



HANDCRAFTED COCKTAILS

BEAR 75 (5 OZ)	23
Prosecco, Empress elderflower rose gin	
NEXT LEVEL LEMONDROP (3.5 OZ)	22
Empress gin, Limoncello, Prosecco	
BEAR MOUNTAIN SPRITZ (4 OZ)	18
Aperol, Amaro Montenegro, Prosecco	
LAVENDER GIN SOUR (2 OZ)	18
Empress gin, lavender syrup, lemon, egg white	
DRIFTER (2 OZ)	19
Bearface Rye, Amaro, pineapple juice, honey syrup	
ORANGE BLOSSOM (2 OZ)	18
Okinawa gin, Aperol, Campari, lime	
JAMAICAN MULE (2 OZ)	15
Gold Rum, lime juice, Royal Jamican ginger beer	
CALLISTO BOULEVARDIER (2 OZ)	15
Bourbon, Amaro, cherry brandy, cacao, bitters	
POMEGRANATE PALOMA (2 OZ)	17
Clase Azul la Pinta, Mezcal, guava, pomegranate	
ROSEMARY MCCOY (2 OZ)	17
Ketel One, Grand Marnier, cranberry, rosemary syrup	
WARM APPLE CIDER MARGARITA (2 OZ)	18
Hot apple cider, Tequila Reposado, Triple Sec	
DUBLIN SMOKE (2 OZ)	22
Bushmills Whisky, Carolans Irish Cream, Kahlua, espresso	

WESTIN
HOTELS & RESORTS

VG Vegetarian **GF** Gluten free

Please advise your server of any allergies or dietary restrictions you may have.

All prices are subject to applicable government taxes.

An additional 18% service charge applicable for parties of 6 and above.

SNACKS

POTATO CHIPS VG 10
House-made potato chips, chipotle ranch

OLIVES VG 15
Chili, orange, thyme, parmesan rosemary grissini

HOUSE BREAD 13
Focaccia, sourdough

FOR THE TABLE

TRUFFLE FRIES VG GF 10
Grana Padano, chives, black truffle aioli

CAULIFLOWER WINGS VG 15
Crispy cauliflower, honey gochujang glaze, sesame aioli

NACHOS 14/24
Tortilla chips, cheese, tomato, onion, olives, jalapeños, salsa, sour cream

ADD

Guacamole 4

Chicken Breast 15

Andouja Sausage 6

WINGS 19

12 wings served with chipotle ranch yoghurt

CHOICE OF

BEAR Sauce, Charcoal Chili, Salt & Pepper

CRISPY BRUSSELS SPROUTS 11
Parmesan, chili flake, lemon, garlic

CALAMARI 22
Pickled jalapeño, tzatziki

MOUNTAIN FAVOURITES

TUNA TACOS GF 19
Ahi tuna, pico de gallo, avocado crema, corn tortilla

CHICKEN TACOS GF 19
Blackened chicken, lime jalapeño coleslaw, pico de gallo, corn tortilla

STEAK TACOS GF 19
Citrus-marinated tenderloin, pico de gallo, orange, corn tortilla

SIRLOIN BURGER 21
Onion ring, cheddar, lettuce, tomatoes

ADD

Side fries 7

HALIBUT & CHIPS 24
1 piece beer battered halibut, tartar sauce, coleslaw, lemon, house-cut fries

ADD

1 piece of halibut 9

BEEF DIP 21
Braised beef, fried onions, garlic aioli, provolone, Portuguese bread, au jus

CHICKEN SANDWICH 21
Yoghurt spiced fried chicken, coleslaw, house sauce, brioche bun

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