

DINNER

Starters

Soup of the Day	7
Fried Calamari Sweet Onion Rings, Cilantro-Lime Aioli, Cocktail Sauce DF	14
Crab Cakes Lump Crab, Roasted Corn-Mango Salsa, Daikon Sprouts, Jalapeño Aioli DF	14
Grilled Octopus Chickpeas, Arugula, Celery, Grapefruit, Watermelon Radish, Meyer Lemon Vinaigrette DF GF	16
Ahi Tuna Sweet Sesame-Soy Dressing, Shallots, Scallions, Avocado, Wasabi Aioli, Taro Chips DF GF	16
Bacon Wrapped Dates Stuffed with Goat Cheese, Tossed Greens, Crushed Walnuts, Balsamic Glaze GF	14
Wagyu Beef Meatballs Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	14
Steak Tartare Filet Mignon, Capers, Parsley, Shallots, Mustard, Truffle Oil, Shaved Parmesan, Crostini	16
Curry Roasted Cauliflower Carrot Puree, Leeks, Golden Raisins, Curry Powder, Toasted Almonds VE GF	13
Butternut Squash Gnocchi Mascarpone Cream Sauce, Leeks, Toasted Pumpkin Seeds, Truffle Oil v	14
Pistachio Crusted Goat Cheese Onion Confit, Pistachio Crumbs, Truffle Honey, Crostini v	14
Organic Mixed Greens Sliced Pear, Grape Tomato, Candied Cashews, Feta, Champagne-Pear Vinaigrette v GF	10
Caesar Salad Romaine Lettuce, Garlic Croutons, Shaved Parmesan, House-Made Caesar Dressing	11
Roasted Red Beets Wild Arugula, Strawberry, Quinoa, Walnuts, Goat Cheese, Meyer Lemon Vinaigrette v GF	13
Cheese Plate Whole Mustard Beemster, Manchego, Brie, Raspberry Preserve, Strawberry, Candied Cashews v	15

Pasta

Spaghetti Meatballs Wagyu Beef, Diced Roma Tomatoes, Garlic, Basil, Marinara, Parmesan	20
Pear & Goat Cheese Ravioli Baby Spinach, Shallots, Leeks, Mascarpone Cream, Goat Cheese & Pistachio Crumbs v	21
Roasted Lamb Penne Garlic, Tomatoes, Rosemary, Dried Oregano, Bell Peppers, Peas, Marinara, Demi Glace	22
Prawns Linguine Bay Scallops, Italian Sausage, Chili Flakes, Fire Roasted Bell Peppers, Scallions, Creamy Marinara	24

Entrée

Seared Scottish Salmon Sautéed Broccolini, Chopped Bacon, Artichoke Hearts, Baby Spinach, Mustard Seeds GF	30
Chilean Sea Bass Fingerling Potatoes, Oyster Mushrooms, Sweet Onions, Pan Juices, Truffle Oil GF	36
Seared Scallops & Prawns Saffron-Crab Risotto, Roasted Yellow Corn, Grape Tomatoes, Cajun Spices, Parmesan GF	36
West Park Burger Half Pound American Wagyu, Cheddar Cheese, Caramelized Onion Spread, Lettuce, Tomato, Pickles, French Fries (add: Bacon 4 Avocado 3 Mushroom 3)	18
Lamb Chops Potato-Pea Croquette, Broccolini, Grape Tomatoes, Rosemary, Pomegranate Reduction, Demi-Glace	38
Petite Filet Mignon Gorgonzola Mashed Potato, Bacon Wrapped Asparagus, Demi-Glace, Chianti Butter GF	36
Grilled Skirt Steak Heirloom Baby Potatoes, Crimini Mushrooms, Blue Lake Beans, Truffle Oil, Demi-Glace GF	30
Berkshire Pork Chop Sweet Potato Fries, Leeks-Apple Slaw, Pea Shoots, Walnuts, Maple-Port Wine Sauce DF GF	30
Chicken Breast Stuffed with Provolone-Sage, Heirloom Baby Potatoes, Brussels Sprouts, Bourbon Cream GF	28

Sides

Gorgonzola Mashed Potato v GF	7	Brussels Sprouts VE GF	7
Curry Roasted Cauliflower VE GF	7	Sautéed Green Beans VE GF	6
Gremolata Fries v	6	Sweet Potato Fries VE GF	6

Kids

Kid's Penne Pasta , Butter & Cheese v	6	Spaghetti & Meatballs , Marinara, Parmesan	9
Chicken Tenders & French Fries DF	10	Grilled Chicken & Green Beans DF GF	10

V - Vegetarian VE - Vegan DF - Dairy Free GF - Gluten Free

Visit us @ www.westparkbistro.com  

We serve bread upon request. Please notify the server of any food allergies. Consuming raw or undercooked Meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inquire about Vegetarian and Gluten-free items.



DRINKS

Signature & Specialty Cocktails

Apple Dapple	Bulleit Bourbon, Fresh Lime, Cinnamon, Apple Juice	13
BasilTini	209 Gin, Fresh Meyer Lemon, Basil Leaves, Jalapeno	13
Elderfashioned	Maker's Mark, Elderflower Liqueur, Bitters, Raw Sugar	13
The Godfather	The Irishman Whiskey, Disaronno, Aromatic Bitter	12
La' Poire	Grey Goose Vodka, Pear Puree, Canton Ginger Liqueur, Fresh Lemon Juice	13
Margarita West	Casamigos Blanco, Muddled Jalapeño, Grand Marnier, Fresh Lime Juice	13
Blood Orange Mojito	Bacardi Rum, Blood Orange Puree, Lime Juice, Mint Leaves	12
Berry Punch	Vodka, Muddled Berries, Apple Juice, Ginger Beer, Fresh Lime Juice	12
Cucumber Cooler	Tito's Vodka, Fresh Muddled Cucumber, Elderflower Liqueur, Lime Juice	12
Pomegranate Martini	Pomegranate Puree, Absolut Vodka, Cointreau, Squeeze Of Lemon	12
West Park Lemonade	Tanqueray Gin, Fresh Lemon Juice, Muddled Cucumber Slices, Fresh Mint	12
Japanese Mule	Kikori Japanese Whisky, Ginger Beer, Splash Agave, Fresh Lime Juice	12
Red Sangria	Red Wine, Brandy, Orange, Berries, Lime, Seasonal Fruit	12
Champanska	Elderflower Liqueur, Champagne, Splash of Cranberry Juice	9

Beers

<i>Draft</i>							
Black House Stout	7	Lagunitas IPA	7	Stella Artois	7	Hangar 24 Orange Wheat	7
<i>Bottled Beers</i>							
Budlight	5	Corona	5	Fat Tire	6	Angry Orchard Crisp Apple	6
Brunehaut Belgian Amber	6	Blue Moon	6	O'Doul's Non-Alcoholic	5		

For Designated Drivers

Kombucha	(please ask Server for available flavors)	7
West Park Pom	Pomegranate, Lemonade, Ginger ale	7
Berry Chill	House made Mixed Berry Puree, Ginger Beer, Fresh Lime Juice	7
Peachy Comfort	White Peach, Fresh Lemon, Sprite	7
Dragon's Blood	Blood Orange Juice, Orange Slices, Sprite and Grenadine	7
Mint Lemonade	Fresh Muddled Cucumber, Mint, Lemonade	6

Bubbles by the Glass

Brut, Mumm	13	Brut, Chandon, NV	12	Prosecco, Gancia	10
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White Wines by the Glass

White Wine of the Day		9
Volare, Pinot Grigio, California Orange Blossom, White Peach, Citrus, Light Body, Subtle, Silky Smooth		9
Montpellier, Chardonnay, California Oak, Vanilla, Spice, Ripe Pear, Tropical Fruits		9
Chenin Blanc & Viognier, Pine Ridge, Napa Fruit & Floral Aromas, Crisp White Peach, Honeyed Pear, Sweet Mango		11
Louis Latour Ardeche, Chardonnay, France Pale Yellow, Almond Paste, Vanilla, White Fruits, Mellow Oak, Well-Balanced		11
Jean-Luc Colombo, Cape Bleue Rose, France Raspberries, Strawberries, Well-balanced and soft, Rose Petals		12
Elizabeth Spencer, Sauvignon Blanc, Mendocino Pale Yellow, White Peach, Apricot, Yellow Grapefruit, Medium to Light Bodied		12
Mer Soleil, Chardonnay, Santa Lucia Highlands Fresh Bright Aromas, White Peach, Vibrant Acidity, Well Balanced, Ripe Fruits		13
Rombauer, Chardonnay, Carneros Peaches, Pineapple, Lime, Vanilla, Cedar, Soft Spice and Nectarine Finish		17

Red Wines by the Glass

Red Wine of the Day		9
Cline, Syrah, Sonoma Deep Purple, Blueberry, Black Cherry Jam, Spiced Fruits, Cracked Black Pepper		10
Portillo, Malbec, Mendoza Blackberries, Plum, Sour Cherry, Floral, Peppery Spice, Cloves and Oak		11
Poderi San Lazzaro "Polesio", Sangiovese, Marche Intense Ruby, Floral and Smoky, Medium Intensity, Complex Mineral Notes		12
Slingshot by "Stewart Family", Cabernet, North Coast Bouquet of Ripe Raspberry, Blueberry and Plum, Mocha and Black Currants		12
Summers "Andriana's Cuvee", Cabernet, Napa Medium Bodied, Deep Ruby Color, Rich, Black Currants, Cedar, Espresso, Floral Finish		13
Brassfield, Pinot Noir, North Coast Dark Cranberries, Cola, Raspberries, Lush and Silky Smooth, Chestnut and Leather Aroma		13
Turley "Juvenile", Zinfandel, California Blackberries, Candied Orange Peels, Vanilla, Chowards Violet Mints, Well Balanced, Flowery		15
Lyric by Etude, Pinot Noir, Santa Barbara Cherries, Red Raspberries, Strawberries, Cinnamon, Cardamom, Sandalwood and Cola		15
Justin, Cabernet, Paso Robles Aromatic Black Cherry, Currants and Berry Fruit, Vanilla, Cinnamon and Dried Fall Leaf Accents		16

Half Bottles

Brut Champagne, Taittinger, France	45	Pinot Noir, Kosta Browne, Russian River, '14	85
Brut Champagne, Veuve Clicquot, "Yellow Label"	55	Merlot, Pride Mountain Vineyard, Napa '14	48
Sauvignon Blanc, Duckhorn, Napa Valley, '16	29	Zinfandel, Rombauer, Napa, '15	38
Chardonnay, Pride Mountain, Napa, '15	38	Zinfandel, Ridge, Lytton Springs, '14	42
Chardonnay, Rombauer, Carneros, '16	34	Cabernet Sauvignon, Darioush, Napa, '14	95
Chardonnay, Frank Family, '15	32	Cabernet Sauvignon, Ladera, Napa, '09	80
Chardonnay, Sonoma Cutrer, Russian River, '15	29	Cabernet Sauvignon, Pride Mountain, Napa, '14	64
Pinot Noir, Domaine Drouhin, Oregon, '15	35	Cabernet Sauvignon, Frank Family, Napa, '14	42
Pinot Noir, Merry Edwards, Russian River, '15	42	Blend, The Oracle, Napa, '11	75