

LELA

CRUDOS

A selection of Raw Dishes

AHI TUNA POKE* 14

Soy-Sesame Vinaigrette, Capers, Wasabi Mayo, Togarashi, Wontons

SNAPPER CEVICHE* 16

Onion, Lime, Orange, Cilantro, Aji Amarillo

SALADS

LELA SIMPLE SALAD 8

Cherry Tomatoes, Shaved Parmesan, Lemon Vinaigrette

ROMAINE CAESAR SALAD 9

White Anchovy, Parmesan, Croutons

HEIRLOOM TOMATO & RICOTTA 15

Lela Lava Salt Ricotta, Heirloom Tomato, Balsamic, EVOO, Basil Oil

MEDITERRANEAN SALAD 14

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

Add Chicken 8, Add Steak 11, Add Shrimp 9, Add Salmon 12

SMALL PLATES

MEATBALL 9

Pork, Beef, Veal, Tomato Garlic Confit

SOUP DU JOUR C 6 / B 10

Chef's Choice Soup of the Day

CRAB CAKE 14

Corn, Chorizo, Tomato, Chive

BURRATA & BAGUETTE 15

Sun-dried Tomato Pesto, Truffle

PAN SEARED SCALLOPS 16

Corn & Gorgonzola Crème, Arugula, Pancetta, Orange Gastrique

SMOKED SALMON FLATBREAD 18

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

ENTREES

WAGYU BURGER* 22

Gochujang, Gruyere, Romaine, Tomato, Gherkin

CHILEAN SEA BASS 28

Edamame Puree, Gilled Lemon

PAN SEARED SALMON* 28

Grilled Lemon, Creamed Leeks & Spinach

PRIME STEAKS

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

PETIT BEEF TENDERLOIN 6 oz. *36

NY STRIP 12oz. *41

COULOTTE 8 oz. *28

RIB-EYE 16 oz. *59

PASTAS

All of our pastas are hand-made daily.

BOLOGNESE PAPPARDELLE 18

Beef, Pork, Tomato, Pecorino

STEAK TAGLIATELLINI 21

Beef Tips, Mushroom, Spinach, Gorgonzola Cream

DUCK GARGANELLI 20

Duck Ragu, Pecorino, Parsley

LOBSTER LINGUINI 24

Pancetta, Potato, Peas, Mushrooms

SHRIMP SCAMPI 21

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

MUSSELS & CALAMARI TONNARELLI 24

Mustard, Crème Fraiche, White Wine, Shallots, Garlic

SIDES

POMMES FRITES 7

POTATO PUREE 8

SAUTEED MUSHROOMS 9

SAUTEED ASPARAGUS 9

HONEY GINGER PETIT CARROTS 9

KIDS MEAL 8

All meals include a cookie

CHEESEBURGER & FRIES

CHICKEN TENDERS & FRIES

SPAGHETTI & MEATBALLS

SPAGHETTI MARINARA (v)

DESSERTS 8

CRÈME BRULEE

CHOCOLATE MOLTEN CAKE A LA MODE

BERRY COULIS CHEESECAKE

LOCAL SORBETS

BEER

SURLY FURIOUS IPA	8
PSEUDO SUE PALE ALE	8
WILD STATE FLORAL CIDER	7
SURLY MULTI VERSE HAZY IPA	9
TOPLING GOLIATH SHANDY	8
STELLA BELGIUM PILSNER	7
BENT PADDLE COLD PRESS	7
SURLY GRAPEFRUIT SUPREME SOUR	8

COCKTAILS 12

TARRAGON RYE

Rye Whiskey, Orange Bitters, Ginger Beer, Honey, Lemon, Tarragon

PURPLE BULLEIT

Bourbon, Lemon Juice, Blackberries, Honey Ginger Syrup, Angostura Bitters, Flamed Orange Zest, Rosemary Sprig

RED KISS

Gin, Strawberry, Basil, Lime,

GRAND THYME

Vodka, Agave Nectar, Blueberry, Lemon, Orange Bitters, Club Soda, Thyme

TEQUITINI

Tequila Blanco, Lime, Agave

WINTER SUN

Gin, Grapefruit Elixir, Lime, Peychaud's Bitters, Aperol, Champagne

WINE BY THE GLASS

WHITE WINE

ROUND POND ESTATE SAUVIGNON BLANC NAPAVALLEY,CA	15
ECHO BAY SAUVIGNON BLANC MARLBOROUGH,NEWZEALAND	10
ALOISLAGEDER PINOTGRIGIO ITALY	13
HUGEL RIESLING ALSACE, FRANCE	17
JOEL GOTT CHARDONNAY CA	12
HAHN PINOT GRIS CENTRAL COAST, CA	12
CROSSBARN CHARDONNAY SONOMACOAST,CA	18

CHAMPAGNE & SPARKLING

VEUVE DE VERNAY BRUT FRANCE	11
LAURENTPERRIER BRUT LACUVEE FRANCE	27
LA VIELLE FERME COTES DU VENTOUX ROSE FRANCE	13
LES TERRASSES ROSE RHONE, FRANCE	12

REDWINE

LAPOSTA MALBECAN GELPAULUCCI MENDOZA, ARGENTINA	11
JUSTIN CABERNETSAUVIGNON PASO ROBLES, CA	18
BODEGAS BLEDA MONASTRELL TEMPRANILLO JUMILLA, SPAIN	9
DOMAINE FRANCOIS VILLARD 'L'APPELDESSEREINES" SYRAH FRANCE	13
PALI WINE CO. PINOTNOIR SONOMA COAST, CA	14
LEONE DE CASTRIS PRIMITIVO PUGLIA, ITALY	11
TERRA D' ORO ZINFANDEL AMADOR COUNTY, CA	13