

BEGINNINGS

MARKET FRESH CUT FRUITS

AND BERRIES 12
Fresh melons, pineapple, mango, citrus, banana, berries

SEASONAL SOUP 8
Best of season ingredients

FLAVORS OF THE SOUTHWEST 13
Guacamole, toasted pistachios, panela cheese, roasted tomato salsa, crispy tortilla chips

BREAKFAST ENTREES

The selections listed below are accompanied by your choice of Yukon Gold potatoes with rosemary olive oil or fresh fruit.

HUEVOS LA PALOMA* 20

Two eggs over easy with carne asada, black beans, avocado, panela cheese, salsa de arbol, flour tortillas

Corn tortillas available upon request *gf*

EGG WHITE OMELET 18 *gf*

Baby Spinach, mushroom, tomato, avocado, cheddar cheese, salsa de arbol

CHEF'S OMELET 18 *gf*

Bacon, manchego cheese, chipotle cheddar, tomato, scallions

EGGS BENEDICT 18

Two poached eggs, Canadian bacon on Thomas English muffin with hollandaise sauce

AVOCADO TOAST 18

Seeded ciabatta bread, seasoned avocado, poached eggs, arugula, cherry tomatoes, radish, fried garlic nuggets

BROCCOLI SPINACH

FRITTATA 18 *gf*
Oven cured tomato, lemon vinaigrette

FROM THE GRIDDLE

LEMON RICOTTA PANCAKES 16
Maple pecan syrup, chopped pecans, sun-drenched berries

CINNAMON BRIOCHE FRENCH TOAST 17
Granny Smith apple compote, strawberries, roasted walnuts

SALADS & ENTREES

TOMATO & BURRATA

Full 12 Half 8 *gf*
Heirloom tomato, watermelon, shaved radish, beets, basil pesto, balsamic glaze, extra virgin olive oil

WATERMELON SALAD

Full 12 Half 8 *gf*
Toasted pistachios, rosemary, mint, feta, sherry vinaigrette, toasted paprika

SOUTHWESTERN SHRIMP SALAD 23

Cilantro and lime marinated shrimp, kale, baby lettuces, black bean and corn relish, tomato, avocado ranch dressing

SMOKED JALAPENO RUBBED

SALMON SOFT TACOS* 13
Apple cucumber slaw, queso fresco, chipotle Greek yogurt
Corn tortillas available upon request *gf*

MEYER LEMON GLAZED

SKUNA BAY SALMON*
Full 30 Half 17 *gf*
Sweet potato, shaved Brussel sprouts, quinoa, watercress, Meyer lemon

SIDES

Russet potato fries, ketchup 7

Sweet potato fries, ancho chili aioli 7

White, wheat, sourdough, marble rye,

English muffin, 4

Smoked bacon, breakfast sausage links, turkey sausage 7

One egg any style* 7

Yukon gold breakfast potatoes 5

BURGERS

Served with your choice of sweet potato fries, russet potato Fries, or market fruit salad. Gluten free bread is available upon request.

AZUL CHEESEBURGER* 17
Grilled beef patty, cambozola bleu cheese, caramelized onions, demi-glace on brioche bun
BACON CHILI BURGER * 16
Grilled beef patty, Applewood bacon, bacon aioli, sweet and spicy chili relish, manchego cheese on brioche bun

BEVERAGES

AZUL SUNRISE MIMOSA

Domaine Ste. Michelle Brut
Bottomless- 20

WLP SIGNATURE BLOODY MARY

Svedka Vodka, signature bloody mary mix blend, olives, lemon, lime.

WESTIN FRESH BY THE JUICERY

FRESHLY SPUN JUICES

Beetroot, blueberry, pomegranate, spinach, coconut water 8

Cucumber, honeydew melon, cilantro 8

Carrot, orange, ginger, turmeric, peaches 8

SMOOTHIE

Raspberry, strawberry, mint, rosewater, dates, almond milk 9

SODAS 4.5

MILK: Whole, 2%, Non-Fat, Almond or Soy 4

FRESHLY BREWED STARBUCK'S®

BLEND COFFEE
Regular or decaffeinated 4.5

Espresso, Cappuccino, Café Latte 5

Assorted Tazo teas 5

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.

MORNING BREAKFAST OVERNIGHT OATS *V gf*

Full 11 Half 7.5
Greek yogurt, almond milk, shredded carrots, raisins, granny smith apples, walnuts, cinnamon

YOGURT BOWL *V gf*

Full 12 Half 8
Greek yogurt, hemp seeds, banana, cocoa nibs, peanut butter powder

BREAKFAST TACOS

Full 18 Half 11
Whole wheat tortilla, tofu, corn, black beans, cotija cheese, salsa
Corn tortilla available upon request *gf*

OUR SOURCING PROMISE

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



gf - This item is gluten free *V* - This item is Vegetarian *VE* - This item is Vegan

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
Service charges and taxes are additional. A 20% gratuity will be added to parties of 8 or more