

Breakfast

024
GRILLE

Starters

SLICED FRESH FRUIT PLATE ^{GF VG} 12
honey yogurt sauce

GREEK YOGURT PARFAIT ^{GF VG} 12
fresh berries & home-made granola

Fresh From The Oven Pastries

WARM CINNAMON ROLLS ^{VG CONTAINS NUTS} 9
candied pecans & cream cheese frosting

MIXED BERRY MUFFIN ^{VG} 9
cinnamon oatmeal streusel

WARM BUTTER CROISSANT ^{VG} 8

Sides

BACON ^{DF GF} 7

PORK LINK SAUSAGE ^{DF GF} 7

CHICKEN SAUSAGE ^{DF GF} 7

GRILLED HAM ^{DF GF} 7

TURKEY BACON ^{DF GF} 7

***TWO EGGS** 6

BREAKFAST POTATOES ^{DF GF VG} 6
peppers & onions

BAGEL & CREAM CHEESE 7
blueberry, plain or everything

GOLDEN HASH BROWNS 5

Entrées

TEXAS WAFFLE ^{VG CONTAINS NUTS} 18
Texas peach compote, candied pecans,
vanilla bean whipped cream

VANILLA BEAN PANCAKE ^{VG} 16
assorted berries & cream cheese frosting

***O24 BREAKFAST** ^{GF} 18
Choice of 1 bacon, sausage or grilled ham,
two eggs, hash browns, toast

CHORIZO BREAKFAST BURRITO ^{GF} 18
roasted potatoes, onions, peppers, shredded
cheddar, pico di galo, guacamole, sour cream

***HUEVOS RANCHEROS** ^{GF VG} 18
sunny eggs, ranchero sauce, soft warm
tortilla, refritos, cojita cheese, avocado,
pickle onion

BACON EGG & CHEESE CROISSANT 18
scrambled eggs, bacon, cheese

Westin Fresh by The Juicery

Enjoy nourishing juices and smoothies curated by the experts at The Juicery.

WELLNESS SMOOTHIE ^{DF GF VG} 12
pear, spinach, avocado

BLUE CHIA ^{DF GF VG} 12
apple, pineapple, chia, blueberry

SUPER GREENS ^{DF GF VG} 12
fennel, spinach, pear

CLASSIC EGGS BENEDICT 23
English muffin, shaved rosemary ham,
poached eggs, hollandaise sauce, hash
browns

CROQUE MONSIEUR 20
shaved country ham, gruyere cheese,
cheesy béchamel sauce, topped with a
fried egg and served with arugula salad

***TEXAS BRISKET SKILLET** ^{GF} 20
roasted potatoes, sautéed onions
& peppers, poached eggs, chipotle
hollandaise sauce, chimichurri sauce

CHICKEN & WAFFLES ^{CONTAINS NUTS} 22
fried cornish hen, Texas peach compote,
candied pecans, warm maple syrup

***CHILAQUILES** 18
eggs your way, crispy corn chips, chorizo,
salsa roja, queso fresco, cilantro, avocado

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes nutritional balance and quality of ingredients.

OUR SOURCING PROMISE



We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.

***AVOCADO TOAST** ^{VG} 18

Half Portion 16
poached eggs, smashed avocado, arugula,
pickled red onions, heirloom tomatoes

***EGG WHITE VEGETABLE OMELET** ^{GF VG} 20

Half Portion 18
egg white, spinach, sundried tomato,
mushrooms with arugula salad

SUPER FOOD OATMEAL ^{DF GF VG CONTAINS NUTS} 16

Half Portion 14
apples, blueberry, candied walnuts, dried
cranberry, brown sugar, oat milk

AÇAI BOWL 16

Half Portion 14
fresh berries, sliced bananas, toasted
coconut, chia seeds

Marriott Bonvoy® Titanium Elite Members

Qualifying members enjoy one item with a * including a cup of coffee and one juice of their choice.

DF Dairy Free | GF Gluten Free | VG Vegetarian | V Vegan
The Westin Houston, Memorial City

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.
945 Gessner Road, Houston, Texas 77024 T +1.281.501.4350 marriott.com/houmy

Starters

O24 CHARCUTERIE & CHEESE BOARD 22
duck liver pate with balsamic glaze, pickled house vegetables, whole grain mustard, lavash crackers

PORK & SHRIMP SPRING ROLL 17
garlic vinegar & sweet chili dipping sauces

MEDITERRANEAN HUMMUS 16
dill tzatziki, crumbled feta cheese, olives, grilled pita bread

CRISPY CALAMARI & FRIENDS 18
harissa aioli, pepperoncini, fried capers, fresno peppers

TEXAS BBQ BABY BACK RIBS ^{DF GF} 18
peach molasses BBQ sauce & pickled red onions

FRIED BRUSSEL SPROUTS ^{DF GF} 16
bourbon bacon tomato onion jam & balsamic drizzle

CRISPY FRIED CHICKEN WINGS 18
Choice of sauce | soy ginger sesame, parmesan garlic or buffalo

CHEESE QUESADILLA YOUR WAY 15
add chicken +2
add blackened shrimp +4
add beef brisket +4

Kettle

TOMATO BASIL BISQUE ^{GF VG} 8

CHEF INSPIRED SOUP OF THE DAY ^{VG} 8
To know about the options available today, kindly ask your server

Garden

FRIED CHICKEN CHOP SALAD 18
romaine lettuce, fire roasted corn, black beans, fried onions, tomatoes, green goddess dressing

ASIAN CHICKEN NAPA KALE SALAD ^{DF} 18
Napa cabbage, kale blend, shaved carrots, onions, mandarin oranges, roasted chicken, fried wontons, sesame miso dressing

SOUTHERN CAESAR SALAD ^{VG} 16
cornbread croutons, shaved parmesan, romaine, collard greens

ADD ONS
grilled chicken breast +6
grilled shrimp ^{DF GF} +8
*grilled salmon +8

Brick Oven Flatbreads

CAPRESE ^{VG} 16
fresh mozzarella, basil pesto, arugula, balsamic drizzle

MEAT LOVERS 18
sausage, pepperoni, meatballs

PROSCIUTTO, APPLE & BRIE 18
garlic chive cream, sliced prosciutto, granny smith apples, brie

CRAB 19
garlic chive cream, caramelized sweet onions, lump crab meat, balsamic

Entrées

***AHI TUNA POKE BOWL** 22
Asian slaw, pickled cucumbers, sliced avocado, seaweed salad, edamame, roe, sesame seeds, crunchy wonton, sweet soy sauce

SAUTÉED SHRIMP PASTA ^{CONTAINS NUTS} 22
strozzapreti pasta, spinach, toasted pine nuts, heirloom tomatoes, capers, garlic white wine butter sauce

BEER BATTER FISH & CHIPS ^{DF} 20
IPA beer batter, tartar sauce, seasoned French fries

***O24 BURGER** 20
avocado, tomato bacon onion jam fried onions, BBQ sauce, arugula

FRIED CHICKEN SANDO 18
pickled brine chicken, pepperoncini coleslaw, pickles & BBQ sauce

Desserts

LIMONCELLO RASPBERRY CAKE ^{VG} 8
layers of limoncello soaked sponge cake, lemon cream, raspberry marmalade

CAPPUNCCINO CAKE ^{VG} 8
alternating layers of espresso drenched chocolate sponge cake and coffee cream

MINI BOMBOLONI ^{VG} 8
soft fluffy fried dough, pastry cream, trio dipping sauces-warm chocolate ganache sauce, blueberry compote, bourbon vanilla bean anglaise sauce

GELATO & SORBETTO ^{DF GF VG} 7
dulce de leche, peach sorbetto, tiramisu gelato, chocolate gelato

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***ROMESCO SALMON** ^{DF GF} 38
Half Portion 28
roasted cauliflower & green salad

GARDEN BURGER ^{DF VG} 18
Half Portion 14
lettuce, tomato, onion, brioche bun, arugula salad

GRILLED SHRIMP TACOS ^{GF} 18
Half Portion 12
shaved red cabbage slaw, roasted tomato avocado salsa, avocado mousse

CAULIFLOWER TACOS ^{GF VG} 14
Half Portion 10
shaved red cabbage slaw, roasted tomato avocado salsa, avocado mousse

ASIAN CHICKEN NAPA KALE SALAD ^{DF} 20
Half Portion 18
Napa cabbage, kale blend, shaved carrots, onions, mandarin oranges, roasted chicken, fried wontons, sesame miso dressing

MEDITERRANEAN HUMMUS ^{VG} 16
Half Portion 12
dill tzatziki, olives, grilled pita bread

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duck liver pate with balsamic glaze, pickled house vegetables, whole grain mustard, lavash crackers

PORK & SHRIMP SPRING ROLLS 18
garlic vinegar & sweet chili dipping sauces

MEDITERRANEAN HUMMUS 16
dill tzatziki, crumbled feta cheese, olives, grilled pita bread

CRISPY CALAMARI & FRIENDS 18
harissa aioli, pepperoncini, fried capers, fresno peppers

TEXAS BBQ BABY BACK RIBS ^{DF GF} 18
peach molasses BBQ sauce & pickled red onions

FRIED BRUSSEL SPROUTS ^{DF GF} 16
bourbon bacon tomato onion jam & balsamic drizzle

CRISPY FRIED CHICKEN WINGS 18
Choice of sauce | soy ginger sesame, parmesan garlic or buffalo

***TUNA CRUDO** ^{GF} 20
calamansi citrus fennel slaw & avocado mousse

DEVILED EGGS ^{GF} 16
candied bacon & chives

CHEESE QUESADILLA YOUR WAY 18
Choice of protein | chicken, blackened shrimp or brisket

Kettle

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cornbread croutons, shaved parmesan, romaine, collard greens

ADD ONS
grilled chicken breast +6
grilled shrimp ^{DF GF} +8
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Brick Oven Flatbreads

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fresh mozzarella, basil pesto, arugula, balsamic drizzle

MEAT LOVERS 18
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garlic chive cream, sliced prosciutto, granny smith apples, brie

CRAB 19
garlic chive cream, caramelized sweet onions, lump crab meat, balsamic

Desserts

LIMONCELLO RASPBERRY CAKE ^{VG} 8
layers of limoncello soaked sponge cake, lemon cream, raspberry marmalade

CAPPUNCCINO CAKE ^{VG} 8
alternating layers of espresso drenched chocolate sponge cake and coffee cream

Entrées

SEAFOOD POT PIE 42
shrimp, scallop, crab, rich dill sauce, buttery flaky crust

SAUTÉED SHRIMP PASTA ^{CONTAINS NUTS} 35
strozzapreti pasta, spinach, toasted pine nuts, heirloom tomatoes, capers, garlic white wine butter sauce

BEER BATTER FISH & CHIPS ^{DF} 24
IPA beer batter, tartar sauce, seasoned French fries

SEAFOOD PASTA 38
squid ink linguine, scallop, lump crab, shrimp, spicy roasted tomato pesto

***ROMESCO SALMON** ^{GF} 38
roasted cauliflower & green salad

***O24 BURGER** 20
avocado, tomato bacon onion jam fried onions, BBQ sauce, arugula

ACHIOTE CHICKEN ^{DF GF} 28
cilantro rice & black bean avocado salsa

***GRILLED COFFEE CRUSTED TOMAHAWK** ^{DF GF} 135 Serves Two
gremulada, charred tomato on the vine, grilled asparagus, twice baked truffle baked potato

***GRILLED PETITE FILET** ^{DF GF} 54
***GRILLED NEW YORK STEAK** ^{DF GF} 48
grilled asparagus, roasted rosemary fingerling potatoes, green peppercorn demi

MINI BOMBOLONI ^{VG} 8
soft fluffy fried dough, pastry cream, trio dipping sauces-warm chocolate ganache sauce, blueberry compote, bourbon vanilla bean anglaise sauce

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