

BREAKFAST

TUESDAY - FRIDAY

6:30 AM – 10:00 AM

SMALL PLATES

YOGURT PARFAIT 12

Greek Yogurt, Homemade Granola, Assorted Berries, Banana

STEEL CUT OATMEAL 13

Banana, Blueberries, Blackberries, Granola, Craisins, Honey, Toasted Coconut

BOWL OF BERRIES 10

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 17

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

CLASSIC EGGS BENEDICT 18

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

CRAB CAKE BENEDICT 29

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

BUILD YOUR OWN OMELET 19

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

LELA OMELET 18

Egg Whites, Tomato, Mushroom, Spinach, Queso Fresco, Hash browns, Choice of Toast

LOX BAGEL 20

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

AVOCADO TOAST 18

Avocado Spread, Two Eggs Any Style, Queso Fresco, Arugula, Artisan Bread

CROISSANT BREAKFAST SANDWICH 19

Arugula, Over Hard Egg, Bacon, White Cheddar, Tomato Jam

HUEVOS RANCHEROS 19

Sunny Eggs, Corn Tostada, Refried Beans, Queso Fresco, Salsa Roja, Salsa Verde | ADD STEAK 12

BREAKFAST BURRITO 18

Scrambled Eggs, Chorizo, Onion, Cheddar, Refried Beans, Hashbrowns

BRIOCHE FRENCH TOAST 18

Challah Bread, Whipped Cream, Berry Compote

BUTTERMILK PANCAKES 16

Maple Syrup | Add Chocolate Chip, Blueberry or Banana 2

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

HAPPY HOUR 4 – 5:30 P M

\$2 OFF SELECT WINES BY THE GLASS, \$2 OFF DRAFT BEER, \$3 OFF SELECT APPETIZERS

FOOD

HOUSE CUT FRIES 7

Garlic Aioli

MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

STEAMED MUSSELS 18

White Wine-Butter Sauce, Pancetta, Fresno Pepper

SMOKED SALMON FLATBREAD 15

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

MARGHERITA FLATBREAD 12

Pomodoraccio, Mozzarella, Basil

WINE BY THE GLASS

SPARKLING & ROSÉ

Brut Cava, Poema, ES	10
Rosé, Daou, Paso Robles, CA	12

WHITES

Chardonnay, Frank Family Vineyard, Carneros, California	18
Pinot Grigio, Caposaldo, Delle Venezie, IT	11
Sauvignon Blanc, Matua, Marlborough, New Zealand	10

REDS

Cabernet Sauvignon, Lyric, Monterey County, CA	12
Pinot Noir, Calera, Central Coast, CA	16
Merlot, Decoy, Sonoma County, CA	12

DRAFT BEERS

ROTATING SEASONAL MENU
ASK YOUR SERVER FOR OUR CURRENT SELECTIONS

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
18% GRATUITY IS ADDED TO PARTIES OF 8 OR MORE

DINNER

MONDAY - SATURDAY

4pm – 10pm

CRUDOS

Selection of Raw Dishes

AHI TUNA POKE* 20

soy-sesame vinaigrette, spring onion, edamame, capers, cucumber, spicy mayo, avocado, wonton chips

STRIPED BASS* 19

yuzu leche de tigre, basil oil, orange, aji Amarillo aioli, salmon roe, cilantro

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

BURRATA SALAD 18

heirloom tomato, arugula, pine nut agrodolce, basil oil, crostini

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 DEVEILED EGGS 17

pancetta, tarragon aioli, trout roe

CRAB CAKE 22

corn, garbanzo, tomato, chorizo, chipotle remoulade, cilantro aioli, arugula

STEAMED MUSSELS 21

white wine-butter sauce, pancetta, fresno pepper

HOUSE-MADE PASTAS

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

BOLOGNESE PAPPARDELLE 22

veal, beef, pork, tomato, pecorino

LOBSTER LINGUINI 41

lobster tail, peas, sauteed mushroom, lobster bisque

SHRIMP SCAMPI 26

tagliatellini, garlic, capers, lemon butter, white wine, grilled bread

PESTO GNOCCHI 22

sauteed mushroom, tomato, homemade pesto, pecorino

TAGLIATELLINI 30

short rib, mushroom, greens, gorgonzola dolce cream

LARGE PLATES

PAN SEARED SCALLOPS 30

tomato-caper + olive salsa, pickled onion, garbanzo, pancetta, squash puree

CHILEAN SEA BASS 40

miso bagna cauda, broccolini, parmesan, lemon

PAN SEARED SALMON* 32

braised fennel, squash, mushroom, sweet corn cream

SMOKED PORK CHOP* 34

roasted potato, charred carrot, pickled mustard seed, salsa verde, wine reduction

ROASTED CHICKEN 28

asparagus, potato puree, chicken-mushroom jus

WAGYU BURGER* 18

Lela's Sauce, gruyere, romaine, tomato, red onion

choice of greens or house cut fries

****ADD BACON \$3**

PRIME STEAKS

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

PETIT BEEF TENDERLOIN* 8oz 48

NY STRIP* 12oz 60

COULOTTE* 8oz 34

RIB-EYE* 16oz 68

****ADD LOBSTER TAIL 21, SHRIMP 17**

SIDES

HOUSE CUT FRIES 10

POTATO PUREE 9

SAUTEED MUSHROOM 11

SAUTEED ASPARAGUS 11

CHARRED BROCCOLINI with SHALLOT BUTTER 10

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WINES BY THE GLASS

SPARKLING

Poema, Cava, Brut, ES	12
Maschio, Prosecco, Veneto, IT	14
Michele Chiarlo, Moscato d'Asti, Piedmont, IT	14
Bisol Jeio, Prosecco Rose, Vento, IT	15
Nicolas Feuillate, Champagne Brut Reserve split, FR	18
Nicolas Feuillate, Champagne Brut Rose Reserve split, FR	21

WHITES & ROSE

Riesling, Pacific Rim, Columbia Valley, WA	12
Rosé, Peyrassol, Mediterranee La Croix, Provence, FR	15
Rosé, Daou, Paso Robles, CA	14
Pinot Grigio, Caposaldo, Veneto, IT	13
Sauvignon Blanc, Matua, Marlborough, NZ	12
Sauvignon Blanc, Decoy, Sonoma County, CA	14
Chardonnay, Bezel by Cakebread, San Luis Obispo, CA	15
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	17
Chardonnay, Frank Family Vineyard, Carneros, CA	20

REDS

Pinot Noir, Lyric, Monterey County, CA	14
Pinot Noir, Calera, Central Coast, CA	18
Merlot, Decoy, Sonoma County, CA	14
Cabernet Sauvignon, J. Lohr, CA	12
Cabernet Sauvignon, Treana, Paso Robles, CA	16
Cabernet Sauvignon, RouteStock, Napa Valley, CA	20
Malbec, Alta Vista, Mendoz, AR	13
Rhone Blend, Parallele 45 Rouge, Cotes Du Rhone, FR	13
Zinfandel, Dry Creek Vineyard, Heritage Vines, CA	18
Tempranillo, Familia Torres, ES	16
Barbera, Scarpetta, Piedmont, IT	15

COCKTAILS

SMOKED CINNAMON OLD FASHIONED 16

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI 16

Tito's Handmade Vodka, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla bean syrup

WHISKEY SOUR 16

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

SPANISH G+T 16

Hendricks Oasium, cucumber syrup, tonic, lemon, lime, thyme

TEQUILA OLD FASHIONED 16

Milagro Silver, Milagro Reposado, chai, vanilla syrup, bitters

RUM OLD FASHIONED 15

Diplomatico Mantuano, demerara syrup, orange bitters

TEQUILA SANGRIA 16

Milagro Silver, house sangria, lemon, lime, orange

ZERO-PROOF

N.A SPRITZ DEL CONTE ITALIAN SPRITZ 10

N.A MARGARITA 8

N.A LELA PUNCH 8

N.A BLOODY MARY 8

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR CURRENT SELCTIONS

BEERS - BOTTLES & CANS

Bud Light	6	Corona	7	Wild State Hibiscus Raspberry Cider	8
Miller Lite	6	Modelo Especial	7	Loon Juice Honeycrisp Cider	8
Michelob Golden Light	6	Heineken	7	Carbliss, Assorted Flavors	8
Michelob Ultra	6	Heineken Zero	7	White Claw, Assorted Flavors	7
Coors Light	6	Guinness Draught	8		
Surly Mosh Pit Juicy Pale	8	Stella Artois	7		
Surly Furious IPA	8	Amstel Light	7		
Fair State "Party Forward" Hazy	8				

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