetables

### **Seared Jumbo Sea Scallops**

crispy potato cake, sweet corn, black truffle sauce, roasted beets, orange

### **Filet Mignon Wedge Salad**

iceberg lettuce, bleu cheese dressing, Point Reyes cheese, tomatoes

### **The Classic West Burger**

half pound U.S.D.A. Certified Angus Beef, Gruyere, tomato, onion, lettuce, truffle French fries or small salad

### **U.S.D.A. Prime Filet Slider Trio**

Point Reyes bleu cheese, bearnaise & horseradish sauces, truffle French fries or small salad

### **Beef Bourguignon**

tenderloin tips, mushrooms, pearl onions, red wine, fettuccine

## **DESSERT**

HH \$6 | \$10

### **Classic Creme Brulee**

fresh berries, sweetened chantilly

**Disclaimer:** *Pricing and availability subject to change.*