



BEVERAGES

SPARKLING

NV Arte Latino, Cava, Brut, Spain	12
NV La Marca Prosecco, Veneto, Italy 187ML	14
NV Ruffino, Moscato d'Asti, Veneto, Italy	14
NV Baron de Seillac, Brut, France	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, France	15

WHITES & ROSE

Riesling, Dr. L, Mosel, Germany	12
Rosé, Martin Ray, Santa Rosa, California	12
Rose, Whispering Angel, Cotes de Provence, France	15
Sauvignon Blanc, Veramonte, Casablanca Valley, Chile	12
Sauvignon Blanc, White Haven, Marlborough, New Zealand	15
Chardonnay, Wente, 'Morning Fog', Central Coast, California	13
Chardonnay, Chahelam INOX, Willamette Valley, Oregon	16
Chardonnay, Frank Family Vineyard, Carneros, California	18
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14

REDS

Pinot Noir, Firesteed, Oregon	13
Pinot Noir, Belle Glos, Clark & Telephone, California	20
Merlot, Hahn, California	10
Merlot, Decoy, Sonoma County, California	14
Cabernet Sauvignon, Lyeth, California	12
Cabernet Sauvignon, Smith & Hook, Central Coast, California	17
Cabernet Sauvignon, Justin, Paso Robles, California	22
Malbec, Catena, Mendoza, Argentina	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, France	14
Zinfandel, Seghesio, Sonoma County, California	15
Tempranillo, El Vinculo Crianza, La Mancha, Spain	15

COCKTAILS 16

THE NORTH COUNTRY GIRL	
Crooked Water Old Hell Roaring Bourbon, Orange Bitters, Vanilla Bean Infused Syrup, Luxardo Cherry	
PURPLE BULLET	
Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange, Rosemary Sprig	
THE GRAND MARAIS	
Vodka, Cointreau, Blood Orange Puree, Dehydrated Orange Wheel	
THE BOTANICAL	
Bombay Sapphire Gin, Lillet Blanc, Aperol, Grapefruit Peel, Prosecco	
LELA SPRITZ	
Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange	
PALOMA	
Milagro Blanco Tequila, Lime Juice, Fresh Grapefruit Juice, Club Soda, Grapefruit, Salted Rim	
KIR ROYALE	
Crème de Cassis, Prosecco, Blackberries, Mint	
ESPRESSO MARTINI	
Stoli Vanil, Godiva Chocolate, Kahlua, Espresso, Chocolate Shavings	
DRAFT	
*ROTATING SEASONAL MENU	8
BOTTLES & CANS	
Bud Light	6
Michelob Ultra	6
Miller Lite	6
Corona	7
Amstel Light	7
Heineken	7
Pilsner Urquell	7
Guinness Draught	8
Loon Juice	8
White Claw	7

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CRUDOS

A selection of Raw Dishes

AHI TUNA POKE* 18

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Wonton Chips

SNAPPER CEVICHE* 19

Onion, Lime, Orange, Cilantro, Aji Amarillo

SCALLOP CARPACCIO* 21

Olive oil, Yuzu, Preserved Lemon, Espelette

SALADS

LELA SIMPLE SALAD 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 12

White Anchovy, Parmesan, Croutons

HEIRLOOM TOMATO & BURRATA 18

Basil Puree, Lela Lava Salt, Heirloom Tomato, Crostini

MEDITERRANEAN SALAD 18

Arcadian Greens, Frisee, Feta, Shaved Onion, Pepperoncini, Cherry Tomato, Cucumber, Kalamata, Sunflower Seeds, Red Wine & Herb Vinaigrette

ADD CHICKEN 11, ADD STEAK 15, ADD SHRIMP 12, ADD SALMON 15

SMALL PLATES

SOUP DU JOUR C 6/ B 10

Chef's Choice Soup of the Day

MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

CRAB CAKE 20

Corn, Chorizo, Tomato, Chive

PAN SEARED SCALLOPS 22

Corn & Gorgonzola crème, Arugula, Pancetta, Orange Gastrique

LOBSTER DEILED EGGS 18

Pancetta, Tarragon Aioli, Trout Roe

STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeno, Tomato Broth

MARGHERITA FLATBREAD 16

Pomodorraccio, Mozzarella, Basil

SMOKED SALMON FLATBREAD 20

Chive & Goat Cheese Crème Fraiche, Capers, Shaved Onions, Dill

HOUSE-MADE PASTAS

All of pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

STEAK TAGLIATELLINI 24

Beef Tips, Mushroom, Spinach, Gorgonzola cream

LOBSTER LINGUINI 31

Pancetta, Potato, Peas, Mushroom

SHRIMP SCAMPI 23

Tagliatellini, Grilled Bread, Capers, Lemon Butter, White Wine, Garlic

BUCATINI FRUTTI DE MARE 31

Scallop, Calamari, Mussels, Shrimp, Tomato Confit

BUTTERNUT SQUASH RAVIOLI 26

Ricotta, Almond Sauce, Sage

LARGE PLATES

WAYGU BURGER* 24

Gochujang, Gruyere, Romaine, Tomato, Gherkin

CHILEAN SEA BASS 40

Pork Belly Tomato Stew

PAN SEARED SALMON* 36

Grilled Lemon, Creamed Leeks & Spinach

VEAL MILANESE 63

Green Salad, Lemon Vinaigrette

ROASTED CHICKEN 32

Potato, Rosemary, Thyme Chicken Jus

PRIME STEAKS

USDA Prime Steaks. Choice of Demi-Glace or Brandy Peppercorn Sauce

PETIT BEEF TENDERLOIN* 6oz 50

NY STRIP* 12oz 73

COULOTTE* 8oz 36

RIB-EYE* 16oz 76

SIDES

POMME FRITES 9

POTATO PUREE 9

SAUTEED MUSHROOMS 13

SAUTEED ASPARAGUS 13

HONEY GINGER PETIT CARROTS 13

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