

BEGINNINGS

MARKET FRESH CUT FRUITS AND BERRIES 12 gf

Fresh melons, pineapple, mango, citrus, banana, berries

GREEK YOGURT 12 gf

Market berries, almond tuile

FLAVORS OF THE SOUTHWEST 13 gf

Guacamole, toasted pistachios, panela cheese, roasted tomato salsa, crispy tortilla chips

SEASONAL SOUP 8

Best of season ingredients

SALADS & ENTREES

TOMATO WATERMELON SALAD 12 gf

Heirloom tomato, sun-drenched watermelon, feta cheese, mint, extra virgin olive oil

SPINACH SALAD 9 gf

Fennel, apple, walnut, capers, sherry vinaigrette

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

PAN SEARED SALMON 30 gf

Three sister's succotash, scallion parsley gremolata

AZUL

restaurantlounge

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, bacon aioli, Anaheim chili, white cheddar on brioche bun

SIDES

White, wheat, sourdough, marble rye toast 4

Toasted bagel and cream cheese 6

Thomas' English muffin 4

One egg any style 4

Ham, bacon or sausage 7

Yukon Gold breakfast potatoes 5

Russet potato fries, ketchup 7

Sweet potato fries, ancho chili aioli 7

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

BREAKFAST ENTREES

These selections are accompanied by Yukon Gold breakfast potatoes or fresh fruit. Toast is available upon request.

CHEF'S OMELET 16 gf

Bacon, Manchego cheese, chipotle cheddar, tomato, scallions

EGGS BENEDICT* 18

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

BROCCOLI SPINACH FRITTATA 18 gf

Potatoes with rosemary essence, oven cured tomato, lemon vinaigrette

AVOCADO TOAST 18

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

FROM THE GRIDDLE

LEMON RICOTTA PANCAKE STACK 15

Maple pecan syrup, sun-drenched berries

CINNAMON BRIOCHE FRENCH TOAST 15

Granny Smith apple compote, strawberries, candied pecans

BEVERAGES

AZUL SUNRISE MIMOSA 9

Domaine Ste. Michelle Brut and your choice of freshly squeezed Florida orange, or Italian blood orange juice
Bottomless 20

WLP SIGNATURE BLOODY MARY 10

Smirnoff Vodka and our signature bloody mary blend, olives, lemon, and lime
Bottomless 20

ORANGE JUICE 6

GRAPEFRUIT, APPLE, CRANBERRY OR TOMATO JUICE 5

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

ICELANDIC WATER - Still or Sparkling 8

FRESHLY BREWED STARBUCK'S® BLEND COFFEE

Regular or decaffeinated 3.5

Espresso, Cappuccino, Café Latte 5

Assorted Tazo teas 3.5

WESTIN FRESH BY THE JUICERY

Westin Fresh by The Juicery offers a menu of nourishing, revitalizing juices and smoothies curated by the experts at The Juicery.

FRESHLY SPUN JUICES 8

Beetroot, blueberry, pomegranate, spinach,  coconut water

Cucumber, honeydew melon, cilantro 

Carrot, orange, ginger, turmeric, mango 

SMOOTHIE 9

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

gf - This item is gluten free

Service charges and tax are additional. A 20% gratuity will be added to parties of 6 or more.



SuperfoodsRX™ "These nutritional powerhouse foods can help extend your health span - the extent of time you have to be healthy, vigorous and vital."

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.