



SHAREABLES

MEXICAN STREET CORN - 6

with lime juice, mayo, tajin chili powder, cotija cheese

HOMEMADE BLACK BEAN HUMMUS - 9

with black beans, garbanzo beans, garlic, pico de gallo salsa, and homemade tortilla chips

GRILLED BROCCOLINI - 9

with mustard vinaigrette, grated hardboiled egg, and fried shallots

HOMEMADE STEAK GUAC - 13

with pico de gallo salsa and homemade tortilla chips

FRIED BRUSSEL SPROUTS - 8

with mint, chili flakes, lemon juice, fried garlic, and garlic confit aioli

WESTWOOD MAC & TRIPLE CHEESE - 10

fusilli pasta with chef's triple cheese béchamel sauce and brioche bread crumbs

SLOW ROASTED BONE MARROW - 15

with roasted roma tomatoes, asiago toast, brioche bread crumbs, parmesan cheese, and fine herbs

HOMEMADE JALAPENO CORNBREAD CAKE - 5 (limited quantity)

baked fresh daily

HOMEMADE BUTTERMILK BISCUIT - 4 (limited quantity)

with honey butter sea salt, baked fresh daily

ADD GRavy - 3

TURKEY MOLE MEATBALLS - 12

free range turkey with mole sauce, chef's gravy, and brioche bread crumbs

MEXICAN STYLE SHRIMP COCKTAIL - 10

slow-poached shrimp served with mexican cocktail sauce, lemon oil, and fresh avocado with homemade tortilla chips

CACTUS NACHOS - 10

house blend nacho sauce topped with mushrooms, cactus, pickled carrots and jalapenos over homemade tortilla chips

ADD PROTEIN

chicken - 4

pulled pork - 4

crispy chicken - 4

short rib - 5

duck confit - 6

shrimp - 6

CHICKEN FRIED TAQUITOS - 11

free range chicken breast with roma tomatoes, sofrito, cilantro, cotija cheese and pickled onions

SLOPPY JACK SLIDERS - 14

ground beef in Jack Daniel's sauce with parmesan cheese, and house pickles on brioche bun

BBQ PULLED PORK SLIDERS - 13

braised pork shoulder with chef's coleslaw on brioche bun

FRIED CHICKEN WINGS - SIX PIECES 11 - TWELVE PIECES 21

choice of lemon black pepper, habanero achiote, buffalo or bbq sauce

ANIMAL STYLE TOTCHOS - 16

tater tots with house blend nacho sauce, roasted short rib cubes, onion jam, pickled relish, and garlic sour cream

FROM THE GARDEN

ROASTED BEET SALAD - 15

arugula, green beans, toasted pistachios, peas, and goat cheese with honey balsamic vinaigrette

SOUTHWEST COBB SALAD - 14

county spring greens, smoked applewood bacon, avocado, cherry tomatoes, corn, hardboiled eggs, peppers, and lime with ranch dressing

WESTWOOD CAESAR SALAD - 14

charred romaine lettuce, radishes, cherry tomatoes, parmesan cheese, and house brioche croutons with caesar dressing

PEACHY KALE SALAD - 12

charred kale, grilled peaches, toasted pecans, shaved carrots, and oranges with mango habanero golden balsamic dressing

ADD PROTEIN

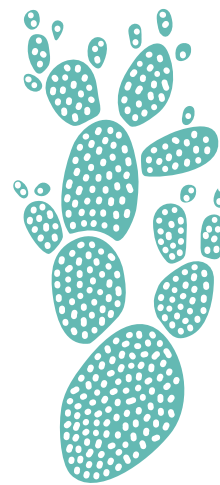
chicken - 4

short rib - 5

duck confit - 6

shrimp - 6

salmon - 6



SUPPER TIME

THE WESTWOOD BURGER - 18

double patty house blend beef cooked true, brioche bun, american cheese, sweet pickles, lettuce, tomatoes, chef's secret sauce and french fries

THE WILD WEST BURGER - 25

The Westwood Burger plus bacon, avocado, and fried egg

WESTWOOD STYLE FRIED HOT CHICKEN - 25 (limited quantity)

fried free range quarter chicken with mashed potatoes, house pickles, cayenne honey butter glacé, and homemade biscuit

TRUFFLE COUNTRY FRIED PRIME RIB - 29

fried prime rib steak with country style potatoes, chef's garden gravy, black truffles

CRISPY CHICKEN SANDO - 16

fried free range chicken, lettuce, tomatoes, pickles, provolone cheese, tabasco ketchup and french fries

SEAFOOD MAC & TRIPLE CHEESE - 20

texas crawfish sauce, tiger prawns, crab, chef's triple cheese béchamel sauce, and bread crumbs

PAN SEARED WILD SALMON - 29

wild king salmon with warm faro cioppino sauce, roasted cauliflower, and herb tapenade relish

FIXIN'S

FRENCH FRIES - 7

TRUFFLE PARMESAN FRIES - 10

TEXAS STYLE FRIES - 10

YUCCA FRIES - 10

with cilantro jalapeño aioli

CHEF'S COLESLAW - 5

STEAMED VEGGIES - 4

