



- BLENDED JUICES**
- Coconut Water, Watermelon, Cucumber, Mint, { 9 }
- Honeydew, Pear, Turmeric, Lemon { 9 }
- SHAKES AND SMOOTHIES**
- Chai, Cashew, Dates, Oat Milk, { 10 }
- Vanilla Extract, Cinnamon, Cardamom Shake
- Peanut Butter, Banana, Dates, Oat Milk, { 10 }
- Collagen Peptides Smoothie

SALADS

- JALISCO COBB SALAD** { 18 }
- Chopped Artisan Greens, Tomato, Eggs, Roasted Red Peppers, Bacon, Blue Cheese Crumbles, White Balsamic Vinaigrette
- SOUTHWEST CAESAR** { 9/18 }
- Corn, Tomato, Cornbread Croutons, Hominy, Parmesan Cheese, Chipotle-Lime Caesar Dressing
- Add to Your Salad:
- GRILLED CHICKEN { 8 }
- SALMON\* { 9 }

SOUPS & STARTERS

- CORN CHOWDER** { 12 }
- Bacon, Chorizo, Cheddar Cheese, Chives
- ADOBO SHRIMP COCKTAIL** { 21 }
- Poached Jumbo Prawns, Yuzu, Mango Mezcal Cocktail Sauce
- POTATO “BRAVAS” SPEARS** { 12 }
- Russet Spears, Morita Chile Mayo, Crema, Cotija Cheese, Crispy Spanish Chorizo, Micro Cilantro

BEVERAGES

- LEMONADE / ARNOLD PALMER** { 5 }
- FOUNTAIN SODAS** { 5 }
- ICED TEA** { 5 }
- Iced Traditional or Passion Unsweetened
- TAZO® TEA** { 4 }
- Breakfast, Earl Grey, Chai, Mint, Zen, Sweet Orange, Chamomile, China Green Tips
- COFFEE** { 4 }
- CAPPUCCINO OR LATTE** { 6 }
- AMERICANO** { 5 }
- DOPPIO** { 6 }
- SOLO** { 4 }

FEATURES

- ANCHO BEEF TACOS\*** { 19 }
- Ancho-Citrus Marinated Beef, Radish, Cabbage, Cotija Cheese, Roasted Tomato Salsa, Flour Tortillas
- BRICK OVEN TURKEY WRAP** { 18 }
- Sugar-Cured Bacon, White Cheddar Cheese, Cured Tomato, Chile Aioli, Whole Wheat Tortilla
- HALF-POUND AZ PRIME HAMBURGER\*** { 20 }
- White Cheddar Cheese, Sugar-Cured Bacon, Lettuce, Tomato, Onion, Pickle, Toasted Brioche Bun
- SOUTHWEST CHICKEN SANDWICH** { 19 }
- Roasted Green Chile, Chipotle Aioli, Pepper Jack Cheese, Cole Slaw, Pickle, Challah Roll
- ARIZONA STIR FRY**
- HERB CHICKEN** { 21 }
- Chayote Squash, Snap Peas, Tri-Colored Carrots, Red Peppers, Zucchini, Kale, Scallions, Pumpkin Seeds, Wild Rice Mix, Soy-Ginger Glaze



SIDES

- FRENCH FRIES** { 5 }
- SWEET POTATO FRIES** { 6 }

EAT WELL MENU

Our Westin Eat Well Menu offers a selection of nutritious dishes, handcrafted by our Chef with guests’ well-being in mind. From flexible portion sizes to mindfully selected ingredients, this special menu offers a variety of healthier choices to help you eat well.

- BUTTERNUT SQUASH SOUP** Half/Full { 8/12 }
- Pesto, Fuji Apple, Almonds
- HEIRLOOM TOMATO CAPRESE** Half/Full { 12/18 }
- Buffalo Mozzarella, Basil, Balsamic, Basil Pesto, Olive Oil
- GLUTEN FREE FLATBREAD** Half/Full { 13/19 }
- Cauliflower Pizza Shell, Kale Pesto, Blistered Corn, Broccolini, Cauliflower, Grape Tomato, Parmesan Cheese, Pickled Red Onions, Shaved Radish
- LEMON GLAZED SKUNA BAY SALMON\*** Half/Full { 13/27 }
- Diced Sweet Potato, Quinoa, Brussels Sprouts, Lemon Glaze, Shaved Fennel and Arugula Salad
- CAST IRON ROASTED CHICKEN** Half/Full { 13/26 }
- Cauliflower Rice, Snap Peas, Roasted Peppers, Roasted Heirloom Potatoes, Salsa Verde

**WESTIN®**  
HOTELS & RESORTS

**OUR SOURCING PROMISE**  
We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

\* May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Automatic 20% gratuity added to parties of 6 or more. Nellie Cashman’s is now cashless. Please select a credit card or room charge for payment. Thank you.

