

RESTORE BALANCE
THIS MORNING

Our SuperFoods breakfast menu features revitalizing dishes made from powerhouse ingredients rich in nutrients, *antioxidants and delicious taste so you can start your day feeling recharged.*

superfoods

Wild salmon, blueberries, oranges, apples, tomatoes, soy, oats, yogurt, walnuts, honey, avocado, egg whites, cinnamon, whole grains, spinach...

invigorate**G MARKET FRESH FRUITS & BERRIES**

A bountiful selection of the seasons best with local cooper's honey flavored yogurt 11

**STEEL-CUT CINNAMON SCENTED OATMEAL**

Peach compote, walnuts, local cooper's honey drizzle 9

**WHOLE GRAIN CEREAL OR CRUNCHY ALL NATURAL GRANOLA**

Seasonal berries or sliced bananas and choice of milk 11

**RENEWAL**

Chef's blend of granola, natural yogurt, seasonal fruit, fresh berries and fruit smoothie of the day 13

rejuvenate

Served with bottomless Starbucks coffee or Tazo teas

EGG WHITE AND FRESH SPINACH FRITATA

Folded with sautéed onions, low-fat cheddar cheese, slow roasted tomato, baby spinach salad, balsamic drizzle 13

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TRADITIONAL EGGS BENEDICT*

Canadian bacon, English muffin, hollandaise, hash browns 14 substitute smoked salmon for 4

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from the griddle

BUTTERMILK PANCAKES 10

BANANA PANCAKES 12

Union Horse reserve whisky maple syrup, Chantilly cream

BLUEBERRY BUTTERMILK PANCAKES 11

BRIOCHE FRENCH TOAST 12

Caramelized apples and cranberries

BELGIAN WAFFLE 12

Berry compote, Chantilly cream

Orange 3
Grapefruit 3
Cranberry 3
Apple 3
V8 3
Tomato 3
Pineapple 3

Tazo Teas Assorted Decaf and Regular 3
Espresso 3
Cappuccino 4
Latte 4
Mocha 4
Coffee Decaf and Regular 3

breakfast table

Seasonal fruits and berries, yogurt, steel cut oatmeal, whole grain cereals, all natural granola, eggs, smoked bacon, sausage, breakfast potatoes, waffle bar, fresh bakery selections, bagels with cream cheese, selection of breakfast juices, freshly brewed Starbucks coffee and assorted Tazo teas 16

indulge

Served with bottomless Starbucks coffee or Tazo teas

CONTINENTAL BREAKFAST

Two breakfast pastries, butter, preserves, yogurt parfait with berries 12

G THREE EGG OMELET*

choose three items from the following: spinach, peppers, red Onions, scallions, mushrooms, country ham, pork sausage, turkey sausage, Swiss cheese, cheddar cheese and jack cheese. Served with hash browns and toast 14 Add Smoked Salmon 4

G AMERICAN BREAKFAST WITH CAGE FREE EGGS*

Two eggs, with your choice of, bacon, pork sausage, turkey sausage, or ham steak with breakfast hash browns, toast 13

BREAKFAST COMBO*

Two cage free eggs your way, two strips of smoked bacon, two plain buttermilk pancakes with syrup 14

THE WESTIN

KANSAS CITY
AT CROWN CENTER

BREAD CHOICES 4

WHITE
WHOLE WHEAT
MARBLE RYE
SOUR DOUGH

FRESH PASTRY CHOICES 4

FRUIT DANISH
CHEESE DANISH
MAPLE NUT DANISH
BRAN MUFFIN

options

Toast with butter & preserves 4
Hash browns 4
Grilled ham 5
Sausage links 5
Smoked bacon 5
Yogurt parfait 6 
choice of blueberry, raspberry or blackberry with granola and vanilla
Bagel with cream cheese 5

dairy

Whole milk
2% milk
Skim milk 
Soy milk
Almond milk
Chocolate milk

JUICES

Celery, cucumber, lime, coconut water 7
Carrot, orange, ginger, turmeric, mango 7

SMOOTHIES

Kale, spinach, banana, mango, cinnamon smoothie 7
Raspberry, strawberry, mint, rose water, dates, almond milk smoothie 7



For parties of 8 or more there will be an automatic service charge of 18% added to your check. *these items may contain raw or undercooked ingredients. *consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness. We take pride in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions. We ask that you please allow a minimum of 20 minutes for gluten-free menu preparations. please ask your server  about any gluten free options that may be available.