



# - DINNER -

## APPETIZERS

**WESO EMPANADA** \$7.99  
LOP

Ground beef seasoned with Weso's spice secret recipe and olives.

**VEGGIE EMPANADA** \$7.49  
LOP

Shaved brussels sprouts, roasted hatch chile, wild mushrooms, onions, and a combination of cheeses.

**ROASTED CAULIFLOWER** \$10.99  
LOP/Ø

Slow roasted whole cauliflower, Weso's secret spread served, macha aioli.

**BEET CARPACCIO** \$13.99  
LOP/Ø

Thin layers of Jospier roasted beets, arugula salad with flashed capers, and citrus vinaigrette.

**GRILLED PROVOLETA** \$9.99  
LOP/Ø

Marinated in olive oil, Weso's secret herbs, roasted red pepper, grilled toast points, and toreado chimichurri served on a skillet.

**BONE MARROW DUO** \$13.99  
LOP/Ø

Roasted, crispy bread crumbs, housemade tortillas served with a macha salsa.

**TUNA SHASHIMI** \$17.99  
LOP

Thin layers of tuna, capers, cucumber curls, spicy avocado cream, infusion soy sauce, drizzled with hibiscus reduction.

**WESO TROPICAL CEVICHE** \$15.99  
LOP

Prawn shrimp ceviche, onions, tomatoes, fresh pineapple, Fresno chiles, and serrano chiles in a coconut Leche de Tigre.

**WESO ROCKEFELLER OYSTERS** \$17.99  
LOP/Ø

Baked oysters with huitlacoche, spinach, bread crumbs, and melted cheese.

## OUT OF THE WESO GARDEN

**WESO CAESAR SALAD** \$14.99  
LOP

Grilled romaine hearts, shaved parmesan cheese, croutons, and housemade Caesar dressing.

**KALE SALAD** \$12.99  
LOP

Grilled peaches, Marcona almonds, cranberries, housemade requesón with mint jalapeño vinaigrette.

**ROASTED BEETS SALAD** \$12.99  
LOP/JO

Arugula, roasted beets, red onion, pistachios, red wine oregano vinaigrette, goat cheese-honey crouton.

**ROASTED POTATO AND VEGGIE SALAD** \$13.99  
JO

Roasted red potato, bell peppers, wild mushrooms, watercress, housemade requesón, citrus vinaigrette.

## BETWEEN THE BREAD

**CLASSIC BURGER** \$13.99  
LON

8 oz. beef patty, lettuce, tomato, caramelized onion, and malt vinegar marmalade on a toasted brioche.

**WESO BURGER** \$16.99  
LOP

Surf and Turf - 8 oz. beef patty, garlic sauteed shrimp topped with Weso's secret sauce.

**WESO FRIED CHICKEN SANDWICH** \$13.99

Melted white cheddar, arugula, tomatoes, red onions, and toreado aioli on a toasted brioche.

**BBQ BABY BACK RIB SANDWICH** \$13.99  
LON/JO

Slow-cooked pork rib, spicy aioli with granny smith, jalapeño and jicama slaw, toasted telera roll.

**LAMB BARBACOA** \$13.99  
LON

Mexican beer slow-braised lamb, Weso's secret spices, fresh onions, cilantro, radish, and avocado cream on a telera roll.

\*Choice of soup, salad or fries.



## WESO SPECIALTY SOUPS

**ROASTED CAULIFLOWER AND LEEK SOUP** \$7.99  
LOP/Ø

Slow cooked fire Jospier cauliflower, house crème fraîche, bacon bits, fried leeks.

**ROASTED FIRE PEPPERS BISQUE** \$7.99  
LOP/Ø

Combination of roasted bell peppers and herbs and white wine.

## PASTAS

**WILD MUSHROOM FETTUCINI** \$16.99  
LOP

Wild mushrooms, garlic, white wine creamy sauce.

**TRUFFLE LOBSTER MAC AND CHEESE** \$24.99  
LOP

Au Gratin combination of cheeses, crispy bread crumbs, and white truffle.

LOP = Lunch Option

LON = Lunch Only

JO = Jospier



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## WESO PRIME CUTS

**BONE IN FILET - 10 OZ** **\$39.99**  
LOP /

**BONE IN NEW YORK STRIP KANSAS CUT - 14 OZ** **\$32.99**  
LOP /

**NEW ZEALAND RACK OF LAMB - 13 OZ** **\$39.99**  
LOP /

**PORTERHOUSE - 20 OZ** **\$39.99**  
LOP /

**BONE IN COWBOY RIBEYE - 20 OZ** **\$39.99**  
LOP /

**BONE TOMAHAWK RIB EYE - 48 OZ** **\$89.99**  
LOP /

**PORTERHOUSE - 40 OZ** **\$74.99**  
LOP /

## TAQUERIA

**MAHI MAHI** **\$16.99**  
LON   
Adobo marinated, granny smith, jalapeño and jicama slaw, fresh radish, micro cilantro, avocado cream.

**PASTOR ARRACHERA** **\$22.99**  
LON   
Adobo and achiote marinade, skirt steak, pineapple spicy mint salsa.

**LAMB BARBACOA** **\$16.99**  
LON   
Mexican beer slow-braised lamb, Weso's secret spices, fresh onions, cilantro, radish, and avocado cream.

**ROASTED BEET** **\$14.99**  
LON /   
Slow roasted beet, caramelized onions, fried garbanzo beans, spicy aioli, micro intensity, housemade requesón, avocado cream.

**SIRLOIN TACOS WITH BONE MARROW** **\$16.99**  
LON /   
Jucy tender meat well seasoned on a cheese crust and homemade corn tortilla.

## LAND AND SEA

**SALMON FILET** **\$21.99**  
Hard seared Atlantic filet, roasted vegetables, tricolor quinoa, hibiscus reduction.

**PACIFIC HALIBUT ROULETTE** **\$35.99**  
Stuffed with jumbo asparagus, quinoa, roasted vegetables, and spicy hollandaise sauce.

**WHOLE BLACK BASS** **\$26.99**  
Whole, marinated in adobo, deep fry, with weso toreado chimichurri.

**SPICY SHRIMP FLAMBE** **\$23.99**  
U 10 prawn shrimp, onions tomato, jalapenos cilantro and chipotle. Mezcal flambe with a weso cream.

**PORK OSSO BUCCO** **\$23.99**  
Basted and slow cooked served in a bed of green apple butter.

**WESO PISTACHIO MOLE AIRLINE BREAST** **\$24.99**  
Airline breast resting on roasted potatoes and brussels sprouts, covered with a delicious homemade pistachio green mole.

## WESO SIDES **\$5.99**

**GRILLED ASPARAGUS IN LEMON PEPPER** LOP

**BRUSSELS SPROUTS WITH BACON AND CARAMELIZED ONIONS** LOP /

**ROASTED VEGETABLES** LOP /

**TRUFFLE PARMESAN HOUSE FRENCH FRIES** LOP

**CREAMY MASHED POTATOES** **\$4.99**  
LOP

**DOUBLE BAKED POTATO** LOP

**ORGANIC TRICOLOR QUINOA** LOP

**MAC AND CHEESE- PASTA WITH SECRET CHEESE SAUCE** LOP

## SWEET AND BAKE

**FLAN** **\$5.99**  
LOP  
Classic Mexican flan, fresh berries, housemade whipped cream.

**CHURROS** **\$5.99**  
LOP  
Sugar and cinnamon-dusted, house dulce de leche, fresh berries, and chantilly cream.

**CHEESE CAKE** **\$7.99**  
LOP  
Deconstructed Frangelico cheesecake, toasted coconut flakes, cookie crumble, wild berry.

**FLOURLESS CHOCOLATE CAKE** **\$6.99**  
LOP