

Breakfast Entrées

AMERICAN BREAKFAST* 15.00

Two organic eggs, crispy breakfast potatoes, bacon, sausage or ham with your choice of toast, butter & fruit preserves

BUILD-YOUR-OWN THREE EGG OMELET* 16.00

Your choice of three of the following add-ins: ham, bacon, bell pepper, tomatoes, onions, mushrooms, Swiss cheese, cheddar cheese
Additional add-ins 1.00 each

HONEY-SMOKED FISH CO.*

SMOKED SALMON PLATTER* 16.00

Salmon, capers, shaved red onions, roma tomatoes, cream cheese & bagel

HONEY-SMOKED SALMON BENEDICT* 17.00

Two poached eggs and honey-smoked salmon on toasted English muffin, classic hollandaise, arugula-tomato salad

EGGS BENEDICT* 16.00

Two poached eggs and Dungeness crab cakes on toasted English muffin with classic hollandaise sauce

CRISPY SWEET POTATO WAFFLE 15.00

Greek yogurt and seasonal berries

LEMON RICOTTA PANCAKES 15.00

Mixed berries, whipped lemon butter, maple syrup

CINNAMON-RAISIN FRENCH TOAST 15.00

Banana custard. Gluten-free option available

BREAKFAST TABLE 22.00

Seasonal fruits & berries, yogurt, steel-cut oatmeal, whole grain cereals, all-natural Bear Naked® granola, bakery selections, bagels with cream cheese, scrambled eggs, bacon, sausage, crispy breakfast potatoes, selection of breakfast juices, fresh Starbucks coffee & assorted Tazo teas

Breads + Pastries

Served with butter and fruit preserves

Freshly baked bagel with Philadelphia® cream cheese 5.00

Freshly baked pastry basket 7.00

White, wheat, sourdough or rye toast or English muffin 5.00

Cereals

Almond steel-cut oatmeal, toasted almonds, dried fruit and honey drizzle 9.00

Choose from a variety of dry cereals, choice of regular, 2%, non-fat or soy milk 5.00

Side Orders

Smoked bacon, breakfast sausage links, grilled ham, turkey sausage or two organic eggs* done your way 6.00

Crispy breakfast potatoes 5.00

Fruits, Juices + Yogurts

Market fresh fruits & berries, a bountiful selection of the seasons best *gf* 12.00

Bowl of field grown berries, a bright mix of the season's best *gf* 9.00

Housemade yogurt parfait with seasonal berries and Bear Naked® granola *gf* 8.00

Orange, grapefruit, apple, cranberry or tomato juice *gf* 5.00

Non-fat or fruit Greek yogurt *gf* 5.00

Westin Fresh by the Juicery

Beet, Carrot, Kale, Apple, Lemon, Ginger Juice *gf* 6.00

Sweet Potato, Pineapple, Kale, Chia Seeds and Almond Milk Smoothie 6.00

Orange, Grapefruit, Lemon, Lime Juice *gf* 6.00

Coconut Milk, Strawberries, Matcha, Honey and Vanilla Smoothie *gf* 6.00

Coffee, Tea + Milk

FRESHLY BREWED STARBUCKS®

BLEND COFFEE 7.00

Regular or decaffeinated *gf*

Espresso 7.00, Cappuccino 8.00, Latte 6.00 *gf*

ASSORTED TAZO® TEAS 5.00

Regular or decaffeinated *gf*

Regular, non-fat, 2%, chocolate, soy or almond milk 5.00 *gf*

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

SPANISH OMELET 15.00

Sweet potato, onion, red pepper, turkey bacon, garlic and rosemary. Served with baby arugula and Greek yogurt

OVERNIGHT OATS 9.00

Steel-cut oats, Greek yogurt, almond milk, apples, raisins, carrots and walnuts

YOGURT BOWL 12.00

Greek yogurt, hemp seeds, cocoa nibs, peanut butter powder, banana

OUR SOURCING PROMISE

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



Service charges and government taxes are additional. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

gf Gluten-Free

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