

CENTURY BREAKFAST MENU

6:30 AM - 11:00 AM



COCKTAILS

MIMOSAS

Signature Mimosas 8

Daily Grill Tableside Mimosa 32
Bottle of Sparkling Wine, Fresh Orange Juice

SIGNATURE BLOODY MARYS

Proudly Serving Bloody Buddy-Chili-Infused Vodka

DG Classic Bloody Mary 13
Hard-Boiled Egg with Chili-Lime Seasoning, Grilled Jalapeño, Fresh Lime, Olives

SUNRISE BREAKFAST*

Two Eggs, Two Pancakes, Smoked Bacon or Link Sausage or Canadian Bacon or Chicken Apple Sausage (+1), Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 17.50

BREAKFAST SPECIALITIES

Add: Link Sausage or Smoked Bacon 4

Buttermilk Pancakes (V) Three Pancakes, Maple Syrup 13 Add: Blueberries 2

Belgian Waffle (V) Mixed Berries, Whipped Cream, Maple Syrup 13.50

Add: Link Sausage or Smoked Bacon 4

Texas French Toast (V) Macerated Berries, Whipped Cream, Maple Syrup 13.50

Add: Link Sausage or Smoked Bacon 4

All The Meats Breakfast Sandwich* Scrambled or Over Medium Egg, Applewood Smoked Bacon, Sausage, Canadian Bacon, American Cheese | Served with Choice of Crispy Tots or Fresh Fruit 16

Everything Bagel & Lox Cream Cheese, Lox, Red Onion, Tomato, Capers, Lemon Zest, Chives 14.50

Smothered Breakfast Burrito Scrambled Eggs, Potatoes, Smoked Bacon, Mozzarella, Flour Tortilla, Queso Fresco, Avocado, Red Sauce | Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 16.50

Chilaquiles* (V) (GF) Scrambled Eggs, Fried Corn Tortilla Strips, Pico de Gallo, Queso Fresco, Sour Cream, Avocado, Housemade Ranchero Sauce 14

Huevos Rancheros* (V) (GF) Two Fried Eggs, Corn Tortillas, Spanish Rice, Avocado, Queso Fresco, Housemade Ranchero Sauce 14

OMELETS

Includes Toast and Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit

Three Egg Omelet (GF) (w/o toast) Choose Two: Bell Peppers, Mushrooms, Ham, Onions, Tomato, Spinach 14.50 Add: Smoked Bacon, Cheddar, Mozzarella, Swiss, Blue Cheese Crumbles 0.50 each, Avocado 2

Denver Omelet (GF) (w/o toast) Diced Ham, Red & Green Bell Peppers, Onions, Cheddar Cheese 15.50

Cobb Omelet (GF) (w/o toast) Chicken, Bacon, Green Onion, Avocado, Tomatoes, Blue Cheese 16.50

EGG DISHES

Add: Link Sausage, Smoked Bacon or Canadian Bacon 4 | Chicken Apple Sausage 5 | Egg Whites Available Upon Request

Eggs Benedict* Toasted English Muffin, Canadian Bacon, Two Poached Eggs, Housemade Hollandaise | Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 17

Skirt Steak & Eggs* (GF) (w/o toast) 5 oz cut, Two Eggs Any Style | Includes Toast and Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit. 26.50

Two Eggs Any Style* (V) (GF) (w/o toast) Scrambled, Fried or Poached | Includes Toast and Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 13.50

Protein Scramble* (GF) (w/o toast) Choice of Chicken or Pork Sausage, Bacon, Spinach | Includes Toast and Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 17.50

HEALTHY START

Good Start Breakfast (V) Housemade Granola, Fresh Berries, Banana, Yogurt 14.50

Egg White Omelet (V) (GF) (w/o toast) Mushrooms, Tomato, Scallions, Avocado-Tomato Salsa | Includes Toast and Choice of Breakfast Potatoes, Sliced Tomatoes or Fresh Fruit 16.50

SIDE ORDERS

Smoked Bacon (GF) 6 | Link Sausage (GF) 6 | Chicken Apple Sausage (GF) 7 | Breakfast Potatoes (V) (GF) 5

Silver Dollar Pancakes (V) 5 Toast (V) 3 | Sliced Avocado (V) (GF) 4 | Two Eggs* (V) (GF) 7

Seasonal Fruit (V) (GF) 8 | Canadian Bacon (GF) 6 | English Muffin (V) 3 | Bagel With Cream Cheese (V) 7

COFFEE & ESPRESSO

Coffee | Tea 3.5

Espresso Single or Double 4.25 | 5.25

Cappuccino 5.25

Cafe Latte 5

Cafe Mocha 5

FRESH-SQUEEZED JUICE

Orange or Grapefruit sm | lg 4 | 5

Cranberry, Pineapple, Apple or Tomato sm | lg 4 | 5

*Contains (or may contain) raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Additional nutrition information available upon request.



OFF THE GRILL

AHI TUNA SASHIMI* 19

Seared Rare, Sesame Seeds, Pickled Cucumber, Ginger, Wasabi, Crispy Spinach

LOADED MAC & CHEESE 15

Fontina, Gruyère, Cheddar, Sour Cream, Green Onions, Double-Smoked Bacon

SPINACH ARTICHOKE DIP 16

Carrots, Sourdough Crostini

CAESAR SALAD 9

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Signature Caesar Dressing

THE WEDGE 11

Iceberg Lettuce, Blue Cheese Crumbles, Double-Smoked Bacon, Tomatoes, Housemade Blue Cheese Dressing

MIXED GREENS SALAD 9

Cherry Tomatoes, Carrots, Choice of Dressing

SAUCY TOTS 7

Crispy Tots, Three Cheese Sauce, Bacon, Green Onions, Chipotle Ranch

SWEET POTATO FRIES 7

Creamy Blue Cheese Dressing

LOUISIANA CHICKEN 15

Tri-Color Carrots, Celery, Choice of Housemade Blue Cheese or Ranch Dressing

CHEESEBURGER SLIDER 17

3 All Beef Sliders, LTO, Pickles, Thousand Island Dressing

CRISPY CALAMARI 17

Pepperoncini Peppers, Marinara, Remoulade Sauce



HAND CRAFTED COCKTAILS

Our bar is staffed by professional mixologists who take pride in every cocktail they make. All cocktails are made from the finest freshly squeezed ingredients



RASPBERRY LEMONDROP

Grey Goose Citron, Lemon Juice, Raspberry, Sugar
Rim 15



SIDE CAR MARTINI

Hennessy VS, Cointreau, Freshly Squeezed
Lemon, with a Sugar Rim 14



CENTURY OLD FASHIONED

Knob Greek, Angostura and Black Walnut Bitters,
Simple Syrup 13



MAKERS MANHATTAN

Makers Mark Bourbon, Sweet Vermouth, Angostura
Bitters. Served with a Cherry Garnish 15



MOSCOW MULE

Titos Vodka, Fresh Squeezed Lime, Fever
Tree Ginger Beer 12



THE GRILL SIGNATURE MARGARITA

Patron and Cointreau, Freshly Squeezed
Lime Juice 13



CLASSIC COSMO

Ketel One Vodka, Cointreau, Cranberry and
Freshly Squeezed Lime Juice 13



GREEN APPLE MARTINI

Absolut Vodka, Sour Apple Pucker 13



RASPBERRY BERET

Absolut Strawberry Infusion, Raspberry
Puree, Proseco 12



PEACH FIZZ

Absolut Mandrin Vodka, Peach, Freshly
Squeezed Lime Juice, Proseco 12



NEGRONI

Hendricks Gin, Campari, Sweet
Vermouth 14



BEVERAGES

DINE IN

5410 W Century Blvd., Los Angeles, CA 90045 | 310-665-0149

HAND-CRAFTED SIGNATURE COCKTAILS

Featuring quality ingredients, created fresh to order

- Raspberry Beret** Absolut Vodka, Raspberry Puree, Prosecco 12
- Peachy Mule** Titos Vodka, Peach, Lime, Gingerbeer 12
**Make it a Classic Mule upon request*
- Watermelon Mojito** Bacardi Rum, Watermelon, Lime, Simple, Mint 12
- New School Paloma** Corralejo Blanco, Jalapeno Infused Aperol, Grapefruit, Lime, Agave 13
**Give it a smokey kick! Substitute El Silencio Mezcal upon request*
- Gin and the Giant Peach** Bombay Sapphire, Peach, Lime, Tonic, Basil 13
- Bourbon Smash** Old Forester Bourbon, Blueberry Puree, Lemon, Bitters, Mint 12

MOCKTAILS \$7

- Fizzy Fuzzy Ginger**
Peach, Lime, Gingerbeer, Mint, Splash of Soda
- Raspberry Watermelon Delight**
Raspberry & Watermelon Puree, Lime, Simple, Fresh Raspberry

BEER & SELTZER

drafts		bottles	
Modelo Especial	7	Miller Lite	6
Stone Delicious IPA	8	Budweiser	6
Rotating Seasonal Selections	8	Bud Light	6
<i>Please inquire with server</i>			
		Corona	6
		Michelob Ultra	6
		Heineken	7
		Truly Hard Sparkling Water	7 per can

WINE

sparkling

	glass	bottle
Tommaso Gambino, "Jules" Sparkling Rosé, Italy, NV	13	42
Chandon Brut, Yountville, CA	Split 13	46

white & rosé

	6oz	9oz	bottle
Sycamore Lane Chardonnay, California	10	14	36
"Eve", Chardonnay, Columbia Valley, WA	13	18	44
Ferrari-Carano, Chardonnay, Sonoma, CA	15	21	52
Alto Vento, Pinot Grigio, Delle Venezie, Italy	10	14	38
Justin, Sauvignon Blanc, Central Coast, CA	10	14	42
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	13	18	44
Listel, Rosé, "Grain de Gris Tête de Cuvée", Languedoc, France	10	14	38
Chateau d'Esclans, "Whispering Angel", Rosé, Provence, France	15	21	52

red

	6oz	9oz	bottle
Dreaming Tree, Pinot Noir, California	10	14	38
Landmark, Pinot Noir, "Overlook", Monterey Sonoma Santa Barbara, California	13	18	44
Josh Cellars, Merlot, California	10	14	38
Terrazas de los Andes, Malbec, "Altos del Plata", Mendoza, Argentina	10	14	38
The Prisoner Wine Company, Red Blend, "Unshackled", California	15	21	56
Guenoc, Cabernet Sauvignon, California	10	14	36
JaM Cellars, Cabernet Sauvignon, California	13	18	42
Justin, Cabernet Sauvignon, Paso Robles, California	17	25	64
Charles Smith Wines, "Boom Boom Syrah", Washington	13	18	44

BEVERAGES

Coke, Diet Coke, Sprite	3.5	Acqua Panna 16oz 33oz	5 8
Hank's Bottled Root Beer	4	Coffee Tea	3.5
Red Bull Regular or Sugar-Free	5	Espresso Single or Double	4.25 5.25
Iced Tea Unsweetened	3.5	Cappuccino	5.25
Hand-Shaken Lemonade		Latte	5
Traditional Strawberry Arnold Palmer	4.75	Mocha	5
Pellegrino 16oz 33oz	5 8		

DISCLAIMER: Alcoholic beverages that are packaged by this establishment are open containers and may not be transported in a motor vehicle except in the vehicle's trunk or, if there is no trunk, the container may be kept in some other area of the vehicle that is not normally occupied by the driver or passengers (which does not include a utility compartment or glove compartment (Vehicle Code Section 23225)). Further, such beverages may not be consumed in public or in any other area where open containers are prohibited by law.



DAILY 3 PM - 7 PM

HAPPY HOUR MENU

APETIZERS

Ahi Tuna Sashimi*

Seared Rare, Sesame Seeds, Pickled Cucumber, Ginger, Wasabi, Crispy Spinach, Blackened Upon Request 12

Tres Chicken Tacos

Shredded Lettuce, Pico de Gallo, Avocado, Cilantro Crema 11

Louisiana Hot Wings

Carrots, Celery, Choice of Housemade Blue Cheese or Ranch Dressing 12

Cheeseburger Sliders

3 All-Beef Sliders, LTO, Pickles, Thousand Island Dressing 13

Spinach Artichoke Dip

Carrots, Sourdough Crostini 12

Mini Wedge Salad

Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Tomatoes, Blue Cheese Dressing 8

Peach & Burrata Flatbread

Caramelized Onions, Calabrian Chiles, Honey, Arugula 11

COCKTAILS

Ol' Fashioned  Bourbon, Black Walnut, Angostura Bitters 9

Raspberry Beret Vodka, Raspberry Puree, Prosecco 9

Moscow Mule Vodka, Lime, Lemon, Ginger Beer 9

Margarita Tequila, Lime, Lemon, Triple Sec, Agave 9

Twisted Lemonade Vodka, Lemonade 9

HOUSE DRINKS 7

Ask your server for recommendations

DRAFT BEER 6

Ask your server about our local selections

WINE

wine by the glass 7

Chardonnay | Sauvignon Blanc

Pinot Noir | Cabernet

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Not all ingredients are listed in the menu. Please let your server know if you have food allergies or other preferences. Gluten free and nutritional information is available upon request.

 VEGETERIAN  VEGAN  GLUTEN FRIENDLY  DAILY GRILL FEATURES



DESSERTS

Chocolate Lava Bundt Cake

Chocolate Bundt Cake, Vanilla Ice Cream,
Hot Fudge Topping
10

Carrot Cake

Cream Cheese Icing, Toasted Pecans,
Whipped Cream, Cinnamon
11

Ba-Ba-Banana Pudding

Vanilla Wafers, Sliced Banana, Powdered Sugar
10

Key Lime Pie

Key Lime Custard, Graham Cracker Crust, Raspberry Sauce,
Whipped Cream, Lime Zest
10

Strawberries & Cream Cheesecake

Roasted Strawberries, Whipped Cream, Graham
Cracker Crumble
10

COFFEE & ESPRESSO

Cappuccino 5.25	Cafe Latte 5
Espresso 4.25 (s) 5.25 (d)	Cafe Mocha 5
Coffee 3.5	Hot Chocolate 3.5
Hot Tea 3.5	

CORDIALS

Baileys Irish Cream	13
Grand Marnier	13
Hennessy VS	13
Courvoisier VS	14
Hennessy VSOP	16
Rémy Martin VSOP	16
Negroni	14
Macallan 12 Year Scotch Whisky	16
Bulleit Bourbon	13

DG TICE Dessert re 7/15/22

The Westin Los Angeles Airport
5400 W Century Blvd, Los Angeles, CA 90045
(310) 216-5858