



## SMALL PLATES

### YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries

### STEEL CUT OATMEAL 12

Banana, Blueberries, Granola, Craisins, Honey

### BOWL OF BERRIES 9

Raspberries, Blueberries, Blackberries

### CEREAL 10

Cheerios, Raisin Bran, Frosted Mini Wheats, Rice Krispies, Served with Banana  
Choice of Skim Milk, 2 % Milk or Whole Milk

## ENTREES

### TWO EGGS ANY STYLE 16

Hash Browns, Choice of Bacon or Sausage, Choice of Toast

### CLASSIC EGGS BENEDICT 16

Ham, Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

### CRAB CAKE BENEDICT 24

Poached Eggs, Hollandaise, Frisée, Hash Browns, English Muffin

### BUILD YOUR OWN OMELET 18

Choose 3: Ham, Sausage, White Cheddar, Mozzarella, Pepper, Onion, Spinach, Tomato, Hash Browns,  
Choice of Toast

### STEAK & EGGS\* 27

6 oz Coulotte Steak, Two Eggs Any Style, Hash Browns, Choice of Toast

### LOX BAGEL 19

Smoked Salmon, Capers, Red Onion, Tomato, Cream Cheese, Mixed Greens, Plain Bagel

### AVOCADO TOAST 17

Avocado Spread, Two Eggs Any Style, Feta, Frisée, Multigrain Toast

### CROISSANT BREAKFAST SANDWICH 15

Arugula, Tomato, Avocado Spread, Over Hard Egg, White Cheddar, Hash Browns

### BACON & EGG SANDWICH 16

Scrambled Eggs, Cheddar Cheese, Tomato, Bacon, Brioche Bun, Hash Browns

### BRIOCHE FRENCH TOAST 18

Whipped Cream, Berry Compote

### BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

## SIDES

HASH BROWNS 6

APPLEWOOD SMOKED BACON 6

SAUSAGE 6

TURKEY BACON 6

TOAST 5

PASTRY BASKET 10

PLAIN GREEK YOGURT 6

NON-FAT YOGURT 6

SEASON FRUIT BOWL 7

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## BEVERAGES

STARBUCKS COFFEE 5  
AMERICANO 5  
ESPRESSO 5  
DOUBLE ESPRESSO 7  
LATTE | CAPPUCCINO 6  
CHAI LATTE 6  
HOT CHOCOLATE 5  
SELECTION OF TEAS 5

JUICE 5  
*Apple, Cranberry, Orange*

### ADD ONS

FLAVORS .50  
*Vanilla, Sugar Free Vanilla,  
Caramel, Hazelnut*

NON-DAIRY 1  
*Soy, Almond, Coconut, Oat Milk*

## COCKTAILS

BLOODY MARY 12  
Tito's, Zing Zang Bloody Mary Mix, Worcestershire, Tabasco, Celery Salted Rim

BLOODY MARIA 13  
Milagro Silver, Zing Zang Bloody Mary Mix, Cholula, Chamoy and Tajin Salted Rim

MIMOSA 10  
Arte Latino Cava Brut, Orange Juice

BELLINI 12  
La Marca Prosecco, Peach Puree

IRISH COFFEE 12  
Jameson Irish Whiskey, Baileys Irish Cream, Coffee

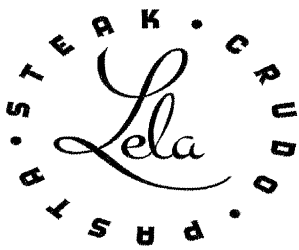
## DRAFT BEERS

\*\*ROTATING SEASONAL MENU 8

### BEERS - BOTTLES & CANS

Bud Light	6	Michelob Golden Light	6
Miller Lite	6	Michelob Ultra	6
Corona	7	Amstel Light	7
Heineken	7	Stella Artois	7
Heineken Zero	7	Surly Furious	8
White Claw	7	Guinness Draught	8
Nutrl	8	Loon Juice	8

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# LUNCH MENU

## CRUDOS

*A selection of Raw Dishes*

### AHI TUNA POKE\* 19

Soy-Sesame Vinaigrette, Spring Onion, Mango, Edamame, Wonton Chips

### SNAPPER CEVICHE\* 19

Red Onion, Lime, Orange, Cilantro, Ginger, Tomato, Plantain Chips

## SALADS

### LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

### ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovy, Parmesan, Croutons

### HEIRLOOM TOMATO & BURRATA 16

Basil Puree, Lela Lava Salt, Crostini

### SUMMER SALAD 16

Mixed Greens, Bacon, Tomato, Onion, Avocado, Mango, Yuzu Vinaigrette

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

## SMALL PLATES

### SOUP DU JOUR C 8/ B 10

Chef's Choice Soup of the Day

### MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

### LOBSTER DEVEILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

### CRAB CAKE 20

Fennel, Roasted Corn, Tomato, Gandules, Cilantro Aioli

### MARGHERITA FLATBREAD 15

Pomodorraccio, Mozzarella, Basil

## LARGE PLATES

### WAYGU BURGER\* 18

Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion and Choice of Greens or House Cut Fries

\*\*ADD BACON \$3

### SMOKED SALMON CLUB 22

Arugula, Tomato, Onion, Dill Spread, Bacon and Choice of Greens or House Cut Fries

### SEARED CHICKEN BLT 18

Swiss, Bacon, Tomato, Onion, Dressed Greens and Choice of Greens or House Cut Fries

### PULLED PORK SANDWICH 18

Smoked Pulled Pork, Coleslaw, House Pickles, Chipotle Aioli and Choice of Greens or House Cut Fries

### STEAK FRITES\* 27

6oz Coulotte, House Cut Fries, Chimichurri, Garlic Aioli

### FISH & CHIPS 24

Beer Battered Cod, Tartar Sauce, Coleslaw, House Cut Fries

### FISH TACOS 22

Grilled Cod, Avocado, Tomato, Cilantro, Cabbage, Chipotle Aioli

## HOUSE-MADE PASTAS

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

### BOLOGNESE PAPPARDELLE 22

Veal, Beef, Pork, Tomato, Pecorino

### SHRIMP SCAMPI 24

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

### PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

## SIDES

### HOUSE CUT FRIES 10

### CHARRED BROCCOLINI with SHALLOT BUTTER 10

### SAUTEED ASPARAGUS 11

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## HAPPY HOUR 4 - 6 PM

\$2 OFF SPECIALTY COCKTAILS, BEER, WINE & \$3 OFF FOOD

### FOOD

HOUSE CUT FRIES 10  
Garlic Aioli

MEATBALL 12  
Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 21  
Chorizo, Fennel, Jalapeño, Tomato Broth

SMOKED SALMON FLATBREAD 18  
Chive & Goat Cheese, Crème Fraiche, Capers, Shaved Onions, Dill

LOBSTER DEVEILED EGGS 17  
Pancetta, Tarragon Aioli, Trout Roe

MARGHERITA FLATBREAD 15  
Pomodorraccio, Mozzarella, Basil

### COCKTAILS

THE NORTH COUNTRY GIRL 16  
Crooked Water Old Hell Roaring Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

PEACH SANGRIA 12  
White Wine, Grand Marnier, Peach Puree, Vanilla Bean Simple Syrup

BLACKBERRY SANGRIA 12  
Red Wine, Brandy, Orange Juice, Blackberry Puree, Simple Syrup

SPIKED STRAWBERRY LEMONADE 14  
Henrick's Gin, St. Germain Elderflower, Lemonade, Strawberries

LELA SPRITZ 13  
Aperol, Prosecco, Sparkling Water, Bitters, Dehydrated Orange

PALOMA 14  
Milagro Blanco Tequila, Lime Juice, Grapefruit Juice, Club Soda, Grapefruit, Salt

KIR ROYALE 12  
Crème de Cassis, Prosecco, Blackberries, Mint

ESPRESSO MARTINI 16  
Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlua

### DRAFT BEERS

\*\*ROTATING SEASONAL MENU 8

### BEERS - BOTTLES & CANS

Bud Light	6	Michelob Golden Light	6
Miller Lite	6	Michelob Ultra	6
Corona	7	Amstel Light	7
Heineken	7	Stella Artois	7
Heineken Zero	7	Surly Furious	8
White Claw	7	Guinness Draught	8
Nutrl	8	Loon Juice	8

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## CRUDOS

*A selection of Raw Dishes*

### AHI TUNA POKE\* 19

Soy-Sesame Vinaigrette, Spring Onion, Mango, Edamame, Wonton Chips

### SNAPPER CEVICHE\* 19

Red Onion, Lime, Orange, Cilantro, Ginger, Tomato, Plantain Chips

### BEEF CARPACCIO\* 22

Allumette Potato, Arugula, Capers, Pine Nuts, Parmesan, Dijonnaise, Truffle Oil

## SALADS

### LELA SIMPLE SALAD HALF 7/ FULL 11

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

### ROMAINE CAESAR SALAD HALF 8/ FULL 12

White Anchovy, Parmesan, Croutons

### HEIRLOOM TOMATO & BURRATA 16

Basil Puree, Lela Lava Salt, Crostini

### SUMMER SALAD 16

Mixed Greens, Bacon, Tomato, Onion, Avocado, Mango, Yuzu Vinaigrette

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

## SMALL PLATES

### SOUP DU JOUR C 8/ B 10

Chef's Choice Soup of the Day

### MEATBALL 12

Pork, Beef, Veal, Tomato Garlic Confit

### CHICKEN WINGS 16

Choice of Sweet Chili, Buffalo, Jerk

### LOBSTER DEILED EGGS 17

Pancetta, Tarragon Aioli, Trout Roe

### CRAB CAKE 20

Fennel, Roasted Corn, Tomato, Gandules, Cilantro Aioli

### STEAMED MUSSELS 21

Chorizo, Fennel, Jalapeno, Tomato Broth

### MARGHERITA FLATBREAD 15

Pomodorraccio, Mozzarella, Basil

### SMOKED SALMON FLATBREAD 18

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

### LOBSTER LINGUINI 38

Lobster Tail, Peas, Sauteed Mushroom, Lobster Bisque

### SHRIMP SCAMPI 24

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

### BUCATINI FRUTTI DE MARE 35

Scallop, Mussels, Shrimp, Tomato Confit

### PESTO GNOCCHI 22

Sauteed Mushroom, Tomato, Homemade Pesto, Pecorino

## LARGE PLATES

### WAYGU BURGER\* 18

Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion

*Choice of Greens or House Cut Fries*

\*\*ADD BACON \$3

### PAN SEARED SCALLOPS 26

Pea Puree, Tomato, Peapods, Mushroom

### CHILEAN SEA BASS 38

Peapods, Corn, Celery, Saffron Pepper Puree

### PAN SEARED SALMON\* 32

Eggplant, Tomato, Pattypan Squash

### SMOKED PORK CHOP\* 34

Apple Compote, Potato Puree, Petit Carrots, Shallot, Chipotle Glaze

### ROASTED CHICKEN 26

Confit Potato, Broccolini Rosemary, Thyme Chicken Jus

## PRIME STEAKS

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

\*\*ADD LOBSTER TAIL 21, SHRIMP 17

### PETIT BEEF TENDERLOIN\* 8oz 48

NY STRIP\* 12oz 60

COULOTTE\* 8oz 34

RIB-EYE\* 16oz 68

## SIDES

HOUSE CUT FRIES 10

POTATO PUREE 9

SAUTEED MUSHROOM 11

SAUTEED ASPARAGUS 11

CHARRED BROCCOLINI with SHALLOT BUTTER 10

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## COCKTAILS

### KIR ROYALE 12

Crème de Cassis, La Marca Prosecco, Blackberries, Mint

### ESPRESSO MARTINI 16

Stoli Vanil, Caffè Borghetti, Bailey Irish Cream, Kahlua

### SPICY MANGO MARGARITA 14

Milagro Silver, Cointreau, Mango Puree, Lime Juice, Simple Syrup, Chamoy and Tajin Salted Rim

### BLOOD ORANGE COSMOPOLITAN 16

Tito's Vodka, Cointreau, Blood Orange Puree, Lime Juice, Cranberry Juice

### THE NORTH COUNTRY GIRL 16

Crooked Water Old Hell Roaring Bourbon, Orange Bitters, Vanilla Bean Simple Syrup, Filthy Black Cherries

### LELA SPRITZ 13

Aperol, La Marca Prosecco, Sparkling Water, Bitters, Dehydrated Orange

### SPIKED STRAWBERRY LEMONADE 14

Hendrick's Gin, St. Germain Elderflower, Lemonade, Strawberries

### BLACKBERRY SANGRIA 12

Red Wine, Brandy, Orange Juice, Blackberry Puree, Simple Syrup

### PEACH SANGRIA 12

White Wine, Grand Marnier, Peach Puree, Vanilla Bean Simple Syrup

### RUBY RED PALOMA 14

Milagro Reposado, Lime Juice, Ruby Red Grapefruit, Sparkling Water, Salted Rim

## DRAFT BEERS

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## BEERS - BOTTLES & CANS

Bud Light	6	Michelob Golden Light	6
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Heineken Zero	7	Surly Furious	8
White Claw	7	Guinness Draught	8
Nutrl	8	Loon Juice	8



## WINES BY THE GLASS

### 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
Rosé, 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	20
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, Italy	14

### REDS

Pinot Noir, Firesteed, Oregon	13
Pinot Noir, Belle Glos, Clark & Telephone, California	25
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



## LATE NIGHT MENU

### SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11  
Cherry Tomato, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12  
White Anchovies, Shaved Parmesan, Croutons

### SMALL PLATES

MEATBALL 12  
Pork, Beef, Veal, Tomato Garlic Confit

MARGHERITA FLATBREAD 15  
Pomodorraccio, Mozzarella, Basil

CHICKEN WINGS 16  
Choice of Sweet Chili, Buffalo, Jerk

HOUSE CUT FRIES 10  
Garlic Aioli

### SANDWICHES

*\*Choice of Greens or House Cut Fries*

WAGYU BURGER\* 18  
Lela's Sauce, Gruyere, Romaine, Tomato, Red Onion  
**\*\*ADD BACON \$3**

SEARED CHICKEN BLT 18  
Swiss, Bacon, Tomato, Onion, Dressed Greens

### DESSERTS

CRÈME BRULEE 10  
SEBASTIAN JOE'S LOCAL SORBETS 8

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## DESSERTS

- CRÈME BRULÉE 10
- CHOCOLATE MOLTEN CAKE A LA MODE 11
- TIRAMISU 11
- BERRY PANNA COTTA 11
- SEBASTIAN JOE'S LOCAL SORBETS 8

## COCKTAILS

- KIR ROYALE 12  
Crème de Cassis, Prosecco, Blackberries, Mint
- ESPRESSO MARTINI 16  
Stoli Vanil, Kahlúa, Bailey Irish Cream, Caffè Borghetti

### DESSERT WINE | 3 OZ SERVING

- Sauternes, Château Roûmieu-Lacoste, Bourdeaux, France 16
- Taylor Fladgate, Tawny 10 years, Portugal 15
- Taylor Fladgate, Tawny 20 years, Portugal 23

### COGNAC | ARMAGNAC

- Courvoisier VS 13
- Hennessey VS 13
- Les Grands Assemblages | 20 Years 23
- Calvados | Toutain 15 Years 17

### SCOTCH | BLENDED WHISKEY

- Glenmorangie 10 years 15
- Glenlivet 12 years 14
- Glenfiddich 15 years 20
- MaCallan 12 years 18

### CORDIAL | RUM

- Amaretto Di Saronno 10
- Bailey's Irish Cream 10
- Grand Marnier 10
- Kahlúa 10
- Limoncello Tramonto 9
- Molinari Sambucca 9
- Rum | Zaya 15
- Rum | Flora de Cana 18 Years 18

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