

THE GREAT ROOM

at The Westin South Coast Plaza

MIXOLOGY

Our handcrafted cocktails are expertly crafted with the finest ingredients, combining creativity and precision to deliver an unforgettable drinking experience. Whether you prefer something refreshing, savory, or indulgent, our selection promises to elevate any occasion with a unique, flavorful experience.

Segerstrom Martini

Gray Goose Vodka, Olives & Olive Vine, Black-pepper, Olive Oil

Espresso Martini

Absolut 80 Vodka, Kahlua, Liqueur 43, Espresso

Perfect Smoked Old Fashioned

Buffalo Trace Bourbon, Cherry Bitters
Brown Sugar Syrup, Black Cherry Syrup

Bulleit Sour

Bulleit Rye Bourbon, Lemon Juice, Simple Syrup
Egg whites, Aromatic Bitters, Red Wine Floater

Lemon Grove

Chopin Vodka, Limoncello, Simple Syrup, Lemon Juice
Marmalade, Egg White

Westin Repertory

Empress Gin, Lime Juice, Agave Syrup, Cucumber, Mint, Rose Water
Pinch Of Salt

Costa Paloma

Don Julio Tequila Blanco, Fresh Grapefruit Juice
Agave Syrup, Lime Juice, Fever Tree Soda Water

Salted Mezcalito

Casamigos Mezcal, Aperol, Cointreau, Agave Syrup, Lime Juice
Fresh Grapefruit Juice, Pinch Of Salt

Oc Margarita

Casamigo Tequila Blanco, Aperol, St. Germain
Lemon Juice, Angostura Bitters

Cheers to our 50 Years Golden Anniversary!

**A timeless toast to our hotel's legacy and the perfect blend of elegance,
a touch of luxury and celebration!**

Golden Jubilee Cocktail

Cognac, Grand Marnier, Fresh Lemon Juice, Honey Syrup
Sparkling Wine, Edible Gold Flakes, Dehydrated Orange Wheel

WELNESS-REFRESHERS

Refreshing beverages are made with a mix of fresh juices, herbs, and soda or tonic water — perfect for staying hydrated and energized without the spirit.

Hibiscus Refresher

Hibiscus tea, pineapple juice, lemon juice, agave syrup

Prebiotic Refresher

Prebiotic soda, pineapple juice, real coconut syrup

Strawberry Basil Refresher

Fresh strawberries and basil, lemonade, agave syrup, lemon, lime,
soda water

BEERS & SELTZERS +more

DOMESTIC BEER

Budweiser	Bud Light
Coors Light	Michelob Ultra

IMPORT BEER

Blue Moon	Heineken 0.0 – non alcoholic
Corona Extra	Modelo Especial
Firestone Walker 805	Guinness Stout
Heineken	Samuel Adams
Sierra Nevada Pale Ale	Stella Artois

TRADEMARK BREWERY BEER (16oz Can)

Located in Long Beach, CA, is founded by Sterling and Ilana — husband and wife. They created one of the only sustainability focused breweries in California. Ask your bartender for currently featuring!

SELTZERS

High Noon	Truly Hard Seltzer
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WINE

Is an alcoholic beverage made from fermented grapes or other fruits. The fermentation process occurs when yeast converts the sugar in the fruit into alcohol and carbonated dioxide.

CHAMPAGNE & SPARKLING & PROSECCO

Sparkling wines are produced in various regions worldwide using different carbonation methods, including the traditional method, where the wine undergoes a second fermentation in the bottle to create natural carbonation. Other techniques include the tank method and carbonation injection. Popular examples of sparkling wines include Prosecco from Italy and Cava from Spain.

Ruffino Organic

Prosecco, DOC Italy

Penelope Brut Rose

Sparkling, CA

Chandon Brut *Split-187ml*

Sparkling, CA

Chandon Brut

Sparkling, CA

Vueve Clicquot

Champagne, France

Moet & Chandon Imperial

Champagne, France

Telmont Reserve Brut

Champagne, France

Dom Perignon Brut

Champagne, France

ROSÉ WINE

Made from red grapes, but the skins are removed early in fermentation, giving it a pinkish color.

Bieler Pere at Fils Sabine

Rose – FR

RUMOR

Rose – Provence, FR

Chateau Minuty "M"

Rose – Provence, FR

PORTWINE—after dinner delighter

Port wine is a sweet, rich, and fortified wine from the Douro Valley in Portugal, made by fermenting grapes and adding aguardente to stop fermentation, preserving their sweetness. It is then aged in various ways to create different types, including Ruby, Tawny, and Vintage Port, each with distinct flavor profiles, and is enjoyed as a dessert or after-dinner wine.

Dows Tawny 10yr

Fonseca Bin 27

Dows Tawny 20yr

17.45% Staff Charge and 6.55% House Charge added to parties of 6 or more. Government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

WHITE WINES +more

Made from green or yellow grapes, white wine is fermented without the skins, resulting in a lighter color and flavor.

Josh Cellars

Chardonnay – CA

Mer Soleil

Chardonnay – Santa Lucia, CA

Sonoma Curtrier

Chardonnay – Russian River, CA

Pighin

Pinot Grigio – Friuli Grave, IT

Wairau River

Sauvignon Blanc – Marlborough, NZ

Chateau Ste. Michelle

Riesling – Colombia Valley, WA

Kim Crawford

Sauvignon Blanc – Marlborough, NZ

Chateau Ste. Michelle 'Indian Wells'

Chardonnay – Colombia Valley, WA

RED WINE +more

Made from dark-colored grape varieties, red wine is typically fermented with the grape skins, which gives it its color and tannins. Cabernet Sauvignon, Merlot, and Pinot Noir.

Josh Cellars

Cab Sauvignon – CA

The Federalist

Cab Sauvignon – Central Valley, CA

Daou Discovery

Cab Sauvignon – Paso Robles, CA

Meiomi

Pinot Noir – Sonoma County, CA

Bodega Cuarto Dominio Chento

Malbec – Mendoza, ARG

Troublemaker

Red Blend – Central Coast, CA

The Prisoner

Red Blend – Napa Valley, CA

Hess Allomi

Cab Sauvignon – Paso Robles, CA

Parducci Small Lot

Merlot – Mendocino, CA

Argyle

Pinot Noir – CA

The Pessimist by DAOU

Red Blend – Paso Robles, CA

PREMIUM LABELD

Cakebread

Cabernet Sauvignon
Napa Valley, CA 2021

Caymus Napa

Cabernet Sauvignon
Napa Valley, CA 2022

Chimney Rock

Cabernet Sauvignon
Napa Valley, CA 2021

SPIRITS

Spirits (also known as distilled liquors or hard liquor) are alcoholic beverages that are produced through the process of distillation, which involves heating a fermented liquid to separate the alcohol from water and other components.

VODKA

A distilled spirit made from fermented grains, such as wheat, rye, or corn, or sometimes from potatoes.

Absolut	Belvedere
Absolut Citron	Grey Goose
Absolut Mandarin	Ketel One
Absolute Vanilla	Smirnoff
Arbikie Nadar	Tito's

GIN

A distilled spirit made primarily from juniper berries; gin has a distinctive herbal flavor.

Beefeater	Gray Whale
Bombay Sapphire	Hendrick
Empress	Tanqueray

RUM

Made from sugarcane byproducts like molasses or sugarcane juice, rum is often sweet and can be enjoyed in cocktails or on its own.

Bacardi	Malibu
Captain Morgan	Myers Dark Rum
Cruzan Aged Light	Malibu

TEQUILA

Made from the blue agave plant. The agave hearts (or piñas) are cooked, fermented, and then distilled

Casamigos Blanco	Fortaleza
Casamigos Repesado	Jose Cuervo Tradicional Silver
Casamigos Anejo	Lalo
Clase Azul Reposado	Patron Silver
Don Julio Blanco	Patron Reposado
Don Julio Anejo	Siete Leguas Reposado
Don Julio 1942	

MEZCAL

Roasted agave is crushed, fermented, and then distilled, typically in clay or copper stills. The agave hearts are traditionally roasted in underground pits, imparting mezcal with its signature smoky flavor.

Casamigos Mezcal	Del Maguey Vida Mezcal
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LIQUEURS

These are spirits that have been flavored and sweetened, often with fruits, herbs, or spices.

Amaretto Disaronno	Fireball
Baileys	Frangelico
Campari	Jagermeister
Chambord	Luxardo Sambuca
Dom B+B	Southern Comfort

BOURBON

is a type of American whiskey, primarily made from a mash of at least 51% corn, with the remaining percentage typically made up of barley, rye, or wheat.

Angels Envy Bourbon	Jim Beam
Basil Hayden	Knob Creek
Buffalo Trace	Makers Mark
Bulleit Bourbon	Whistle Pig 6yr Bourbon
Elijah Craig	Woodford Reserve

WHISKEY

Made from fermented grain mash, which typically includes barley, corn, rye, and wheat, and aged in oak wooden barrels.

Crown Royale Jameson
Jack Daniels Suntory Toki

WHISKEY-RYE

Made from at least 51% rye, rye whiskey tends to have a spicier sharper flavor than bourbon.

Angels Envy Rye Whistle Pig 6yr Rye
Bulleit Rye Templeton Rye
Whistle Pig 12yr Old World Rye
Wild Turkey Longbranch

SCOTCH WHISKEY & SINGLE MALT

Scotch Whisky must be distilled and aged in Scotland for at least three years in oak casks. it's often known for its smoky peaty flavors.

Single Malt are made at a single distillery using only malted barley as the grain and distilled in pot stills.

Compass Box Orchard House
Dewars White Label Lagavulin 16yr
Glenfiddich 12yr Laphroaig 10yr
Glenlivet 12yr Macallan 12yr
Johnnie Walker Black Macallan 18yr
Johnnie Walker Blue Oban 14yr

LIQUEURS

These are spirits that have been flavored and sweetened, often with fruits, herbs, or spices.

Amaretto Disaronno Fireball
Baileys Frangelico
Campari Jagermeister
Chambord Luxardo Sambuca
Dom B+B Southern Comfort

COGNAC

is made from distilled wine, typically using specific grapes like Ugni Blanc, and aged in oak barrels, which gives it its rich and complex flavors.

Courvoisier VS Hennessy VSOP
Hennessy VS Remy Martin VSOP

BRANDY

Made from fermented fruit juice, usually grapes, but it can also be made from other fruits like apples or pears.

Copper and Kings Apple Brandy
Korbel Brady

SOMETHING SWEET

Decadent desserts to complement your cravings!

Rustic Apple Tart

Caramel sauce, pistachio dust, vanilla ice cream

Raspberry Cheesecake

Creamy cheesecake, fresh berries, whipped cream
black cherry sauce

Decadent Chocolate Cake

Chocolate mousse, chocolate shavings, raspberries
vanilla sauce

Rum Almond Cake

Fresh strawberries, caramel sauce, vanilla sauce
whipped cream

The Westin South Coast Plaza is proudly supporting Local Charities with a \$1 donation for every Wagyu Burger entrée sold.

The Westin South Coast Plaza | 714.250.5400 | Marriott.com/snawi
686 Anton Blvd, Costa Mesa, CA 92626

THE MENU

Our menu combines elements of Contemporary American Cuisine with Mediterranean, Asian, and Latin influences. It fits into the modern fusion category, with dishes that incorporate global influences while maintaining a strong American base.

STARTERS & SALADS + more

HOUSE-MADE FRIES ✓

Hand cut Kennebec potatoes, sea salt and vinegar brined; with chipotle aioli make it **TRUFFLE FRIES**

FRESH CORN TORTILLA CHIPS ✓, ✓ve

Molcajete salsa, add **GUACAMOLE**

GRILLED COUNTRY BREAD

Grilled Crema Bakery rustic bread, garlic olive oil; served with home grown meyer lemon compound butter

CHEESE + CHARCUTERIE

Three gourmet cheeses and two sliced meats, grapes, honey, jam, crackers

TUNA POKE

Fresh Bluefin tuna, black garlic shoyu, green onion, spicy aioli, ponzu, cilantro sesame seed; with house made taro chips

PORK BELLY WRAPS

Vande Rose Farms glazed and bruleed pork belly, kimchee, blistered shishitos scallion, sesame seed, sweet soy, spicy aioli

BUFFALO WINGS

8 deep fried chicken wings served dry with house buffalo sauce, ranch and pickled veggies

MARGHERITA ARTISAN WOODFIRE PIZZA

Grande mozzarella, Bianco tomatoes, sweet basil

THREE-PIGS ARTISAN WOODFIRE PIZZA

Artisan woodfire pizza, bacon, funnel sausage, wild arugula, pesto drizzle

CAESAR SALAD ✓

Baby romaine, house croutons, parmesan cheese, radishes, chives
Caesar dressing add **PROTEIN** | chicken | 1shrimp | salmon

SCARBOROUGH FARMS SPRING GREENS ✓

Baby greens, fresh citrus, cucumber, roasted beets, radish; citrus vinaigrette
add **PROTEIN** | chicken | 1shrimp | salmon

EAT WELL

Our chef has thoughtfully prepared these dishes with your well-being in mind, offering you the flexibility to choose your preferred portion size, maintain nutritional balance, and enjoy the highest quality ingredients.

SEARED KING SALMON

King Salmon filet, grilled maitake mushrooms, Romanesco puree
cauliflower salad, ginger vinaigrette

MEDITERRANEAN BOWL ✓

Quinoa, chickpeas, roasted peppers, cucumber, avocado, kalamata olives
grilled asparagus, tomato, feta cheese, fresh dill, lemon vinaigrette, tzatziki
add **PROTEIN** | chicken | 1shrimp | salmon

CHIPOTLE LIME SHRIMP SALAD

Marinated grilled shrimp, avocado, frisée, cherry tomato, red onions
chipotle lime

HOISIN TURKEY MEATBALLS

Lean turkey meatballs, jasmine rice, green onion, carrot, micro basil
hoisin sauce

HUMMUS AND CRUDITE ✓

Mixed veggies, garlic herb oil, griddled pita

TOMATO BASIL BISQUE

WAGYU BURGER

100% Australian Wagyu beef, white cheddar, crispy onions, lettuce, pickles
garlic aioli; with fries, fruit, or salad make it **TRUFFLE FRIES** add

ROASTED HALF CHICKEN

Buttermilk and pickle juice brined half chicken, smoky bbq house dry rub
mashed potatoes, charred broccolini

SEAFOOD + CHORIZO PASTA

Manila clams, bay scallops, jumbo shrimp, garlic white wine sauce
Spanish chorizo

GRASSFED FILET MIGNON + FRITES

Grassfed 7oz New Zealand Filet Mignon, parmesan fries, garlic butter