

Breakfast

Available from 6:30AM to 11:00AM Touch Service Express®

Bread + Pastries

BAGEL 9.00
Plain or Everything
Choice of low-fat or regular cream cheese

TOAST 5.00
White, wheat, 9 grain or gluten-free

ENGLISH MUFFIN 7.00

PASTRIES 8.00
Croissant or Seasonal Muffin

Side Orders

ONE EGG* 7.00 **TWO EGGS*** 9.00

HASH BROWN 7.00

BREAKFAST MEATS 10.00
Bacon, turkey bacon, pork sausage, grilled ham steak

Entrees

THREE-EGG OMELET 23.00
Choice of ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, Swiss or cheddar, homemade hash browns and toast

EGGS BENEDICT* 25.00
Two poached eggs and grilled Canadian bacon on toasted English muffins, topped with an Arizona citrus hollandaise

BUTTERMILK PANCAKES 21.00
Three buttermilk pancakes with maple syrup

FLAKEY CROISSANT SANDWICH 19.00
Cage-free scrambled eggs, ham, pepper jack cheese
Served with fruit

Fruits + Yogurts + Cereals

SEASONAL BERRIES 10.00 

HAND-CUT MELON AND BERRIES 12.00 

GREEK YOGURT WITH MARKET BERRIES 16.00
Seasonal berries layered with Greek yogurt and topped with almond brittle

CRUNCHY MAPLE ALMOND GRANOLA 12.00
Dried fruit, choice of 2% or skim milk

STEEL CUT OATMEAL 17.00
Topped with sundried fruit, toasted pepitas and local honey

YOGURTS 6.00
Greek vanilla or Greek fruit

ASSORTED CEREALS 9.00
Frosted Flakes®, Froot Loops®, Cheerios®, Corn Flakes®

Complete Breakfasts

THE WESTIN LIFESTYLE 30.00
Egg white frittata, heirloom tomato, spinach, swiss, potatoes, choice of juice and choice of hot beverage

TRADITIONAL BREAKFAST* 30.00
Two eggs, choice of bacon or sausage, homemade hash browns, roasted roma tomato, toast, choice of juice and choice of hot beverage

EARLY START 22.00
Hand-cut melon and berries, seasonal muffin, croissant, choice of juice and choice of hot beverage

A delivery charge of \$5.00, plus 22% gratuity, and sales tax will be added.

 *Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. We pride ourselves in providing gluten-free friendly menu choices. While we strive to endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present.

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ESPRESSO PARFAIT Half/Full 8.00/13.00

Greek yogurt, espresso, house-made granola, chocolate espresso bean

BREAKFAST TACO Half/Full 13.00/22.00

Firm tofu, turmeric, roasted corn, black beans, heirloom tomato, poblano pepper, cotija cheese, green onions
Served with salsa and lime wedges

SHITAKE ASPARAGUS FRITTATA Half/Full 14.00/23.00 

Cage-free egg, shitake mushrooms, asparagus, tzatziki sauce, blistered tomato, arugula

Breakfast Beverages

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Freshly Brewed Starbucks®

Breakfast Blend Coffee

REGULAR or DECAFFEINATED

Small Pot (three cups) 12.00

Large Pot (five cups) 16.00

Hot Chocolate

Small Pot (three cups) 11.00

Large Pot (five cups) 16.00

Juices

Fresh-squeezed orange juice 8.00

Grapefruit, cranberry, pineapple, apple, tomato, V-8® juice 7.00

Tazo Tea™

CAFFEINATED

Awake (English Breakfast), Chai,

China Green Tips, Earl Grey, Zen (Green Tea)

CAFFEINE FREE

Calm (Chamomile), Refresh (Mint),

Wild Sweet Orange

Small Pot (three cups) 9.00

Milk

Whole, 2%, non-fat 5.00



Available from 6:30AM to 2:00 pm Touch Service Express®

Blended Juices

COCONUT WATER, WATERMELON, CUCUMBER, MINT 10.00

HONEYDEW, PEAR, TURMERIC, LEMON 10.00

Shakes and Smoothies

CHAI CASHEW SHAKE 11.00

Dates, oat milk, vanilla extract, cinnamon, cardamom

PEANUT BUTTER AND BANANA SMOOTHIE 11.00

Dates, oat milk, collagen peptides

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All Day Dining

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Starters

BUFFALO WINGS 18.00

Blue cheese dressing and celery hearts

CHICKEN QUESADILLA 19.00

Monterey cheddar mix, spiced chicken, sour cream and guacamole

ADOBO SHRIMP COCKTAIL 25.00

Poached jumbo prawns, yuzu, mango mezcal cocktail sauce



CHIPS, SALSA AND GUACAMOLE 15.00



Pizzas

HAND-TOSSED 14" TRADITIONAL PIZZA 20.00

Tomato-basil sauce, mozzarella cheese

Toppings 2.00 each:

Sausage, ham, bacon, pepperoni, mushrooms, onions, pineapple, roma tomato, jalapeños

Sides + Snacks

FRENCH FRIES 6.00

SWEET POTATO FRIES 7.00

Favorites

GRILLED CHICKEN CAESAR SALAD 23.00

Corn, tomato, croutons, parmesan cheese, hominy, chipotle lime Caesar dressing

WESTIN COBB SALAD 19.00

Chopped artisan greens, tomato, eggs, bacon, roasted red peppers, blue cheese crumbles, white balsamic

Add Grilled Chicken 9.00

Add Seared Salmon 10.00

HALF-POUND AZ PRIME HAMBURGER* 22.00

Bacon, white cheddar cheese, lettuce, tomato, onion, pickle, toasted brioche bun

PULLED PORK SANDWICH 20.00

Mesquite smoked pork, chipotle honey BBQ sauce, torta roll

TURKEY WRAP 19.00

Bacon, white cheddar cheese, cured tomato, chile aioli, whole wheat tortilla

AZ PRIME STRIP STEAK* (14 oz.) 77.00

Blistered asparagus, garlic mashed potatoes, herbed butter, roasted shallot cabernet reduction

Desserts

CARAMELO 14.00

Almond chocolate cake with sea salt caramel sauce

LEMON MERINGUE TART 14.00

Lemon curd, fresh tart shell, torched meringue top

HÄAGEN DAZS ICE CREAM PINT 14.00

Vanilla, Chocolate, Chocolate Chip Cookie Dough, Raspberry Sorbet

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Eat Well Menu

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BUTTERNUT SQUASH SOUP Half/Full 9.00/13.00 
Pesto, fuji apple, almonds

GLUTEN FREE FLATBREAD Half/Full 14.00/20.00 
Cauliflower pizza shell, kale pesto, blistered corn, broccolini, cauliflower, grape tomato, parmesan cheese, pickled red onions, shaved radish

HEIRLOOM TOMATO CAPRESE Half/Full 13.00/19.00 
Buffalo mozzarella, basil, balsamic, basil pesto, olive oil

LEMON GLAZED SKUNA BAY SALMON* Half/Full 18.00/35.00 
Diced sweet potato, quinoa, shaved fennel, brussels sprouts, lemon glaze

CAST IRON ROASTED CHICKEN Half/Full 19.00/31.00
Cauliflower rice, snap peas, roasted peppers, roasted heirloom potatoes, salsa verde

Eat Well Menu for Kids

Breakfast

Available from 6:30AM to 11:00AM

CEREAL 9.00
Served with seasonal fresh fruit and milk.
Cereal brands subject to availability, please ask your service express associate for current offerings.

BLUEBERRY PANCAKES 14.00
Served with low-fat yogurt and syrup

OMELET 14.00
Baby spinach and cheddar cheese
Served with fresh fruit

Beverages

FRESHLY SQUEEZED ORANGE JUICE 8.00

APPLE JUICE 6.00

MILK 6.00
Whole, 2%, non-fat

Desserts

CHOCOLATE PUDDING 10.00
Honey, Greek yogurt, banana, strawberries

FRUIT SALAD 11.00
Seasonal diced fruit and berries

Lunch or Dinner

Available from 11:00AM to 11:00PM

CHICKEN NOODLE SOUP 10.00
Chicken breast, noodles, seasonal vegetables, chicken broth

CHICKEN TOSTADAS 19.00
Shredded chicken breast, romaine lettuce, black beans, sour cream, pico de gallo, avocado, crisp corn tortillas

GRILLED TURKEY BURGER 18.00
Lettuce, tomato, carrot sticks, celery sticks, roasted sweet potato

TURKEY GRILLED CHEESE 16.00
Served with apple wedges and popcorn

SEASONAL VEGETABLE PLATTER 14.00
Red pepper, broccoli, edamame, carrot sticks, tomato, almonds, low fat ranch dip

BUILD YOUR OWN PIZZA 20.00
Cauliflower crust, tomato sauce, mozzarella cheese
Topped with your choice of the following:
Cherry tomatoes, baby spinach, pineapple or diced ham

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Beverages

Soft Drinks

PEPSI, DIET PEPSI, STARRY, MOUNTAIN DEW, DIET MOUNTAIN DEW, GINGER ALE 5.00

RED BULL 6.00
VOSS 7.00 / 3 for 18.00

PERRIER 6.00 / 3 for 15.00
BREWED ICED TEA OR LEMONADE 5.00

GATORADE 5.00

Wine

Sparkling Wines

	6 OZ GLS	375 ML	750 ML
RUFFINO, PROSECCO, ITALY		26.00	52.00
CHANDON, BRUT CLASSIC, CALIFORNIA	16.00	32.00	64.00
VEUVE CLICQUOT, BRUT, FRANCE		45.00	90.00
DOM PERIGNON, 2013, FRANCE			600.00

White Wines

		375 ML	750 ML
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH	17.00	34.00	68.00
SANTA MARGHERITA, PINOT GRIGIO, ITALY		34.00	
CHATEAU STE. MICHELLE, CHARDONNAY, COLUMBIA VALLEY	17.00	28.00	68.00
SONOMA CUTRER, CHARDONNAY, CALIFORNIA		36.00	72.00
ROMBAUER, CHARDONNAY, CARNEROS		56.00	112.00

Red Wines

		375 ML	750 ML
ROW ELEVEN, PINOT NOIR, CALIFORNIA		28.00	
ELK COVE, PINOT NOIR, OREGON		34.00	
MEIOMI, PINOT NOIR, CALIFORNIA	17.00		68.00
TERRAZAS, MALBEC, ARGENTINA		29.00	
THE FEDERALIST, CABERNET SAUVIGNON, CALIFORNIA	16.00		64.00
SIMI, CABERNET SAUVIGNON, NAPA		28.00	
HESS "ALLOMI" CABERNET SAUVIGNON	25.00	50.00	100.00
CLOS du BOIS, MERLOT, CALIFORNIA		34.00	
J LOHR LOS OSOS, MERLOT, CALIFORNIA		28.00	
STERLING, MERLOT, CALIFORNIA	18.00		72.00

Beer

	EACH	3 - PACK		EACH	3-PACK
DOMESTIC	9.00	25.00	IMPORT PREMIUM	10.00	28.00
BUDWEISER			CORONA		
MICHELOB ULTRA			STELLA ARTOIS		
SAMUEL ADAMS			HEINEKEN		
DOMESTIC LIGHT	9.00	25.00	REGIONAL AND CRAFT	10.00	28.00
BUD LIGHT			FOUR PEAKS KILT LIFTER		
COORS LIGHT			FOUR PEAKS 8 TH ST PALE ALE		
MILLER LITE					
			NON-ALCOHOLIC	8.00	23.00
			HEINEKEN 0.0		

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On The Rocks Cocktails

AVIATION 16.00

Larios dry gin, dry cherry, lemon, violet

COSMOPOLITAN 17.00

Effen vodka, cranberry, triple sec, lemon zest, lime

MARGARITA 16.00

Hornitos plata tequila, triple-sec, tart lime

PINEAPPLE JALAPEÑO MARGARITA 17.00

Tres Generaciones plata tequila, pineapple, jalapeno, triple-sec, lime

MAI TAI 16.00

Cruzan rum blend, orange, pineapple, orgeat, toasted coconut

OLD FASHIONED 18.00

Knob Creek bourbon whiskey, in-house bitters, cane sugar, orange, lemon zest, cherry

Spirits

VODKA	50 ml	SCOTCH	50 ml
TITO'S HANDMADE	16.00	JOHNNIE WALKER RED	14.00
KETEL ONE	18.00		
GIN		RUM	
BEEFEATER	14.00	BACARDI	14.00
TANQUERAY	16.00	CAPTAIN MORGAN	16.00
WHISKEY		TEQUILA	
JACK DANIEL'S	16.00	CASAMIGOS BLANCO	16.00
BULLEIT BOURBON	16.00	PATRON SILVER	18.00

EACH 50ML SPIRIT SELECTION IS SERVED WITH CHOICE OF ONE MIXER AND ONE GARNISH

MIXERS

PEPSI, DIET PEPSI, SIERRA MIST
MOUNTAIN DEW, DIET MTN DEW
CLUB SODA, TONIC WATER
GINGER ALE, GINGER BEER
ORANGE, GRAPEFRUIT OR CRANBERRY JUICE

GARNISHES

LEMON SLICE, TWIST OR WEDGE
LIME SLICE, TWIST OR WEDGE
COCKTAIL OLIVES
COCKTAIL ONIONS
CHERRIES

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