

The Westgate Room

1055 2nd Ave 92101-4811 · +16192381818 · Updated: Jan 14, 2026

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BREAKFAST FAVORITES 6

Lemon Ricotta Pancakes **\$17.00**

Blueberry Marmalade

House Brioche French Toast **\$18.00**

House Brioche, Crème Fraîche Cinnamon Butter, Maple Syrup

Avocado Toast **\$16.00**

Everything Bagel, Avocado, Gravlax Salmon, Cilantro Cream Cheese, Hard Boiled Egg, Heirloom Tomato

Seasonal Fruit Plate **\$14.00**

Greek Yogurt, House Granola

Coconut Chia Pudding **\$12.00**

Acai, Pineapple, Kiwi, Almond Milk, Agave Syrup

Chilled Overnight Oats **\$12.00**

Chia Seed Pudding, Blueberries, Greek Yogurt, Almond Milk

EGG SPECIALTIES 5

Westgate Breakfast **\$20.00**

Two Eggs Any Style, with Choice of Honey Cured Bacon or Breakfast Sausage Links, Toast

Eggs Benedict **\$22.00**

Poached Eggs, English Muffin, Cotto Prosciutto, Hollandaise

Frittata **\$19.00**

Heirloom Tomatoes, Humboldt Fog Goat Cheese, Artichoke

Steak & Eggs **\$31.00**

6oz. Flat Iron Steak, Two Eggs Any Style

Build Your Own Omelet **\$22.00**

Choice of Whole Eggs or Egg Whites Choice of Three Fillings (Additional \$2 Each) Spinach, Mushroom, Onion, Bell Pepper, Tomato, Bacon, Swiss Cheese, Cheddar Cheese, Cotto Prosciutto, Chorizo

HORS D'OEUVRES 6

French Onion Soup **\$13.00**

Beef Broth, Gruyere Cheese, Sourdough Crostini

Seafood Chowder	\$14.00
Clam, Scallop, Shrimp, Pancetta, Truffle Oil	
Spinach Tomato Quiche	\$19.00
Aged Balsamic, Artisan Salad	
Burrata Alla Pana	\$16.00
San Daniel Prosciutto, Heirloom Tomato, Arugula, EVOO	
Poke Bowl	\$17.00
Ahi Tuna, Calrose Rice, Edamame, Mango, Cucumber, Seaweed Salad	
P.E.I Mussel & Fries	\$19.00
Lemon Thyme Garlic Butter Sauce	

SANDWICHES & ENTRÉES 5

Steak Frites	\$31.00
6oz. Angus Flat Iron Steak, Parmesan French Fries, Béarnaise Sauce	
Hardel Burger	\$21.00
Wagyu Beef or Impossible Patty, Horseradish Aioli, Whole Grain Mustard, Arugula, Fiscalini Cheddar (Vegan options available upon request)	
Local Striped Bass Tacos	\$22.00
Peppadews, Chipotle Aioli, Queso Cotija, Flour Tortilla	
Westgate Club	\$19.00
Smoked Turkey, Bacon, Swiss Cheese, Avocado, Tomato	
Carne Asada Torta	\$21.00
Pickled Red Onion, Queso Cotija, Chipotle Aioli	

SALADS 5

Iceberg Wedge	\$18.00
Point Reyes Blue Cheese, Bacon, Chive, Buttermilk Dressing	
Caesar Salad	\$18.00
Artisan Romaine, Croutons, Parmesan Cheese, Cilantro Caesar Dressing	
Cobb	\$18.00
Avocado, Hard Boiled Egg, Bacon, Tomato, Cucumber, Blue Cheese Dressing	
Niçoise	\$22.00
Albacore Tuna, French Radish, Haricot Vert, Quail Egg, Banyul Vinaigrette	

Add Protein to Any Salad

AVAILABLE OPTIONS

Grilled Chicken: \$10.00

Baja Prawns: \$12.00

Salmon: \$14.00

Steak: \$18.00

SIDES 10

Honey-Cured Bacon, Sausage Links or Cotto Prosciutto **\$7.00**

Eggs **AVAILABLE OPTIONS**
One: \$4.00
Two: \$7.00

Everything Bagel & Cream Cheese **\$7.00**

Toast or English Muffin **\$5.00**

Baker's Basket **\$13.00**

Hass Avocado **\$4.00**

Apple Cinnamon Oatmeal **\$8.00**

Parmesan Fries **\$5.00**

Cup of Seasonal Fruit & Berries **\$7.00**

Beer Battered Onion Rings **\$6.00**

DESSERT 5

Lemon Poppyseed Financier

Lemon Mousse, Basil Ginger Gel

Chocolate and Caramel Churros

Ancho Chile Chocolate Sauce, Vanilla Gelato

Cara Cara Orange Pot De Crème Brûlée

Molten Chocolate Cake

Pistachio Ice Cream

Crème Fraîche Cheesecake

Graham Biscuit, Luxardo Cherry

BLACK TEA 5

Organic Classic English Blend

Full bodied Indian Assam Black tea with a Smooth and Malty Flavor.

Organic Masala Chai

This warm and mysterious authentic Chai combines Assam black tea, Cardamom Pods, Cinnamon Pieces and Ginger Root.

Organic Earl Grey

This Handpicked, Fine Assam Tea is scented with Natural Italian Oil of bergamot and Blue Cornflower Blossoms.

Ginger Peach

This tea combines the succulent flavor of peaches with a hint of ginger.

Chocolate Truffle

Full bodied Pu'erh Tea Balanced with Real Dark Chocolate Bits.

GREEN TEA 2

Jasmine

Jasmine Blossoms, Hand Picked under the Light of the Moon, are mingled with Delicate Green Tea Buds in this Delightfully Aromatic Blend.

Green Passion

An Energizing Combination of Japanese Sencha, Natural Siberian Ginseng, Marigold Flowers and Exotic Passion Fruit Essence.

WHITE TEA 1

White Ambrosia

Rare white tea leaves are laced with sweet toasted coconut and juicy pineapple.

HERBAL TEA 4

Organic Citrus Chamomile

Soothing chamomile and hibiscus is paired with orange peel & citrus essences.

Tuscan Garden

A beautiful tea that sparkles in the cup. From the gardens of wine country, this tea mingles all the fruits and flavors of Tuscany.

Cranberry Hibiscus

Whole Cranberries, Hibiscus Petals, Elderberries and Black Currants are blended with Rooibos "Red Tea" for a berry sensation.

Blueberry Acai

Power Packed with Antioxidants, this blended of Rooibos "Red Tea", Blueberries and Acai is in all Natural Slenderizer and Extremely high in Antioxidant

FIRST COURSE 5

Baja Prawn

Boursin Cheese

Gravlax

Cucumber, Arugula, Caviar, Crème Fraiche

Brie Cheese

Truffle Marshall Honey

Chicken

Walnut, Granny Smith Apple Salad

Aged White Cheddar and Chive Muffin

SECOND COURSE 2

Buttermilk Scones

with Seasonal Preserves, Local Berries & Devonshire Cream

Devonshire Cream

Local Berries

THIRD COURSE ¹

Assorted "Petit-Four"

Selection of Seasonal Mini Pastries

WEEKDAY LUNCH SPECIALS ⁵

Monday - Chicken Cobb Salad \$12.00

Pitman Farm Chicken Breast, Point Reyes Bleu Cheese, Bacon, Seasonal Vegetables, Hard-boiled Eggs

Tuesday - Baja Shrimp Tacos \$12.00

Sweet Yellow Corn, Chipotle Aioli, Homemade Heirloom Tomato Salsa

Wednesday - Hardel Burger & Fries \$12.00

Fiscalini Cheddar or Point Reyes Bleu Cheese

Thursday - Alfredo Pasta with Chicken \$12.00

Grilled Chicken, Pasta, House Alfredo

Friday - Poke Bowl \$12.00

Choice of Ahi Tuna, Salmon, or Shrimp. Edamame, Mango, Avocado, Cucumber, Watermelon Radish

BEER ⁶

Coors Light \$5.00

Budweiser \$5.00

Stella Artois \$5.00

Modelo Especial \$5.00

Modelo Negra \$5.00

Corona Extra \$5.00

READY-TO-DRINK COCKTAILS ⁷

Cazadores Margarita \$5.00

5.9% ABV

Cazadores Spicy Margarita \$5.00

5.9% ABV

Crown Royal Whisky & Cola	\$5.00
7.0% ABV	
Crown Royal Whisky Lemonade	\$5.00
7.0% ABV	
Tanqueray Rangpur Lime Gin & Soda	\$5.00
6.0% ABV	
Tanqueray Gin & Tonic	\$5.00
6.0% ABV	
Cîroc Vodka Spritz	\$5.00
7.0% ABV	

WINE 3

House Chardonnay	\$5.00
California	
House Cabernet Sauvignon	\$5.00
California	
J. Roget American Champagne	\$5.00
Extra Dry, California	

SIGNATURE COCKTAILS 5

Chocolate Martini	\$16.00
Vodka, Bailey's, Chocolate	
Le Martini Français	\$16.00
Vodka, Chambord, Grand Marnier, Pineapple	
Pomegranate Margarita	\$16.00
Tequila, Triple Sec, Pomegranate	
Black Widow	\$16.00
Vodka, Pomegranate Juice, Lime, Blackberry	
Virgin Blueberry Mojito	\$12.00
Blueberry, Lime, Mint	

SPARKLING WINE 10

Chandon	AVAILABLE OPTIONS
Brut	Glass: \$13.00
	Bottle: \$42.00

Chandon

Brut Rose, California

AVAILABLE OPTIONS

Bottle: \$45.00

Glass: \$14.00

Heidsieck & Co Monopole

750ml

\$76.00**Candoni, Prosecco****AVAILABLE OPTIONS**

Glass: \$13.00

Bottle: \$40.00

Mionetto

Prosecco Treviso Brut Prestige Collection

\$36.00**Moët & Chandon "Nectar Imperial "****\$150.00****Perrier Jouet**

Grand Brut, 750ml

\$155.00**Veuve Clicquot**

Brut, California, 750ml

\$160.00**Veuve Clicquot**

Brut Rose, California, 750ml

\$175.00**Dom Perignon Brut**

Epernay, France

\$375.00**WHITE WINE** 22**Skyside, Chardonnay**

California

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Alexander Valley Vineyard

Chardonnay 2019 Sonoma County, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Hartford Court Chardonnay

2017, Russian River Valley, Cal.

\$96.00**Brewer-Clifton Chardonnay**

2017, Sta. Rita Hills, Cal.

\$160.00**LangeTwins Prince Vineyards**

Chenin Blanc, California

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Imagery

Sauvignon Blanc

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Amity Vineyard

Eola-Amity White Pinot Noir, 2021

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Cape Mentelle

Sauvignon Blanc, Australia 2019

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Monte Xanic Sauvignon Blanc

2017, Baja California, Mexico

\$49.00

Ferrari-Carano Fumé Blanc

2015, Sonoma County, Cal.

\$42.00

Ruffino Lumina

Pinot Grigio Delle Venezie Italy

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Tolloy

Pinot Grigio, Italia

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Brassfield

Pinot Gris, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Monte Tondo Garganega

2016, Soave, Italy

\$39.00

Ruffino Moscato D'Asti

Veneto, Italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Tablas Creek Grenache Blanc,

2017 Paso Robles, Cal.

\$62.00

Gouguenheim

Torrentes 2016, Valle Escondido Argentina

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Puligny-Montrachet

Louis Latour 2014, Côte D'Or, France

\$189.00

Cave Lugny Macon Villa

Blanche Burgundy

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Mouton Cadet

Blanc Bordeaux France

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Domaine Reverdy-Ducroux

2018, Sancerre, France

\$82.00

House, Chardonnay

\$10.00

ROSÉ WINE 3

Chateau L'Aumerade

Cote de Provence, France

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Notes

Central Coast, Cal.

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$36.00

Mas de Libian

2015, Burgundy, France

\$42.00

RED WINE 23

Josh Cellars Pinot Noir

California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Lyric

Pinot Noir, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Gran Moraine Pinot Noir

2015, Willamette Valley, Ore.

\$68.00

Rita's Earth Pinot Noir

Sta. Rita Hills, Cal.

\$78.00

DeLoach Zinfandel

2019, Russian River Valley, Cal.

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Brewer Clifton Pinot Noir

2016, Sta. Rita Hills, Cal.

\$136.00

Mon Frère Cabernet Sauvignon

Sonoma County, Cal.

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$36.00

Skyside

Cabernet Sauvignon, California

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$48.00

Treana Cabernet Sauvignon

2018, Paso Robles, Cal.

\$98.00

Terra D'Oro Barbera

Cabernet Sauvignon, California

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Josh Cellars Merlot

California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Hess Collection Allomi Cabernet Sauvignon

Napa Valley, Cal.

\$84.00**Bonterra Merlot**

Mendocino County, Cal.

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$39.00

Cline Ancient Vines

Zinfandel 2018, California

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Klinker Brink Old Vines Zinfandel

2016, Lodi, Cal.

\$48.00**Niner Bootjack Red**

2018, Paso Robles, Cal.

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

Castello Monaci

Primativo Piluna Salento 2019, Italy

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Mesa Primo Scuro

Cannonau de Sardenga DOC, Italy

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$42.00

Vignobles Mayard Cuvée

Châteauneuf-du-Pape, France

\$157.00**Beaujolais Villages Henry Fessy**

Burgundy, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Château Mazetier

Côtes De Bordeaux, France

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$40.00

Delas Côtes Du Rhone

Saint Esprit 2019, France

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$44.00

House Cabernet**\$10.00****SOUPES & SALADES** 5**French Onion Soup**

Beef Broth, Gruyere Cheese, Sourdough Crostini

\$13.00

Seafood Chowder	\$14.00
Clams, Scallop, Shrimp, Pancetta, Truffle Oil	
Iceberg Wedge	\$15.00
Point Reyes Blue Cheese, Bacon, Buttermilk Dressing.	
Caesar Salad	\$15.00
Artisan Romaine, Sourdough Crostini, Parmigiano Reggiano	
Burrata Alla Panna	\$16.00
San Daniele Prosciutto, Heirloom Tomato, EVOO, Arugula	

CLASSIQUES 4

Garlic Shrimp	\$23.00
Linguini, Pesto	
Sea Scallop	\$24.00
Arroz Bomba, Indian Eggplant, Saffron Vermouth Sauce	
Pappardelle	\$21.00
Vegan Bolognese, Parmesan Cheese	
Ricotta Cheese Ravioli	\$24.00
Sun Dried Tomato, Pine Nuts, Sage Butter Sauce	

BON PLATS MAISON 7

Coq Au Vin	\$28.00
Pitman Farms Chicken Breast, Cremini Mushrooms, Pancetta, Red Wine Sauce	
Scottish Salmon	\$29.00
Zucchini Blossom, Kumato Cherry Tomatoes	
Baja Striped Bass	\$29.00
Provençale Vegetables, Tomato Saffron Broth	
Icelandic Cod	\$29.00
Charred Lemon, Lima Bean, Tomatillos	
Steak Frites	\$31.00
6 oz. Angus Flat Iron Steak, Parmesan Fries, Béarnaise Sauce	
Angus New York	\$39.00
10 oz., Cipollini Mushrooms, Green Peppercorn Sauce	
Aspen Ridge Beef Tenderloin	\$42.00
8 oz., Brussels Sprouts, Veal Demi-Glace	

ACCOMPAGNEMENTS 5

Charred Brussels Sprouts

Asparagus Lemon Hollandaise

Carrot de Nantes

Yukon Gold Potato Gratin

Truffle Mashed Potato

FOOD 8

Street Taco **\$4.00**

Choice of Chicken Adobo, Shrimp Salsa Verde, Carnitas, or Asparagus & Bell Pepper with Corn Tortilla, Heirloom Tomato Salsa, Avocado

Flatbread **\$12.00**

Artichoke, Heirloom Tomato, Kalamata Olive, Goat Cheese

Baja Prawn Cocktail **\$9.00**

Avocado, Heirloom Tomato, Corn Tostada

House Guacamole **\$9.00**

Fire-Roasted Heirloom Tomato Salsa, Corn Chips

Dungeness Crab Cake **\$8.00**

Yuzu Lime Butter

Buffalo Chicken Lollipops **\$9.00**

Blue Cheese Dip

Charcuterie & Artisan Cheese Board **\$11.00**

Chef's Curated Meats and Cheeses, Fig Jam, Grape Mustard, Tomato Chutney

Beer-Battered Onion Rings **\$5.00**

WELL COCKTAILS 10

Margarita

Negroni

Moscow Mule

Cosmopolitan

Bloody Mary

Old Fashioned

Whisky Sour

Manhattan

French 75

Aperol Spritz

APPETIZERS & SOUPS 6

French Onion Soup \$13.00

Beef Broth, Gruyère Cheese

Seafood Chowder \$14.00

Manila Clams, Bay Scallop, Shrimp, Pancetta, Truffle Oil

Burrata Alla Panna \$16.00

San Daniel Prosciutto, Heirloom Tomato, Arugula, Pesto Oil, Crostini

Dungeness Crab Cake \$17.00

Grilled Leek, Yuzu Lime Butter

P.E.I Mussel & Fries \$19.00

Lemon Thyme Garlic Butter Sauce

Baja Prawn Cocktail \$19.00

Avocado, Heirloom Tomato, Corn Tostada

TO SHARE 2

Charcuterie & Artisan Cheeses \$22.00

Grape Mustard, Fig Jam, Tomato Chutney

Dim Sum \$19.00

Cha Su Bao, Pork Shumai, Vegetable Potstickers, Vegetable Spring Rolls Hoisin and Nuoc Cham Sauces

ENTRÉES 3

Hardel Burger \$21.00

Wagyu Beef or Impossible Patty. Horseradish, Whole Grain Mustard, Arugula, Fiscalini Cheddar. (Vegan Options Available Upon Request)

Local Striped Bass Tacos \$22.00

Peppadews, Chipotle Aioli, Queso Cotija

Steak Frites \$31.00

6 oz. Angus Flat Iron Steak, Parmesan Fries, Béarnaise Sauce
