



- 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 Jospo 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 Jospo 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 = Jospo



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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