


WEST BAY RESTAURANT & BAR

SMALL PLATES

- Grilled Shrimp Tacos** \$19
Fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas
- Chicken Wings** \$13
Choice of sauce: Sriracha, roasted garlic Parmesan or Buffalo, blue cheese, veggies
- White Cheddar Mac & Cheese**  \$10
Aged cheddar, roasted garlic, panko
- Chicken Quesadilla** \$19
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema
- Sub shrimp +\$14 | Sub steak +\$15




HANDHELDS

- Turkey Club** \$16
Avocado, lettuce, tomato, bacon, cheddar cheese, mayo
- House Burger** \$18
Choice of cheese, house burger sauce
- BBQ Bacon Jack Burger** \$19
Monterey Jack cheese, bacon caramelized onions, BBQ sauce
- Grilled Caesar Steak Wrap** \$21
Sirloin, tomatoes, Caesar greens, flour tortilla
- Southwest Veggie Burger**  \$16
Wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema

SALADS & SOUP

- Sesame Ginger** \$19
Chili glazed shrimp or Sriracha sirloin, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing
- Chopped Chicken** \$16
mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing
- Soup Du Jour** \$6
Ask your server for today's offering

MAINS

- Pan Seared Salmon**  \$28
Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter
- Center-Cut Top Sirloin 10 oz.**  \$47
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions
- Mediterranean Shrimp Pasta** \$28
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream
- Roasted Herb Chicken**  \$26
Roasted red potatoes, natural jus, green beans, mushrooms roasted red peppers, caramelized onions

DESSERTS

- Strawberry Shortcake** \$10
Whipped topping, garnished with fresh strawberries
- Tiramisu** \$10
Coffee dipped ladyfingers, sweetened creamy egg free filling, with whipped cream topping



NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* For parties of 6 or more, 18% gratuity will be automatically added to bill.



InterContinental Hotels Group

**World Class
Beverage Program**

APPROVED TO
6/30/2023

COCKTAILS

| | |
|---|-------------|
| Crowne Jewel Mule | \$14 |
| Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice | |
| Margarita | \$16 |
| Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup | |
| Knob Creek Rye Old Fashioned | \$14 |
| Knob Creek Rye, housemade simple syrup, orange bitters | |
| Storm's Brewing | \$14 |
| Myers's dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer | |
| Crowne Rose Manhattan | \$14 |
| Four Roses bourbon, M&R sweet vermouth, Angostura bitters | |
| Classic Bloody Mary | \$14 |
| Hanson of Sonoma Organic vodka, housemade Bloody Mary mix | |
| Italian Citronade | \$14 |
| Absolut Citron vodka, Disaronno, housemade lemon sour, Fever-Tree club soda | |

BEERS

DRAFT

| | |
|--------------------------|-------------|
| Bud Light | \$9 |
| Michelob Ultra | \$9 |
| Stella Artois | \$10 |
| Voodoo Ranger IPA | \$10 |
| Corona Extra | \$10 |
| Modelo Especial | \$10 |

BOTTLED

| | |
|-----------------------------------|------------|
| Bud Light | \$7 |
| Coors Light | \$7 |
| Heineken | \$8 |
| Corona Extra | \$8 |
| Dogfish Head 90 Minute IPA | \$8 |
| Lagunitas IPA | \$8 |
| Blue Moon Belgian White | \$8 |
| Modelo Especial | \$8 |
| Heineken 0.0 | \$7 |
| Angry Orchard Hard Cider | \$8 |
| White Claw Hard Seltzer | \$7 |

ZERO PROOF

| | |
|--|-------------|
| Garden & Ginger <i>(non-alcoholic)</i> | \$12 |
| Seedlip Garden 108, Fever-Tree ginger ale, rosemary | |
| Garden Eastside <i>(non-alcoholic)</i> | \$12 |
| Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint | |

WINES

| | Glass | Bottle |
|--|-------------|-------------|
| WHITES | | |
| Trimbach Classic Riesling    | \$13 | \$50 |
| Alsace, France | | |
| Domaine Louis Moreau Chablis  | \$22 | \$86 |
| Chablis, France | | |
| Santa Margherita DOC Pinot Grigio  | \$14 | \$54 |
| Valdadige, Italy | | |
| Emmolo Sauvignon Blanc   | \$9 | \$34 |
| Napa/Solano, California | | |
| Kim Crawford Sauvignon Blanc  | \$11 | \$42 |
| Marlborough, New Zealand | | |
| 30 Degrees Chardonnay     | \$10 | \$38 |
| Monterey, California | | |
| Sea Sun by Wagner Chardonnay  | \$12 | \$42 |
| California | | |

BUBBLES & ROSÉS

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|---|-------------|-------------|
| LaMarca Prosecco  | \$8 | \$30 |
| Prosecco, Italy | | |
| Piper Sonoma Brut NV  | \$11 | \$42 |
| Sonoma County, California | | |
| Hampton Water Rosé | \$12 | \$46 |
| Languedoc, France | | |

REDS

| | | |
|--|-------------|-------------|
| Meiomi Pinot Noir | \$11 | \$42 |
| California | | |
| Murphy-Goode Red Blend | \$8 | \$30 |
| California | | |
| Banfi Centine Toscana IGT Red Blend  | \$8 | \$30 |
| Tuscany, Italy | | |
| Decoy by Duckhorn Merlot   | \$10 | \$38 |
| California | | |
| 30 Degrees Cabernet Sauvignon     | \$10 | \$38 |
| Paso Robles, California | | |
| Starmont Cabernet Sauvignon   | \$12 | \$44 |
| North Coast, California | | |

