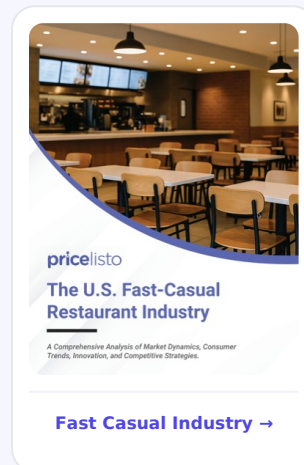




The Westside Local

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Recommended

ITEM	PRICE
Chilaquiles Baked corn tortilla chips, salsa verde, queso, fresco, braised shortrib, lime crema, charred corn salsa, pickled onion,...	\$15.00
Shortrib Burrito Braised shortrib, 2 eggs scrambled, potatoes, rice, white Cheddar, local flour, tortilla, lime crema, salsa verde, and m...	\$16.00
Chicken and Waffles Belgian style waffle, 2 fried buttonwood farm chicken tenders, sriracha maple glaze, and butter.	\$14.00
BLT+E Sandwich Brown sugar bacon, guacamole, butter lettuce tomato, 2 over easy eggs, and WSL hot sauce farm to market grains galore.	\$16.00
Summit Burger 1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, and farm to market brioche.	\$14.00

Starters

ITEM	PRICE
Donut Plate 2 pieces strawberry jam filled donut holes, fresh fruit, 2 pieces deviled eggs, cottonwood Cheddar, and farm to market p...	\$13.00
Lox Board Cured salmon, pickled red onion, cucumber, quark cheese, olives, and farm to market crackers.	\$18.00
Pint of Fries Parmesan and parsley, ketchup, roasted, garlic aioli, and Buffalo ranch (fries contain gluten).	\$7.00

Soups and Salad

ITEM	PRICE
Side Salad Shaved Brussel Sprouts / Slivered Almonds / Parmesan / Fried Shallots / Brown Sugar Bacon / Maple Tahini.	\$5.00
Entree	\$9.00
Soup Vegan tomato fennel soup.	\$3.00

Entrees

ITEM	PRICE
Stuffed French Toast Farm to market cinnamon raisin bread, WSL blueberry jam, cream cheese, fresh blueberries, and cream cheese glaze.	\$6.00
Biscuits and Gravy 2 buttermilk biscuits, local mushroom gravy, and breakfast potatoes.	\$7.00
Veggie Hash Roasted brussel sprouts, zucchini, corn, carrots, potatoes, kale, herbs, and hollandaise micro greens.	\$13.00
Crab Cakes Benny 2 pieces 4 oz crab cakes, poached eggs, tomato, WSL hollandaise, micro greens, and farm to market English muffin.	\$15.00
Chicken Burrito Braised chicken, 2 eggs scrambled, potatoes, rice, white Cheddar, local flour, tortilla, lime crema, rojo salsa, and mic...	\$16.00
Shortrib Burrito (Entrees) Braised shortrib, 2 eggs scrambled, potatoes, rice, white Cheddar, local flour, tortilla, lime crema, salsa verde, and m...	\$16.00

ITEM	PRICE
Chilaquiles (Entrees)	\$15.00
Baked corn tortilla chips, salsa verde, queso, fresco, braised shortrib, lime crema, charred corn salsa, pickled onion,...	
Chicken and Waffles (Entrees)	\$14.00
Belgian style waffle, 2 fried buttonwood farm chicken tenders, sriracha maple glaze, and butter.	
Veggie Burrito	\$15.00
2 eggs scrambled, corn, zucchini, carrots brussels sprouts, potatoes, spinach, white Cheddar, local flour tortilla, lime...	
Westside Breakfast	\$12.00
2 eggs any way, bacon, ham or sausage, toast, and potatoes or fruit.	

Sandwiches

ITEM	PRICE
Westside Pork Lover Sammy	\$14.00
2 over easy eggs, Hemme bros Cheddar bacon, circle b ham, and WSL strawberry jam farm to market croissant.	
Westside Veggie Lover Sammy	\$13.00
2 over easy eggs, grilled portobello mushrooms, roasted poblano, spinach, Hemme bros Cheddar black bean hummus, avocado...	
Lox Avocado Toast	\$13.00
Cured salmon, avocado spread, quark cheese, cucumber, capers, pickled onion, and toasted farm to market grains galore.	
Grilled Cheese Sandwich	\$13.00
White Cheddar, emmentaler, brie, farm to market sourdough, and tomato fennel soup.	
Summit Burger (Sandwiches)	\$14.00
1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, and farm to market brioche.	
BLT+E Sandwich (Sandwiches)	\$16.00
Brown sugar bacon, guacamole, butter lettuce tomato, 2 over easy eggs, and WSL hot sauce farm to market grains galore.	
Jalapeno and Jam Burger	\$16.00
1/2 lb brisket blend burger, roasted jalapeno cream cheese, bacon, butter lettuce WSL strawberry jam, and farm to market...	

Omelettes

ITEM	PRICE
Sausage Omelette	\$14.00
Windhaven farms pork sausage, local mushroom medley, roasted poblano, and Hemme bros Cheddar. Served with breakfast pota...	
Veggie Omelette	\$14.00
Local mushroom medley, grilled asparagus, local arugula, and quark cheese. Served with breakfast potatoes or fruit.	
Ham Omelette	\$14.00
Circle 'B' ham, Swiss, sauteed onions, red peppers, and spinach. Served with breakfast potatoes or fruit.	
3 Cheese and Bacon Omelette	\$14.00
Bacon, chives, smoked Gouda, Hemme bros cheddar, and gruyere. Served with breakfast potatoes or fruit.	
Chicken Fajita Omelette	\$14.00
Braised chicken, peppers and onions, pico lime crema, queso fresco, and avocado habanero sauce. Served with breakfast po...	
Shortrib Fajita Omelette	\$14.00
Braised shortrib, peppers and onions, pico lime crema, queso fresco, and avocado habanero sauce. Served with breakfast p...	

Blunch Sides

ITEM	PRICE
Brown Sugar Bacon	\$4.00
2 Pieces Strawberry Jam Donut Holes	\$4.00

ITEM	PRICE
House Lemon Blueberry Bread	\$4.00
1 Egg any Style	\$2.50
2 Pieces Deviled Eggs	\$2.50
Buttermilk Biscuit with Butter and Jam	\$2.50
Buttered Toast Sourdough with Jam	\$2.50
Grains with Jam	\$2.50
Local Sausage Patties	\$4.00
Circle B Country Ham	\$4.00
Croissant with Butter and Jam	\$4.00
House Hollandaise	\$2.50
Breakfast Potatoes	\$2.50
Fresh Fruit	\$2.50

Beverages

ITEM	PRICE
Coke	\$2.50
Diet Coke	\$2.50
Sprite	\$2.50
Topo Chico Mineral Water	\$3.50
Fresh Squeezed Lemonade	\$3.50
Fresh Squeezed Limeade	\$3.50
Seasonal House Sodas	\$3.00

Recommended

ITEM	PRICE
Grilled Cheese Sandwich White cheddar, emmentaler, brie, farm to market sourdough, tomato basil soup. Served with your choice of side.	\$13.00
Summit Burger 1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, farm to market, and brioche bun. Served with...	\$14.00
Westside Macaroni and Cheese Cavatappi, parmesan, smoked Gouda, bechamel, and garlic bread crumbs.	\$14.00
Tacos (3 Pieces)	\$15.00
Veggie Burger White beans, sweet potato, red peppers, jalapeno, quinoa, emmentaler, maple tahini, panko, micro greens, and farm to mar...	\$13.00

Starters

ITEM	PRICE
Chef's Antipasti Board Chef's season selection of meats, cheese, and assorted accoutrements.	\$24.00

ITEM	PRICE
Local Cheese Board Cottonwood Cheddar, green dirt seasonal cheese, green dirt fresh cheese, fresh fruit, and farm to market crackers.	\$18.00
Local Charcuterie Board WSL sausage, WSL corned beef, chicken liver, mousse, pickles, WSL sauerkraut, whole grain lager, mustard, Ibis country b...	\$18.00
Lox Board Cured salmon, pickled red onion, cucumber, quark cheese, olives, and farm to market crackers.	\$18.00
Bread and Butter Plate Maple cranberry butter, truffle and roasted garlic butter, apple preserves, and selection of Ibis bread.	\$8.00
Roasted Poblano and Spinach Dip Roasted poblano pepper, spinach, cream cheese, parmesan, breadcrumbs, corn tortilla chips, and baguette.	\$13.00
White Bean Hummus Plate WSL white bean hummus, everything bagel seasoning, carrot sticks,bell peppers, and grilled pita bread.	\$12.00
Elote Tater Tots Spicy roasted corn, jalapeno american, Habanero cheddar, cream cheese, pico, green onion, bacon, queso fresco, micro cil...	\$13.00
Pint of Fries Parmesan and parsley, WSL ketchup, roasted garlic, aioli, and jalapeno ranch.	\$9.00

Sandwiches

ITEM	PRICE
Grilled Cheese Sandwich (Sandwiches) White cheddar, emmentaler, brie, farm to market sourdough, tomato basil soup. Served with your choice of side.	\$13.00
Veggie Burger (Sandwiches) White beans, sweet potato, red peppers, jalapeno, quinoa, emmentaler, maple tahini, panko, micro greens, and farm to mar...	\$13.00
Grilled Chicken Kale Wrap Grilled chicken breast, shaved brussel sprouts, almonds, parmesan, fried shallots, brown sugar bacon, maple tahini, spin...	\$15.00
Chicken Tinga Torta Tomato & Chipotle Chili marinated chicken, smoked paprika aioli, pickled jalapenos, avocado, cabbage, Oaxaca Cheese, Gri...	\$15.00
Summit Burger (Sandwiches) 1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, farm to market, and brioche bun. Served with...	\$14.00
Caprese Burger 1/2 lb brisket blend burger, heirloom tomatoes, mozzarella, basil-mint pesto, balsamic reduction, farm to market brioche...	\$17.00
Blue Cheese Shroom Burger 1/2 lb brisket blend burger, Maytag Blue Cheese, garlic-shallot mushrooms, butter lettuce, Farm-to-Market brioche bun.	\$16.00
Reuben WSL cured corned beef, Swiss, whole grain, lager mustard, Thousand Island dressing, WSL sauerkraut, and farm to market m...	\$15.00
Fried Bologna Sammy Broadway Butcher Bologna, Swiss, whole grain lager mustard, roasted garlic slaw, Farm-to-Market Potato Bread.	\$14.00

Entrees

ITEM	PRICE
Westside Macaroni and Cheese (Entrees) Cavatappi, parmesan, smoked Gouda, bechamel, and garlic bread crumbs.	\$14.00
Seasonal Quinoa Roasted Brussels Sprouts / Kale / Radish / Red Onion / Mango / Red Pepper / Quark Cheese / Mango Ginger / Vinaigrette. V...	\$17.00
Basil-Mint Pesto Penne WSL Dairy-Free Walnut Pesto / Asparagus / Blistered Cherry Tomatoes / Spinach / Kalamata Olives / Gluten Free Penne *Co...	\$18.00

ITEM	PRICE
Tacos (3 Pieces) (Entrees)	\$15.00
Localities	
ITEM	PRICE
Seasonal Green Dirt Cheese	\$4.50
Cottonwood River Cheddar	\$4.50
Circle B Country Ham	\$4.50
WSL Corned Beef	\$4.50
Chicken Liver Mousse	\$4.50
WSL Rotating Sausage	\$4.50
House Hazelnut Banana Bread	\$4.50
Brie	\$3.50
Fresh Fruit	\$3.50
Green Dirt Fresh Cheese	\$3.50
Castelvetrano Olives	\$3.50
Pickled Vegetables	\$3.50
House Dill Pickle Spears	\$2.50
House Spicy Pickles	\$2.50
2 Pieces Deviled Eggs	\$2.50
Roasted Beets	\$2.50
Parmesan Crackers	\$2.50
French Baguette	\$2.50
Soup and Salad	
ITEM	PRICE
Kale	\$5.00
Shaved brussel sprouts, almonds, parmesan, fried shallots, brown sugar bacon, and maple tahini.	
Arugula & Spinach	\$5.00
Shaved Cottonwood Cheddar / Grapes / Salted Walnuts / Red Onion / Mint / Watermelon Vinaigrette **Contains nuts	
Lox Niçoise	\$19.00
WSL Cured Salmon / Fingerling Potatoes / Deviled Egg / Hemme Bros. Herbed Quark Cheese / Cherry Tomatoes / Arugula / Fou...	
Vegan Tomato Basil Soup	\$3.00
Daily Soup	\$3.00
Beverages	
ITEM	PRICE
Coke	\$2.50
Diet Coke	\$2.50

ITEM	PRICE
Sprite	\$2.50
Arnold Palmer	\$3.00
Seasonal House Sodas	\$3.00
Fresh Squeezed Lemonade	\$3.00
Fresh Squeezed Limeade	\$3.00
Topo Chico Mineral Water	\$3.50

Recommended

ITEM	PRICE
Grilled Cheese Sandwich White cheddar, emmentaler, brie, farm to market sourdough, tomato basil soup. Served with your choice of side.	\$13.00
Summit Burger 1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, farm to market, and brioche bun. Served with...	\$14.00
Tacos (3 Pieces)	\$15.00
Veggie Burger White beans, sweet potato, red peppers, jalapeno, quinoa, emmentaler, maple tahini, panko, micro greens, and farm to mar...	\$13.00
Westside Macaroni and Cheese Cavatappi, parmesan, smoked Gouda, bechamel, and garlic bread crumbs.	\$14.00

Starters

ITEM	PRICE
Chef's Antipasti Board Chef's season selection of meats, cheese, and assorted accoutrements.	\$24.00
Local Cheese Board Cottonwood Cheddar, green dirt seasonal cheese, green dirt fresh cheese, fresh fruit, and farm to market crackers.	\$18.00
Local Charcuterie Board WSL sausage, WSL corned beef, chicken liver, mousse, pickles, WSL sauerkraut, whole grain lager, mustard, Ibis country b...	\$18.00
Lox Board Cured salmon, pickled red onion, cucumber, quark cheese, olives, and farm to market crackers.	\$18.00
Bread and Butter Plate Lemon Blueberry & Honey Butter, Garden Herb-Garlic Butter, Apple preserves, artisan bread.	\$9.00
Roasted Poblano and Spinach Dip Roasted poblano pepper, spinach, cream cheese, parmesan, breadcrumbs, corn tortilla chips, and baguette.	\$13.00
White Bean Hummus Plate WSL white bean hummus, everything bagel seasoning, carrot sticks,bell peppers, and grilled pita bread.	\$12.00
Elote Tater Tots Spicy roasted corn, jalapeno american, Habanero cheddar, cream cheese, pico, green onion, bacon, queso fresco, micro cil...	\$13.00
Pint of Fries Parmesan and parsley, WSL ketchup, roasted garlic, aioli, and jalapeno ranch.	\$9.00

Sandwiches

ITEM	PRICE
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Grilled Cheese Sandwich (Sandwiches)	\$13.00
White cheddar, emmentaler, brie, farm to market sourdough, tomato basil soup. Served with your choice of side.	
Veggie Burger (Sandwiches)	\$13.00
White beans, sweet potato, red peppers, jalapeno, quinoa, emmentaler, maple tahini, panko, micro greens, and farm to mar...	
Heirloom B.L.T.	\$15.00
Brown Sugar Bacon, Goode Acres Heirloom tomatoes, butter lettuce, tomato jam, lemon basil aioli, Farm-to-Market wheat.	
Summit Burger (Sandwiches)	\$14.00
1/2 lb brisket blend burger, butter lettuce, emmentaler, Dijon vinaigrette, farm to market, and brioche bun. Served with...	
Blue Cheese Shroom Burger	\$16.00
1/2 lb brisket blend burger, Maytag Blue Cheese, garlic-shallot mushrooms, butter lettuce, Farm-to-Market brioche bun.	
Caprese Burger	\$17.00
1/2 lb brisket blend burger, heirloom tomatoes, mozzarella, basil-mint pesto, balsamic reduction, farm to market brioche...	
Chicken Tinga Torta	\$15.00
Tomato & Chipotle Chili marinated chicken, smoked paprika aioli, pickled jalapenos, avocado, cabbage, Oaxaca Cheese, Gri...	

Entrees	
ITEM	PRICE
Roasted Cauliflower Steak	\$19.00
Harissa & Shakshouka Spice Blend / Mashed Parsnip / Quinoa-Tabbouleh Salad	
Garden Herb Chicken	\$27.00
Pan seared airline chicken breast, fingerling potatoes, blistered cherry tomatoes, fried chicken skins, rosemary-thyme-D...	
Basil-Mint Pesto Penne	\$18.00
WSL Dairy-Free Walnut Pesto / Asparagus / Blistered Cherry Tomatoes / Spinach / Kalamata Olives / Gluten Free Penne *Co...	
Pan Seared Salmon	\$26.00
Pan Seared Salmon / Coconut Curry Spaghetti / Squash / Cauliflower / Red Pepper / Snap Peas / Mango Chutney	
Miso Barramundi (Farm Raised Asian Sea Bass)	\$28.00
Pan Seared Iowan Barramundi / Rice Noodles / Red Pepper / Mushrooms / Bok Choy / Green Onion / Miso Broth	
Westside Macaroni and Cheese (Entrees)	\$14.00
Cavatappi, parmesan, smoked Gouda, bechamel, and garlic bread crumbs.	
Seasonal Quinoa	\$17.00
Roasted Brussels Sprouts / Kale / Radish / Red Onion / Mango / Red Pepper / Quark Cheese / Mango Ginger / Vinaigrette. V...	
Steak Frites	\$38.00
Grilled 12oz Ribeye / WSL Garlic Parmesan / Pomme Frites / Sweet'n'Spicy Rub / Cajun Butter	
Garden Herb Chicken (Entrees)	\$28.00
Pan Seared Buttonwood Farms Airline Chicken Breast, Fingerling Potatoes, Blistered Cherry Tomatoes, Fried Chicken Skins,...	
Tacos (3 Pieces) (Entrees)	\$15.00

Localities	
ITEM	PRICE
Seasonal Green Dirt Cheese	\$4.50
Cottonwood River Cheddar	\$4.50
Circle B Country Ham	\$4.50
WSL Corned Beef	\$4.50
Chicken Liver Mousse	\$4.50
WSL Rotating Sausage	\$4.50

ITEM	PRICE
House Hazelnut Banana Bread	\$4.50
Brie	\$3.50
Fresh Fruit	\$3.50
Green Dirt Fresh Cheese	\$3.50
Castelvetrano Olives	\$3.50
Pickled Vegetables	\$3.50
House Dill Pickle Spears	\$2.50
House Spicy Pickles	\$2.50
2 Pieces Deviled Eggs	\$2.50
Roasted Beets	\$2.50
Parmesan Crackers	\$2.50
French Baguette	\$2.50

Soup and Salad

ITEM	PRICE
Kale Shaved brussel sprouts, almonds, parmesan, fried shallots, brown sugar bacon, and maple tahini.	\$5.00
Arugula & Spinach Shaved Cottonwood Cheddar / Grapes / Salted Walnuts / Red Onion / Mint / Watermelon Vinaigrette **Contains nuts	\$5.00
Lox Niçoise WSL Cured Salmon / Fingerling Potatoes / Deviled Egg / Hemme Bros. Herbed Quark Cheese / Cherry Tomatoes / Arugula / Fou...	\$19.00
Vegan Tomato Basil Soup	\$3.00
Daily Soup	\$3.00

Beverages

ITEM	PRICE
Coke	\$2.50
Diet Coke	\$2.50
Sprite	\$2.50
Arnold Palmer	\$3.00
Seasonal House Sodas	\$3.00
Fresh Squeezed Lemonade	\$3.00
Fresh Squeezed Limeade	\$3.00
Topo Chico Mineral Water	\$3.50