

WEST BAY RESTAURANT & BAR

BREAKFAST SPECIALTIES

Sunrise Breakfast*	\$20
two "eggs your way", breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$21
poached eggs, Canadian bacon, english muffin, hollandaise sauce, breakfast potatoes	
Biscuits & Gravy*	\$15
two "eggs your way", fresh baked biscuit, sausage gravy, choice of breakfast meat	
Sandwich Your Way*	\$20
one "egg your way", choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Morning Flatbread*	\$18
naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, monterey jack	
Yogurt Parfait Bowl GF v	\$12
Greek yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, organic almond butter	

GRIDDLE

Buttermilk Pancakes v	\$8/12
short or tall stack, butter, warm maple syrup	
optional add-ons: strawberries, blueberries, mixed berries, bananas, chocolate chips, walnuts, whipped cream \$4 each	

SIDES

Bacon Sausage Ham*	\$8
Chicken Sausage*	\$8
Breakfast Potatoes	\$6
Selection of Toasted Breads	\$6
Yogurt Greek Yogurt	\$6
Seasonal Fresh Fruit	\$6
Selection of Cold Cereals	\$6
add bananas or fresh fruit: +\$4 each	
Oatmeal	\$6
optional add-ons: cinnamon-sugar, walnuts, apples, cranberries, berries, bananas, brown sugar, seasonal fruit \$4 each	

TOASTS

Smashed Avocado	\$14
grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, "everything" bagel seasoning	
add a cage free boiled egg	+\$6
Almond Butter Crunch v	\$14
grilled multigrain bread, creamy organic almond butter, bananas, strawberries, blueberries, granola, honey, chia seeds	

OMELETS

Served with breakfast potatoes and choice of toast

Denver*	\$16
pecanwood smoked ham, bell peppers, caramelized onions	
Build Your Own*	\$16
choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack	

BEVERAGES

	Small	Large
Freshly Brewed Coffee		\$5
Selection of Hot Teas		\$5
Hot Chocolate		\$5
Chilled Juices	\$5	\$15
Coca-Cola® Fountain Beverages		\$5
Dairy & Non-Dairy Milks		\$5
Smoothie of the Day		\$14
Bottled Water		\$5

COCKTAILS + ZERO PROOF

Mimosa	\$13
LaMarca Prosecco, orange juice	
Screwdriver	\$15
Ketel One vodka, orange juice	
Garden & Ginger (non-alcoholic)	\$8
Seedlip Garden 108, Fever-Tree Ginger Ale	

GF - Gluten Free | V - Vegetarian | VG - Vegan

*All eggs are cage free

* 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, 15% gratuity will be automatically added to bill.

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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



Gluten Free



Vegetarian



Vegan

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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

WHITES	Glass	Bottle
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

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		

