WESTIN

Eat Well

THE WESTIN

In-Room Dining Menu

NOURISH YOUR Well-being

At Westin, we believe that feeling good starts with getting the nourishment that is right for you. That's why we aim to provide nutritious options that contribute to your overall well-being. We ensure that dishes are sourced responsibly, crafted flexibly and created thoughtfully to accommodate individual dietary needs and preferences without compromising flavor, taste or satisfaction.





Breakfast

Available from 6:30AM to 10:30AM. Dial Service Express®.

Entrées

BREAKFAST BURRITO 12.00 Chorizo Sausage, Scrambled Eggs, Chili Garlic Seasoned Potato, Monterey Jack Cheese, Cilantro, Salsa

SMOKED PACIFIC SALMON & BAGEL 14.00 Cream Cheese, Capers, Tomatoes, Pickled Red Onion

ALL AMERICAN 16.00 Two Eggs Prepared Your Way, Breakfast Tots, Your Choice of Applewood Smoked Bacon or Sausage

IMPOSSIBLE BREAKFAST SANDWICH 18.00 V Fried Egg, Impossible Patty, Beecher's Marco Polo Cheese, Potato Roll, Served with a Baby Kale & Cherry Tomato Salad

NORTHWEST EGG WHITE OMELET 18.00 gf V Sautéed Foraged Mushrooms, Baby Spinach, Beecher's Marco Polo Cheese, Market Fruit Cup

BUTTERMILK PANCAKE 18.00 Pure Maple Syrup, Whipped Cream Cheese, Served with a Market Fruit Cup

Fruits + Yogurts

MARKET FRUIT & BERRIES 12.00 gf A Bountiful Selection Of The Season's Best

VANILLA YOGURT & GRANOLA 10.00 gf House Blended Granola, Berries

GREEK YOGURT OR VANILLA YOGURT 6.00 gf

Breads + Cereals

BOB'S STEEL CUT OATMEAL 12.00 gf Granny Smith Apples, Golden Raisins, Clover Honey

CHEF'S DAILY MUFFIN 5.00



OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible We use containers made with compostable and recycled materials.

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. A delivery charge of \$5, plus 18% gratuity and sales tax, will be added. The entire service charge is distributed to employees. The delivery fee is not a tip or gratuity and it is retained by the hotel. All prices in U.S. dollars.

Dinner

Available from 6:00PM to 10:00PM. Dial Service Express®.

Entrées

AMERICAN CLASSIC 14.00

Flame-Grilled Angus Beef, Lettuce, Tomato, Pickle, Onion, RELISH Sauce, American Cheese, Macrina Roll

BACON & EGG BURGER 15.00

Flame-Grilled Angus Beef, Farm Fresh Egg, Beecher's Flagship Cheese, Applewood Smoked Bacon, Roasted Garlic Mayo, Lettuce, Tomato, Macrina Roll

MUSHROOM BURGER 15.00

Flame-Grilled Angus Beef, Sautéed Mushrooms, Caramelized Onions, Blue Cheese, Horseradish Sauce, Macrina Roll

RELISH BURGER 16.00

Flame-Grilled Angus Beef, Applewood Smoked Bacon, Onion Rings, RELISH Steak Sauce, Beecher's Marco Polo Peppercorn Cheese, Romaine Lettuce, Vine-Ripened Tomatoes, Macrina Roll

IMPOSSIBLE BURGER 17.00 V

Impossible Patty, Mama Lil's Peppers, Garlic Hummus, Lettuce, Tomato, Onion, Pickle, Vegan Roll

NORTHWEST STEELHEAD BURGER 15.00

Mama Lil's Sweet Pepper & Raisin Relish, Avocado Ranch, Baby Kale, Tomato, Macrina Roll

CHICKEN VINDALOO BURGER 15.00

Mild Curry Marinated Chicken Breast, Smoked Gouda, Mango Chili Chutney, Lettuce, Tomato, Macrina Roll

Salads

COBB SALAD 11.00 gf Chopped Romaine, Baby Kale, Grilled Chicken, Beecher's Cheese, Egg, Applewood Smoked Bacon, Grape Tomatoes, Blue Cheese Dressing

CHICKEN CAESAR 11.00

Grilled Chicken Breast, Romaine Hearts, Garlic Croutons, Classic Caesar Dressing, Shaved Parmesan

WASHINGTON SALAD 11.00 gf V Romaine, Baby Kale, Washington Apple, Diced Celery, Chickpeas, Sweetened Cherries, Beecher's Cheese, Balsamic Dressing

Snacks + Sides

RELISH TOTS 5.00 *V* Grana Padano Fluff, Roasted Garlic Aioli

FRIED PICKLES 10.00 V Panko Breaded Pickle Spears, Chipotle Remoulade

FRIED CHEESE CURDS 11.00 Beer Battered, Ranch Dressing

CRISPY SALT & PEPPER WINGS 15.00 gf Chipotle Aji

CHICKEN TENDERS & FRENCH FRIES 15.00 Honey Dijon

Desserts

HOUSE-MADE COOKIE 2.00 CHOCOLATE LAVA CAKE 7.00 CLASSIC CHEESECAKE 7.00



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Beverages

Available from 6:30AM to 10:30AM and 6:00PM to 10:00PM. Dial Service Express®.

Coffee + Tea

Freshly brewed Starbucks® blend Coffee, Regular or Decaffeinated Coffee by the Cup

12 oz 3.25 16 oz 3.75 20 oz 4.50

Espresso 7.00

Cappuccino 7.00

Cafe Latte 7.00

ASSORTED TAZO TEAS 7.00 Awake, Calm

MILK 5.00 Whole, 2%, Skim, Soy, Almond

Juice

ASSORTED INDIVIDUAL JUICES 7.00 Orange, Cranberry, Apple

HEALEO ORGANIC COLD-PRESSED JUICES 9.00

Soda

ASSORTED SOFT DRINKS 6.00

Pepsi, Diet Pepsi, Sierra Mist

Water

ASSORTED BOTTLED WATER 6.00 Aquafina, Perrier

Wine

SPELLBOUND, CABERNET SAUVIGNON 40.00 STIMSON ESTATE CELLARS, CHARDONNAY 40.00

Beer

IMMERSION AMBER ALE 8.00 CORONA 8.00

*Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol.

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