THE MIX

LOBBY LOUNGE BAR

TROPICAL COCKTAILS - \$12

Piña Colada

white rum, pineapple juice, coconut syrup, cream

Mai Tai

light rum, orange curacao, orange and pineapple juice, dark rum, dash of grenadine

Spanking the Monkey

Baileys, vodka, banana and coconut syrup, splash of milk

Westin Blue Lagoon

vodka, blue curacao, coconut syrup, splash of milk

Tequila Sunrise

tequila, orange juice, grenadine

Sex on the Beach

vodka, peach schnapps, grenadine, cranberry and orange juice

Margarita

tequila, triple sec, lime juice, and sweet & sour

Mango Berry

vodka, mango juice, and strawberry puree

CLASSIC COCKTAILS - \$12

Cosmopolitan

vodka, cointreau, lime and cranberry juice

Tom Collins

sugar, gin, soda

Sea Breeze

vodka, cranberry and grapefruit juice

Manhattan

Canadian whiskey, red vermouth

Kamikaze

vodka, triple sec, lime juice

Midori Sour

midori, sweet and sour mix, sprite

Bloody Mary

vodka, tomato juice, Tabasco, Worcestershire sauce, and horseradish

Mojito

white rum, lime, mint, sugar, and soda water

Moscow Mule

vodka, ginger beer, lime juice and sugar syrup

Old Fashioned

bourbon, sugar bitters, and orange

Long Island Iced Tea

light rum, vodka, gin, tequila, triple sec, sweet & sour, cola

SPARKLING WINE & CHAMPAGNE

	glass	bottle
Bottega Petalo Chandon Brut Guilleminot Brut Moët & Chandon Veuve Clicquot WHITE WINE	\$11 \$11	\$45 \$45 \$100 \$130 \$145
CHARDONNAY Wente Morning Fog, Livermore, CA Bread & Butter, Napa Valley, CA Montes Alpha, Chile Château de Maligny Petit Burgundy, Chablis Hartford Court, River Valley, CA	\$10 \$11 \$11	\$35 \$46 \$48 \$63 \$160
SAUVIGNON BLANC		
Guilbaud Frères Elite Kendall Jackson Sauvignon Blanc, CA Decoy, Sonoma County, CA Château Haut Selve Bordeaux, Graves Domaine Des Emois, Loire Valley, Sancerre	\$11 \$12	\$46 \$53 \$65 \$71 \$129
RED WINE		
CABERNET SAUVIGNON Thomas Hardy, South Australia Château La Branne Bordeaux, Médoc Sant' Elena (Cabernet Franc) Isonzo, Italy Justin Paso Robles, CA Kendall Jackson Santa Rosa, CA Château Haut Selve Reserve Bordeaux, Graves Sterling Napa Valley, CA Opus One	\$8 \$12	\$30 \$51 \$76 \$80 \$83 \$111 \$110 \$580
PINOT NOIR Bread & Butter Napa Valley, CA Les Cotilles Burgundy, Vin De France Elephant Hill Central Otago, NZ Bourgogne La Moutonnière, Burgundy	\$11 \$11	\$46 \$46 \$102 \$111
MERLOT Château La Branne Bourgeois Bordeaux, Medoc Elephant Hill Le Phant Rouge, NZ Château Haut Selve Bordeaux, Graves Silverado Vineyards Napa Valley, CA	\$12	\$51 \$61 \$71 \$100

APPETIZERS

SEASONED FRENCH FRIES \$10

SPICY CHICKEN WINGS \$17

Served with fries and garlic ranch dip.

NACHOS \$17

Crispy fried corn tortilla with tomato salsa, nacho meat sauce, guacamole, jalapeño peppers, and melted cheese.

MOZZARELLA STICKS \$17

Stringy mozzarella, coated in breadcrumbs. Served with marinara dip.

FRIED BREADED SHRIMP \$22

Served with tartar sauce.

FISH & CHIPS \$22

Battered fish fillet served with fries and tartar sauce.

CRISPY BASKET \$29

Fried fish, spicy chicken wings, fries, and nachos. Served with tartar sauce and ranch dip.

GRILLED SAUSAGE PLATTER \$29

Assorted grilled sausage, fries, broccoli, pickles, sauerkraut, mustard, and bbg sauce.

BURGERS & SNACKS

ALL BURGERS AND SNACKS SERVED WITH FRIES.

ISLAND BURGER \$20

Spicy seasoned 10oz. burger patty with bacon, cheese, and egg.

CRISPY CHICKEN BURGER \$19

Breaded chicken patty with lettuce and tomato.

FISH TACOS \$19

Grilled fish with crema sauce, spicy habanero sauce, and tomato cucumber salsa served on soft corn taco shell.

STEAK BURRITO \$20

Grilled steak, sauced pepper, guacamole, tomato salsa, dirty rice, crema, queso, and sour cream wrapped in a flour tortilla.

CLASSIC CLUB SANDWICH \$19

Chicken breast, bacon, egg, lettuce, and tomato on toasted white bread.

STEAK SANDWICH \$20

Thinly sliced roast beef, sautéed onions, Swiss cheese, and Au jus.

BOWLS

CLASSIC CAESAR SALAD \$15

Romaine lettuce, croutons, bacon bits, and garlic dressing.
Add chicken +\$5

Add shrimp +\$7

STEAK SALAD \$19

Grilled sliced steak with mixed greens, tomatoes, cucumber slices, and house dressing.

AHI TUNA POKE \$22

Sashimi grade raw ahi tuna served with fried chips.

ENTREES

ANGUS STRIPLOIN STEAK \$35

Served with red wine sauce and vegetables. Choice of mashed potatoes or rice.

GRILLED SALMON STEAK \$30

Served with lemon butter sauce and vegetables. Choice of mashed potatoes or rice.

PIZZA

AVAILABLE FROM 6:00 PM - 9:00 PM

SICILIAN \$25

Salami, pepperoni, ham, sausage

FOUR CHEESE \$25

Mozzarella, Romano, asiago, grana padano

KIDS MENU

MINI CHEESE BURGER \$12

4oz. burger patty with bacon, cheese, and egg. Served with fries.

CHEESE PIZZA \$12

Mozzarella cheese and tomato sauce.

HOUSE SALAD \$13

Mixed leaf salad, cucumber slices, olives, tomatoes, feta cheese, and croutons.
Choice of dressing: French, Thousand Island, or Ranch.
Add chicken +\$5
Add shrimp +\$7

SOUP OF THE DAY \$12

FRUIT BOWL \$13

LOCO MOCO \$22

Seasoned spicy 10oz beef patty with spicy mushroom cream sauce over rice, topped with an egg.

MARGHERITA \$23

Tomatoes, mozzarella, basil

MUSHROOM \$23

Assorted mushroom, feta cream, caramelized onions

PEPPERONI PIZZA \$12

Pepperoni sausage, tomato, and mozzarella.

Menu available from 11:00 AM - 10:00 PM. A customary 10% service charge will be added.

NON-ALCOHOLIC

Pepsi, Diet Pepsi, 7-up, Fiji Water \$4
Sparking Water \$7
Juice (orange, pineapple, apple, cranberry, mango, four season) $\$4$
BEER (DOMESTIC) \$6
Miller Lite
Budweiser
Budlight
BEER (IMPORTED) \$7.50
Heineken
Sapporo
Corona
Asahi Super Dry
BEER (DRAFT) \$9
Island IPA
Guam Gold