

Table 89

STARTERS

FRENCH ONION SOUP

Caramelized Thyme Onion | Baguette Croutons | Provolone Cheese
10

KOREAN PORK BAO BUNS

Slow Cooked Pork Belly | Korean BBQ Sauce Chives | Pickled Red Onions | Toasted Sesame Seeds | Bao Buns
14

MICHELADA CEVICHE*

Key West Shrimp | Red Snapper | Tomato | Jalapeno | Tajin Crackers
20

TEMPURA SHRIMP

Crispy Jumbo Shrimp | Citrus Herb Relish | Lime
18

TOSTONES CON VERDURA

Roasted Vegetables | Swiss Chard | Cotija Cheese | Avocado Cucumber | Crema
12

SANDWICHES

Your Choice Of Side

EL CUBANO PRESSED SANDWICH

Roasted Pork | Ham | Caramelized Onions | Pickles | Swiss Cheese | Dijonaise | Cuban Bread
18

WESTON SMASH BURGER

Brisket & Short Rib Blend | Gruyere Cheese | Vidalia Onion Jam Lettuce | Tomato | Brioche Bun
20

THE HILLS PRIME RIB DIP

Oven Roasted Ribeye | Gruyere Cheese | Caramelized Onions Herb Au Jus | Toasted Hoagie
20

T89 WAGYU BURGER

Crumbled Blue Cheese | Tomato Jam | Truffle Oil | Frisée Mix Red Onion | Tomato
21

ANTI-PASTO

CROQUETAS DE JAMON

Tasso Ham | Roasted Poblano Crema
14

SPANISH STYLE MUSSELS

Chorizo Sausage | Garlic | Tomato | Chili De Arbol | Thyme White Wine | Butter | Grilled Sourdough
18

MYSTRAS PASTA

Mizithra Cheese | Lumache Pasta | Brown Butter | Pistachios Castelvetrano Olives | Fried Sage | Garlic
18

VODKA PASTA

Pancetta | Passata | Cream | Vodka | Parmesan | Lumache
18

PESTO BUCATINI

Bucatini Pasta | Pesto | Sun-Dried Tomatoes | Grilled Chicken Breast | Walnut Crumble
18

FARMER'S MARKET GREENS

Add Grilled Chicken 8 | Shrimp 10 | Steak 12 | Salmon 10

CAESAR SALAD

Romaine & Kale | White Anchovies | Charred Onion Crumble Parmesan
14

BURRATA & QUINOA SALAD

Aji Amarillo Vinaigrette | Basil | Jubilee Tomatoes | Herb Gremolata
22

STEAK HOUSE WEDGE

Little Gems | Grape Tomato | Pickled Red Onion | Blue Cheese Bacon Lardons | Creamy Ranch | Everything Spice | Dill
14

TUNA POKE*

Edamame | Cucumber | Avocado | Radish | Pineapple | Seaweed | Scallions | Cabbage | Wontons | Gochujang Vinaigrette
20

BIG PLATES

Accompaniments: Chimichurri | Demi Glace or Weston Steak Sauce

BEEF

BONE-IN BRAISED SHORT RIB

Anson Mills White Corn Grits Agrodolche Kale | Mint & Parsley Gremolata
42

PRIME DENVER CUT

Sea Salt & Cracked Pepper | Cabernet Reduction | Crushed Potatoes Broccolini
38

SKIRT STEAK

Cuban Marinated Skirt Steak Caramelized Onions | Black Beans & Rice | Chimichurri
32

SEA

BRANZINO PAPILLOTE

Sweet Peppers | Olives | Shallots | Confit Tomatoes | Crispy Citrus Zested Potato Wedges | Lemon Beurre Blanc
42

MOROCCAN SALMON

Ginger Scented Jasmine Rice | Baby Bok Choy | Pineapple Curry
29

OTHER

CAULIFLOWER STEAK HW

Harissa Spiced | Grilled | Warm Hummus | Toasted Cashews
22

PORK MILANESA

Arugula | Jicama | Tomato | Red Onion Basil Garlic Vinagrette
24

CHICKEN PAILLARD

Sofrito Marinated Chicken Cutlet | Farro Salad | Arugula | Gigante Beans | Shaved Red Onion | Basil Vinaigrette
26

PIZZAS

Hand Tossed

CHEESE

Mozzarella | Parmesan | Pomodoro
16

MARGHERITA

Tomato | Mozzarella | Basil | Olive Oil
18

PEPPERONI

Pomodoro | Mozzarella | Parmesan | Oregano | Chili Flakes
20

SIDES

CRUSHED POTATOES

Charred Onion Crema | Chives | Cheddar
7

FARMER'S MARKET VEGETABLE

Changes Daily
6

WESTON SALAD

Artisan Greens | Tomato | Cucumber | Red Onion | Cheddar Cheese | Basil Vinagrette
8

GRILLED ASPARAGUS

8

FRENCH FRIES

5

CHEDDAR GRITS

6

TRUFFLE FRIES

Rosemary | Parmesan | Truffle Oil | Garlic Aioli
8

HW: Health & Wellness. For Gluten-Free and Vegan options, please ask your server. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if there are any dietary requirements or food allergies.

COCKTAILS

BREWS

FILTHY BLOODY MARY Svedka Vodka Filthy Bloody Mary Mix Chili Lime Salted Rim Pickle Olives Chorizo 12
JALISCO SPRITZ Flecha Azul Tequila Aperol Grapefruit Juice Lime Juice Prosecco 11
WHITE COSMO Tito's Handmade Vodka Cointreau White Cranberry Lime Juice 12
VARDEN VESPER Wheatley Vodka Bar Hill Gin Cocchi Americano Lemon Peel 14
AVIATION New Amsterdam Gin Maraschino Liqueur Crème de Violette Lemon Juice Filthy Black Cherry 13
APPLE MULE Jim Beam Apple Cider Ginger Beer Mint Leaves Green Apple 11
JUNGLE BIRD Myers's Rum Pineapple Juice Campari Lime Juice Simple Syrup 14
SHOW ME THE HONEY Yellowstone Bourbon Simple Syrup Angostura Bitters Filthy Black Cherry 13
VANILLA OLD FASHIONED Woodford Reserve Bourbon Vanilla Simple Syrup Peach Bitters 14

Coors Light	6
Miller Lite	6
Michelob Ultra	6
Corona Light	7
Stella Artois	7
Yuengling Light	7
Heineken Light Zero	7
Modelo Especial	7
Voodoo Ranger Juicy Haze IPA	7
Red Bull Energy Drink	9
White Claw Hard Seltzer	7

FEATURED BEER ON TAP

Guinness	8
Ever Haze IPA	8
Sunrise Wheat	8
Fat Tire	7
Modelo	7
Stella Artois	7
Miller Lite	6
Michelob Ultra	6

WINE

SPARKLING

La Marca Prosecco	10 45
---------------------	---------

WHITE

Maso Canali Pinot Grigio	13 52
Matua Sauvignon Blanc	10 45
Frank Family Carneros Chardonnay	15 69
Talbott Kali Hart Chardonnay	47
Poggio al Tesoro Solosole Vermentino	12 45
La Jolie Fleur Rosé	11 44

RED

Hahn S.L.H. Pinot Noir	14 68
Frei Brothers Merlot	13 52
DAOU Cabernet Sauvignon	12 54
Prati by Louis M. Martini Cabernet Sauvignon	75
Frank Family Napa Valley Cabernet Sauvignon	89
Poggio al Tesoro Mediterra Toscana Blend	65

The automatic 19% service charge collected for all food and beverage is not a tip or gratuity.
This service charge may be distributed to certain food and beverage service employees.