

# LUNCH

## Appetizers & Salads

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
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

### Salad add-on options:

Grilled Chicken Breast	7	Grilled Prawns	9	Scottish Salmon	12	Grilled Skirt Steak	13
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## Lunch Entrées

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
Grilled Skirt Steak French Fries, Blue Lake Beans, Arugula Salad, Demi Glace GF	28
Grilled Scottish Salmon Sautéed Broccolini, Heirloom Baby Potatoes, Grape tomato, Shallots, Arugula Salad DF   GF	25
West Park Paella Salmon, Chicken, Prawns, Calamari, Mild Italian Sausage, Red Bell Peppers, Arborio Rice, Scallions, Green Peas, Saffron GF	25
Seared Ahi Tuna Salad Fennel Seed Crust, Wasabi Aioli, House Salad GF	22
Fish Tacos Red Snapper, Cilantro, Cabbage Slaw, Avocado, Jalapeño Aioli, House Salad GF	16
Curry Roasted Cauliflower Carrot Puree, Leeks, Raisins, Curry Powder, Toasted Almonds, House Salad v   GF	16

House Salad (Lettuce, Mixed Greens, Tomatoes, Cucumber, Feta Cheese, Red Onions, Champagne Vinaigrette)

## Sandwiches

All Sandwiches include Tomatoes, Onions, and Pickle Chips + Choice of: French Fries, Onion Rings, Mixed Greens, Cucumber-Radish Salad or Cup of Soup

Garden Burger Grilled Zucchini, Avocado, Arugula, Brie Cheese, Tomato-Garlic Pesto Aioli v	13
Grilled Chicken Breast Cajun Spices, Roasted Red Peppers, Arugula, Provolone, Dill Dijonaise	14
Fish Sandwich Red Snapper, Watercress, Red Cabbage Slaw, Caperberry-Lemon Aioli DF	14
West Park Burger Half Pound American Wagyu, Lettuce, Cheddar Cheese, Caramelized Onion Spread	15
Slow Roasted Lamb Rosemary-Garlic Marinade, Shallots, Cilantro, Goat Cheese, Tamarind Sauce	15

Add: Bacon 4 Avocado 4 Mushroom 4

## Kids

Penne Pasta Butter & Cheese v	6	Spaghetti & Meatballs, Marinara Parmesan	10
Chicken Tenders & Fries DF	10	Grilled Chicken Breast & Green Beans DF   GF	10

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

Visit us @ [www.westparkbistro.com](http://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