

# DINE

## SHAREABLE

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**CAST IRON SKILLET CORNBREAD** ..... \$9  
*Roasted Poblano Honey Butter*

**B&B STREET TACOS** ..... \$12  
*Variety of 3: Oak Smoked Brisket topped with Salsa Fresca  
Low & Slow Pork Verde topped with Cilantro Lime Slaw  
Cedar Scented Salmon topped with Pickled Radish Pineapple Relish*

*Westin Eat Well*

**BLACK-EYED PEA HUMMUS** ..... \$12  
*with Fresh, Grilled and Pickled Local Seasonal Vegetables*

*Westin Eat Well*

**GLUTEN-FREE BISON FLATBREAD** ..... \$16  
*Grilled Texas Bison Flank Steak, Blistered Tomato, Shitake Mushrooms  
and White Cheddar, Ancho Glaze*

**HAND CUT FRENCH FRIES & CHIPS** ..... \$9  
*Tossed in Duck Fat and accompanied by Smoked Three Onion dip*

**SMOKED FREE RANGE CHICKEN WINGS** ..... \$14  
*Served with Salsa Verde and Grilled Pineapple*

**CHARRED AVOCADO SMASH** ..... \$12  
*Guacamole Style with Fresh Pico de Gallo, Plantain Crisps*

## GARDEN PLATES

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**HILL COUNTRY WEDGE** ..... \$12  
*Baby Iceberg, Aged Blue Cheese, Blistered Tomato, Molasses Glazed  
Applewood Smoked Bacon, Texas Pecans, Champagne Herb  
Vinaigrette*

**STONEBRIAR GRILLED ROMAINE** ..... \$12  
*Crisp Romain Heart, Texas Black Garlic Cream Dressing, Toasted Sweet  
Polenta, Spiced Pepitas, Queso Fresco  
Add Grilled Bison Flank Steak +\$7, Add Smoked Chicken +\$5,  
Add Cedar Scented Salmon +\$7*

**FALL ROASTED FRUITS WITH  
HAZELNUT CRUSTED GOAT CHEESE** ..... \$16  
*Seasonal Apples, Pears and Berries on Farmed Leaves with Sherry  
Vinaigrette*

*Westin Eat Well*

**HEIRLOOM TOMATO BURRATA** ..... \$16  
*Balsamic Reduction, Basil Pesto, Paisano Crisp*

## SOUP

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**SMOKED BRISKET WHITE CHILI** ..... \$10  
*Ragout of Brisket with Black & Navy Beans, Roasted Poblano Pepper,  
Chicken Stock, Fresh Cream, Chives and Aged Cheddar*



## HAND HELDS

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**STONEBRIAR TEXAS BISON BURGER** ..... \$14

*Grilled Poblano Pepper, Crisp Onion Strings, Lettuce, Tomato, Ancho Cream and Cheddar with House Chips*

**SMOKED TEXAS AKAUSHI BRISKET SANDWICH** ..... \$14

*Buttered Ciabatta, Cabbage Slaw, Ancho BBQ Glaze, Bread & Butter Pickle served with House Chips*

*Westin Eat Well*

**BURRATA & ROASTED CARROT TOAST** ..... \$12

*Toasted Hazelnuts, Watermelon Radish, Micro Green, Hot Texas Honey, Plantain Chips*

**BUTTERMILK FRIED CHICKEN BREAST SANDWICH** ..... \$13

*Texas Honey Mustard, Grilled Apple, Swiss Cheese and Lettuce with House Chips*

## MAIN PLATES

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*Westin Eat Well*

**CAST IRON ROASTED CHICKEN** ..... \$28

*Rainbow Root Vegetables, Crushed Herbed Heirloom Potato, Salsa Verde*

**BEEMAN RANCH BONE-IN RIBEYE** ..... \$48

*Topped with Texas Black Garlic Butter, Smashed Purple Potato & Organic Rainbow Carrots*

**DOUBLE BONE-IN HERITAGE PORK CHOP**.... \$31

*Apple Bourbon Glazed, Crushed Herbed Heirloom Potato*

*Westin Eat Well*

**WILD MUSHROOM RAVIOLI**..... \$24

*Herb-scented Mushroom Sherry broth, Blistered Tomato, Grilled Asparagus, Shaved Parmesan*

**CEDAR SCENTED NORTH AMERICAN SALMON** ..... \$34

*Brown Rice Pilaf, Maple Glaze, Grilled Lemon, Kale Sauté*

*Westin Eat Well*

**ROASTED CAULIFLOWER STEAK** ..... \$20

*Fennel Tomato Sauce, Dandelion Greens, Salsa Verde Drizzle*

## SIDES

*Roasted Cremini Mushrooms, \$6*

*Smoked Cheddar & Chorizo Mac & Cheese, \$7*

*Hand Cut Duck Fat Fries, \$5*

## FINISH

*S'More Chocolate Truffle, \$9*

*Texas Blueberry Polenta Bread Pudding, \$9*

*Rose Scented Panna Cotta, \$9*



# IMBIBE

## BOTTLES & CANS

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### DOMESTIC, \$6

Bud Light | Miller Lite  
Coors Light | Budweiser

### PREMIUM, \$7

Blue Moon  
Corona Extra  
Corona Light  
Guinness  
Heineken  
Modelo Especial  
Dos Equis  
Stella Artois  
Sam Adams Boston Lager  
Guinness Draft Can

### CRAFT, \$7

Shiner Bock  
Independence Redbud Berliner Weisse  
Rahr and Sons Texas Red  
Lakewood Temptress

### SELTZER, \$5

Truly | Heineken (0.0ABV)

### CIDER, \$7

Angry Orchard  
Bishop Crackberry (Local)

### GLUTEN FREE, \$7

Legal Draft Co. Free and Clear

## ON TAP

29-30° Taps and 15° Frozen Glass

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### SAINT ARNOLD ROOT BEER ..... \$5

*Non Alcoholic / Crafted in Houston, Texas, using Imperial Cane Sugar and Several Secret Ingredients for a Frosty, Robust, Old-Fashioned Taste*

### MICHELOB ULTRA ..... \$6

### DEEP ELLUM DALLAS BLONDE ..... \$7

### DEEP ELLUM IPA ..... \$7

### TUPPS JUICE PACK DDH IPA ..... \$7

### MANHATTAN PROJECT BEER HOPPENHEIMER ... \$7

### ALTSTADT KOLSCH ..... \$7

### REVOLVER BREWING BLOOD & HONEY

### HONEY WHEAT ALE ..... \$7

### LAKWOOD BREWING TEMPTRESS NITRO

### MILK STOUT ..... \$8

## MARTINIS

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### SOUTHERN LIGHTS MARTINI ..... \$X

*Orange-infused Roxor Gin, Paula's Texas Orange Liqueur, Chambord*

### THE FLIRTATION ..... \$X

*Dripping Springs Orange Vodka, Cranberry Juice, Orange Juice, Pineapple Juice*

### PEAR SPICED MARTINI ..... \$X

*Deep Eddy Vodka, Barrows Intense Ginger Liqueur, Pear Liqueur, Ginger-Candied Lemon Peel*



## MARGARITAS

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**MARGARITA MILE SPICY CHARRED PINEAPPLE MARGARITA** ..... \$14  
*Pineapple-Jalapeno-Infused Dulce Vida Anejo, Roasted Pineapple, Fresh Lime, Topo Chico and Jalapeno-Infused Agave*

**COWTOWN MARGARITA** ..... \$12  
*Desert Door Sotol, Patron Citronge Orange, Fresh Lime, Agave Nectar*

**STRAWBERRY BASIL MARGARITA** ..... \$14  
*Frida Kahlo Anejo, Lime Juice, Fresh Strawberry, Jalapeno-Infused Agave, Basil*

**FRESH SPICY CUCUMBER MARGARITA** ..... \$14  
*Milagro Silver Tequila, Fresh Lime Juice, Cilantro, Jalapeño, House-Made Cucumber Syrup*

**THE BLUE STAR MARGARITA** ..... \$12  
*Monte Alban Mezcal, Blue Curacao, Fresh Lime Juice, Paula's Texas Orange Liqueur*

## SPECIALTY COCKTAILS

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**MAPLE CHOCOLATE OLD FASHIONED** ..... \$12  
*Herman Marshall Whiskey, Maple Syrup, Chocolate Bitters with a Flamed Orange Peel*

**COLD SMOKEY JOE** ..... \$12  
*Smoked Rebecca Creek Bourbon, Orange Honey Syrup, Cold Brew*

**CHAMOMILE ORANGE VODKA GIMLET** ..... \$12  
*Chamomile-Infused Nue Vodka, Orange Honey Syrup, Lemon Juice*

**CIELO CEREZA** ..... \$12  
*Cherry Wood Smoked Pelican Harbor Black Rum, Cherry Bitters, Orange Bitters, House Vanilla Syrup*

**HERD & HEARTH BLOODY MARY** ..... \$12  
*Spike Artisan Cactus Vodka, Fresh Tomato Juice, Horseradish, Lemon Juice, Ancho Chili Beef Jerk Strip, Chipotle Lime Salt Rim*

**TITOS TEXAS SIPPER** ..... \$10  
*Titos Handmade Vodka, Elderflower Liqueur, Grapefruit Juice, Topo Chico, Fresh Mint*

**WILD BLUEBERRY GINGER MULE** ..... \$12  
*Deep Eddy Lemon Vodka and Blueberry-Infused Vodka, Ginger Beer*

**HILL COUNTRY NEGRONI** ..... \$10  
*Dripping Springs Gin, Campari, Sweet Vermouth, Orange Peel*

**LEGACY SANGRIA** ..... \$10  
*"Troublemaker" Red Blend, Bentwing Brandy, Blood Orange, Fresh Berries, Cinnamon Stick, Lemon*

**GINGER BEE** ..... \$12  
*Aviation Gin, Barrows Intense Ginger Liqueur, Honey Syrup, Blood Orange Cordial, Lemon Juice, Mint*

**THE SKINNY MOJITO** ..... \$10  
*Bacardi Silver, Simple Syrup, Fresh Mint, Limes, Club Soda*



# CRUVINET WINE

## RED

|  | 6 oz. | 9 oz. | Bottle |
|--|-------|-------|--------|
| MARCHESI DI BAROLO<br>BARBERA D'ALBA,<br>RED BLEND<br><i>Piedmont, Italy</i> | \$27  | \$32  | \$102  |
| ORIN SWIFT PALERMO<br>CABERNET SAUVIGNON<br><i>Napa Valley, California</i>   | \$31  | \$36  | \$120  |
| DUSTED VALLEY<br>PETITE SIRAH<br><i>Walla Walla, WA</i>                      | \$21  | \$26  | \$80   |
| CHATEAU MONTALENA<br>CABERNET SAUVIGNON<br><i>Napa Valley, California</i>    | \$75  | \$80  | \$295  |
| DARIOUSH   | \$71  | \$76  | \$280  |
| STAG'S LEAP ARTEMIS<br>CABERNET SAUVIGNON                                    | \$36  | \$41  | \$135  |

## WHITE

|   | 6 oz. | 9 oz. | Bottle |
|---|-------|-------|--------|
| CHALK HILL CHARDONNAY<br><i>Estate Bottled, Sonoma County, California</i> | \$19  | \$24  | \$72   |
| CAKEBREAD CHARDONNAY  | \$21  | \$26  | \$80   |

DINE & IMBIBE  
WITH TRUE TEXAS  
HOSPITALITY



# WINE

## BY THE GLASS

6 oz. 9 oz. Bottle

### RED

|  |      |      |      |
|--|------|------|------|
| <b>THE FEDERALIST<br/>CABERNET SAUVIGNON</b><br><i>Lodi, California</i>  | \$14 | \$18 | \$49 |
| <b>SIMI CABERNET SAUVIGNON</b><br><i>Alexander Valley, California</i>    | \$15 | \$20 | \$52 |
| <b>QUILT CABERNET SAUVIGNON</b><br><i>Napa Valley, California</i>        | \$18 | \$22 | \$63 |
| <b>STARMONT WINERY MERLOT</b><br><i>Carneros, California</i>             | \$16 | \$21 | \$56 |
| <b>ACROBAT PINOT NOIR</b><br><i>Oregon</i>                               | \$15 | \$20 | \$52 |
| <b>FINCA DE CERO REMOLINOS<br/>VINEYARD MALBEC</b><br><i>Mendoza, AR</i> | \$12 | \$16 | \$42 |

### WHITE

|   |      |      |      |
|---|------|------|------|
| <b>MINER FAMILY WINERY<br/>CHARDONNAY</b><br><i>Napa Valley, California</i>   | \$19 | \$24 | \$66 |
| <b>CHATEAU STE. MICHELLE<br/>INDIAN WELLS CHARDONNAY</b><br><i>Washington</i> | \$15 | \$19 | \$52 |
| <b>LA CREMA CHARDONNAY</b><br><i>Sonoma County, California</i>                | \$13 | \$18 | \$50 |
| <b>LOVEBLOCK<br/>SAUVIGNON BLANC</b><br><i>Marlborough, NZ</i>                | \$12 | \$16 | \$52 |
| <b>BOLLINI PINOT GRIGIO</b><br><i>Italy</i>                                   | \$12 | \$16 | \$42 |
| <b>DR. LOOSEN RIESLING<br/>BLUE STATE</b><br><i>Mosel, Germany</i>            | \$14 | \$19 | \$52 |

### SPARKLING

|   |      |      |      |
|---|------|------|------|
| <b>MUMM NAPA, BRUT PRESTIGE</b><br><i>Napa Valley, California</i> | \$15 | \$20 | \$60 |
| <b>MIONETTO ORGANIC<br/>PROSECCO</b><br><i>Veneto, Italy</i>      | \$12 | \$16 | \$42 |
| <b>CHANDON BRUT CLASSIC</b><br><i>Napa Valley, California</i>     | \$19 | \$23 | \$66 |

