

Lunch Options Near the Westin Seattle



Barolo Ristorante
1940 Westlake Avenue
Seattle, WA 98101
(206) 770-9000
.2 mile from hotel

It's where tradition and innovation merge in modern comfort; Italian ancestry and family spirit, encased in a warm and inviting setting surrounded by wax-dripping candelabras, Italian glass chandeliers, a 20-seat communal table, comfortable booths to watch the action in the room or a cozy table for two to catch a private moment.



Cinque Terre Ristorante
2001 Westlake Avenue
Seattle, WA 98121
(206) 456-6300
.2 mile from hotel

Modern Italian featuring cuisine from Italy's Riviera regions with an oyster bar and an emphasis on local seafood, house-made pastas and artisan pizzas.



Dahlia Lounge
2001 4th Ave
Seattle, WA 98121
(206) 682-4142
.1 mile from hotel

From the smell of the wood burning grill, to the swirl of world-class wine in the glass, to the first bite from the fresh northwest sea bar, Dahlia Lounge is the quintessential Seattle restaurant experience. A winner of a Diners' Choice 2018 award.



Lola
2000 4th Ave
Seattle, WA 98121
(206) 441-1430
.1 mile from hotel

Renowned chef and author Tom Douglas' Lola restaurant is a staple of Seattle's dining scene. Lola features the classic produce of the Pacific Northwest mingled with cooking styles of Greece; the menu offers modern Mediterranean and North African riffs on local ingredients such as Anderson Valley lamb, Penn Cove shellfish and wild Bristol Bay sockeye salmon.



Mamnoon Street

2020 6th Avenue
Seattle, WA 98121
(206) 327-9121
.1 mile from hotel

Mamnoon Street is a fast-paced Lebanese/Syrian restaurant that opened in February 2016 to great acclaim. It is the young, vigorous, athletic sibling of the award-winning Mamnoon restaurant. At Mamnoon Street we have multiple very distinctive programs that all intertwine into what makes visiting us a very special experience.



Miller's Guild

612 Stewart St
Seattle, WA 98101
(206) 443-3663
.1 mile from hotel

The vibrancy of Miller's Guild and its craft cooking is anchored by its nine-foot-long, custom wood-fired Infierno grill. James Beard Award-winning chef and proprietor Jason Wilson creates a menu showcasing extended dry-aged beef, inspired vegetables, the freshest seafood, rustic baked goods and accompanying craft cocktails made with spirits house-finished in oak casks.