



ENTREES

Rise & Shine | 23

two eggs any style choice of sausage, bacon or chicken sausage choice of breakfast potatoes or fruit served with toast and preserves

BLTA* | 20

bacon | two fried eggs | arugula | tomato hass avocado | onion marmalade | black garlic aioli 9 grain toast | choice of breakfast potatoes or fruit

Sonoran Burrito* | 21

egg | bacon | potato | pepper jack cheese flour tortilla | salsa rojo | pico de gallo hass avocado | cotija

Bagel & Lox | 22

everything bagel | gravlax heirloom tomatoes | chive cream cheese capers | diced egg | petite salad

Paloma Pancakes | 22

mixed berries | spiced candied pecans | honey butter

Tucson Toast | 20

custard dipped | fresh berries | bourbon anglaise

Brioche Benedict* | 21

ahollandaise | choice of breakfast potatoes or fruit

Chicken & Waffles* | 21

crispy fried chicken | blue corn waffle mixed berries | honey butter | spiced maple

Chilaquiles* | 21

ancho chicken | scrambled eggs | cotija cheese | corn tortillas | salsa verde | scallion hass avocado | pico de gallo

GF

Avocado Toast* | 20

two poached eggs | hass avocado parmesan reggiano | arugula | croissant choice of breakfast potatoes or fruit

Build Your Own Omelet* | 19

choice of three: bacon | sausage | chicken sausage cheddar cheese | goat cheese | pepper jack cheese tomatoes | peppers | onions | mushrooms | spinach choice of breakfast potatoes or fruit served with toast and preserves

GF

HEALTHY START

Acai Bowl | 14

greek yogurt acai blend | mixed berries house granola | toasted coconut | cacao

GF

Steel Cut Oats | 13

brown sugar | honey butter | raisins | mixed berries

Fruit Plate | 14

citrus marscapone | 9 grain toast

Overnight Oats | 13

almond milk | oats | toasted coconut spiced candied pecans | mixed berries

Egg White Frittata* | 19

tomato | onion | red bell pepper | spinach goat cheese | petite salad

GF

Continental Plate | 15

greek yogurt acai blend or steel-cut oatmeal melon & berries | toast and preserves

SIDES

Protein | 9

sausage | bacon | chicken sausage | pork belly

Breakfast Potatoes | 9

Bagel and Cream Cheese | 9

Toast, Butter, and Preserves | 7

Two Farm Fresh Eggs* | 7

BEVERAGES

Westin Fresh by Juicery | 8

all natural house made juices

uzu ginger | spicy dandelion | melon turmeric spinach cucumber

Soft Drinks and Iced Teas | 6

Brewed Artisan Coffee | 5

caffe umbria

Rishi Teas 5

english breakfast | earl grey | matcha supergreen lavender mint | chamomile medley | turmeric ginger

Acqua Panna Still | 12

San Pellegrino Sparkling | 12

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

An 18% service charge will be automatically added to the bill for parties of 6 or more.

Please inform your server of any allergies or dietary restrictions.

DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free 🍴 = Healthy Option

LA • LUZ

RESTAURANT

FROM THE FIELDS

*add to any salad: chicken 8, carne asada 12, tiger shrimp 10, salmon 12, scallops 18

Cobb Salad | 16

crisp romaine | bacon | avocado | heirloom tomato | blue cheese | hard-boiled egg | ranch

GF 

Caesar | 15

parmesan reggiano | caesar dressing

V 

Ahi Tuna Nicoise

fingerling potato | haricot vert | Kalamata | egg
heirloom tomato | frisee | white balsamic

GF 

Petite Spinach | 16

apple | candied walnut | cranberries | red onion
radicchio | crispy chickpeas | blue cheese | citrus vinaigrette

GF 

Roasted Beets | 16

strawberry | arugula | spiced candied pecans
goat cheese | fig | sherry vinaigrette

GF 

STARTERS

Calamari* | 18

lemon sherry vinaigrette | arugula
pomodoro sauce

Taste Of The Southwest | 12

chili dusted crispy tortillas | salsa verde salsa
macha | salsa rojo
add: guacamole 5

GF • DF • VG

Paloma Sticky Wings* | 18

jumbo sweet & spicy wings served with
crudité and ranch

DF

Garden Bisque & Burata | 14

balsamic | heirloom tomato | focaccia

Quesadilla | 14

cheddar jack | chipotle aioli | pico de gallo
add: chicken tinga* 5 | carne asada* 6

V

GOURMET CREATIONS

all selections served with choice of french fries,
sweet potato fries, or fresh fruit.

BLTA* | 20

bacon | arugula | tomato | hass avocado
onion marmalade | black garlic aioli | 9 grain bread

Prime Burger* | 23

aged white cheddar | hatch chili | lettuce | tomato red
onion | garlic aioli | brioche bun
substitute an impossible patty to make vegetarian

Oven Roasted Turkey Breast | 20

9 grain | cranberry goat cheese
cucumber | sprouts | greens

New York Steak Sandwich* | 24

poblano | caramalized onion | jalapeño ranch
oaxaca cheese | banana pepper | toasted hoagie

Chicken Fried Chicken Biscuit* | 19

marinated chicken breast | arugula slaw
roasted poblano | mesquite honey | served open faced

ENTREES

Miso Salmon | 26

faro | cabbage | roasted vegetables

Sweet and Spicy Chicken | 26

faro | heirloom tomato | corn | cucumber
crispy onion| pepper jack cheese

Pappardelle Pasta | 32

wild mushroom | poached egg | parmesan reggiano
add: chicken 8, carne asada 12, tiger shrimp 10, salmon
12, scallops 18



Tuna Poke Bowl | 24

sticky rice | edamame | cucumber
avocado | radish | sriracha aioli

BEVERAGES

Soft Drinks and Iced Teas | 6

Brewed Artisan Coffee | 5

caffe umbria

San Pellegrino Sparkling | 12

Acqua Panna Still | 12

Rishi Teas 5

english breakfast | earl grey | matcha supergreen
lavender mint | chamomile medley | turmeric ginger

Westin Fresh by Juicery | 8


all natural house made juices

uzu ginger | spicy dandelion | melon turmeric
spinach cucumber

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Caesar | 15
parmesan reggiano | caesar dressing
V 

Mixed Greens | 16
grilled stone fruit | feta | candied almond | radish
pickled onion | blueberries | minted honey citrus vinaigrette
GF 

Petite Spinach | 16
apple | candied walnut | cranberries | red onion
radicchio | crispy chickpeas | blue cheese | citrus vinaigrette
GF 

Roasted Beets | 16
strawberry | arugula | spiced candied pecans
goat cheese | fig | sherry vinaigrette
GF 

STARTERS

Garden Bisque & Burata | 14
balsamic | heirloom tomato | focaccia

Taste Of The Southwest | 12
chili dusted crispy tortillas | salsa verde salsa
macha | salsa rojo
add: guacamole 5
GF

Salmon Tartare* | 20
fresh & smoked | white soy
asian pear | tapioca crunch
DF

Seared Scallops* | 24
sweet local corn | charred haricot vert
chili crunch | heirloom tomato | lemon
GF

Calamari* | 18
lemon sherry vinaigrette | arugula
pomodoro sauce

Bruschetta | 14
stracciatella | grilled stone fruit
prosciutto | balsamic | arugula
V

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ENTREES

Duroc Bone-in Pork Chop* 14oz | 38
fingerling potato | romesco sauce
summer squash chimichurri
GF

All Natural Chicken Breast* | 34
roasted garlic mashed potato | criolla manchego
rocket | prosciutto | creme fraiche
GF


Gnocchi | 34
sweet local corn | sonoran squash
heirloom tomato | shaved vegetables
*add: chicken 8, carne asada 12, tiger shrimp 10, salmon 12, scallops 18
V

Prime Burger* | 23
aged white cheddar | hatch chili | lettuce | tomato |
red onion | garlic aioli | french fries


Baja Striped Bass* | 42
citrus orzo | spring vegetable | frisee | picked vegetables
DF

Seared Salmon* | 40
english pea | shaved beets | heirloom tomato
DF

Prime New York* | 44
marbled potato | shishito peppers | tomato | ancho jus
GF • DF

Pappardelle Pasta | 32
wild mushroom | poached egg | parmesan reggiano
*add: chicken 8, carne asada 12, tiger shrimp 10, salmon 12, scallops 18


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