

V's Lounge

THE WESTIN DENVER DOWNTOWN

1672 LAWRENCE STREET, DENVER, CO 80202
303.572.9100

ARTISAN MEATS & CHEESES 15

CURED MEATS, LOCALLY SOURCED CHEESE, NUTS, FRUIT AND GRAPES

CHIPOTLE CHICKEN TACOS 12

JACK CHEESE, ROASTED RED PEPPER, CHIPOTLE AIOLI,
GUACAMOLE, PICO DE GALLO

CRISPY CHICKEN WINGS 15

EIGHT CRISPY WINGS TOSSED IN: CLASSIC BUFFALO, SPICY MANGO,
OR SWEET THAI CHILI, SERVED WITH CELERY AND CARROTS,
RANCH OR BLEU CHEESE

LITTLE GEM CAESAR SALAD 12

OLIVE OIL POACHED TOMATO, PARMESAN, GARLIC CROSTINI
ADD 6oz ROASTED CHICKEN BREAST 10.00, SALMON FILET 14.00
OR 9oz NY STRIP STEAK 24.00

CRISPY FRENCH FRIES 7

YOUR CHOICE OF ROSEMARY-PARMESAN, GARLIC-TRUFFLE, OR SEA SALT

FIELD GREENS SALAD 9

CHOICE OF BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, BLEU CHEESE
OR HERB VINAIGRETTE

TORTILLA CHIPS, SALSA & GUACAMOLE 10

CORN CHIPS WITH HOUSE-MADE SALSA AND GUACAMOLE

STONE-FIRED PIZZA 19

CHOOSE THREE TOPPINGS: PEPPERONI, ITALIAN SAUSAGE, BACON,
CARAMELIZED ONIONS, FRESH MOZZARELLA,
TOMATOES, MUSHROOMS, PEPPERS

ROASTED CHICKEN COBB SALAD 19

SMOKED BACON, CHOPPED EGG, AVOCADO, CRUMBLLED BLEU
CHEESE, TOMATO AND BALSAMIC VINAIGRETTE

V's Lounge

ALL-NATURAL ROASTED TURKEY SANDWICH 16

LEMON-MUSTARD AIOLI, AVOCADO ON TOASTED SOURDOUGH BREAD
SERVED WITH ARUGULA SALAD

CUBANO 16

CURED HAM, PULLED PORK, SWISS CHEESE, PICKLE AND SPICY MUSTARD,
ON PRESSED CRUSTY BATARD, CHOICE OF SEA-SALTED FRENCH FRIES OR
ARUGULA SALAD

FLAME-GRILLED BACON BURGER* 18

LEAN GROUND BEEF WITH WHITE CHEDDAR CHEESE, PECANWOOD
SMOKED BACON, ONION, LETTUCE AND TOMATO, CHOICE OF
SEA-SALTED FRENCH FRIES OR ARUGULA SALAD
ADD AVOCADO OR FRIED EGG 2.00

EAT WELL

HONEY GARLIC GLAZED SALMON 28

BROWN RICE PILAF

ROASTED CHICKEN BREAST 26

CRUSHED HEIRLOOM POTATOES,
ROASTED CAULIFLOWER AND SALSA VERDE

ARUGULA AND QUINOA SALAD 14

BABY ARUGULA, QUINOA, SWEET CORN, RADISH,
TOMATO, PISTACHIO, AND GOAT CHEESE

ROASTED CAULIFLOWER HUMMUS 15

GRILLED NAAN BREAD, SEASONAL VEGETABLES

TOMATO AND BURRATA 14

HEIRLOOM TOMATO, WATERMELON, BURRATA CHEESE,
BASIL PESTO, BALSAMIC GLAZE



OUR SOURCING PROMISE

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

* These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

Whiskey

BULLEIT RYE	\$12	AD LAWS RYE	\$14
CANADIAN CLUB	\$8	RED BREAST	\$18
CROWN ROYAL	\$10	SEAGRAM'S 7	\$8
GENTLEMAN JACK	\$12	SEAGRAM'S VO	\$10
JACK DANIELS	\$9	STRANAHAN'S	\$12
JAMESON	\$12	TIN CUP	\$12
KNOB CREEK	\$10	WOODY CREEK RYE	\$12

Bourbon

AD LAWS BOURBON	\$12	KNOB CREEK	\$10
BASIL HAYDEN	\$12	JIM BEAM	\$8
BRECKENRIDGE	\$12	MAKER'S MARK	\$10
BULLEIT	\$12	WOODFORD RESERVE	\$12

Scotch

CHIVAS	\$10	JOHNNIE WALKER RED	\$9
DALMORE 12 YEAR	\$14	BLACK LABEL	\$10
DALWHINNIE 15 YEAR	\$16	GREEN LABEL	\$25
DEWAR'S WHITE LABEL	\$8	GOLD LABEL	\$45
DEWAR'S 12 YEAR	\$12	BLUE LABEL	\$70
GLENFIDDICH 12 YEAR	\$12	LAGAVULIN 16 YEAR	\$25
GLENLIVET 12 YEAR	\$12	LAPHROIG 10 YEAR	\$12
GLENMORANGIE 10	\$12	THE MACALLAN 12	\$14
12 YEAR	\$16	18 YEAR	\$40
18 YEAR	\$40	21 YEAR	\$75
SIGNET	\$65	OBAN 14 YEAR	\$16

Cognac

COURVOISIER VS	\$10	HENNESSY VS	\$10
VSOP	\$14	VSOP	\$14
		REMY XO	\$25

Port

FONSECA BIN 27	\$8	TAYLOR 10 YEAR	\$11
QUINTA DO NOVAL	\$10	20 YEAR	\$20
		40 YEAR	\$40

Liquor

BAILEYS	\$10	FRANGELICO	\$10
DISARONNO AMARETTO	\$10	SAMBUCA	\$10
KAHLUA	\$10	CAMPARI	\$10

Desserts

FLOURLESS CHOCOLATE CAKE 9

RASPBERRY SAUCE

CHEESECAKE 9

SEASONAL FRUIT COMPOTE

APPLE TART 9

STREUSEL TOPPING, WHISKEY CARAMEL

HÄAGEN-DAZS ICE CREAM 7

CHOOSE FROM VANILLA, CHOCOLATE, STRAWBERRY
OR DULCE DE LECHE