



DINNER

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

SIDES

POMMES FRITES 7

POTATO PUREE 8

SAUTEED MUSHROOMS 9

SAUTEED ASPARAGUS 9

HONEY GINGER PETIT CARROTS 9

HOUSE-MADE PASTAS

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

BOLOGNESE PAPPARDELLE 18

Veal, 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

LARGE PLATES

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 Demi-Glace or Brandy-Peppercorn Sauce

PETIT BEEF TENDERLOIN* 6 oz. 36

NY STRIP* 12oz. 41

COULOTTE* 8 oz. 28

RIB-EYE* 16 oz. *59

DESSERTS 8

CRÈME BRULEE

CHOCOLATE MOLTEN CAKE A LA MODE

BERRY COULIS CHEESECAKE

LOCAL SORBETS

KIDS MEAL 8

All meals include a cookie

CHEESEBURGER & FRIES

CHICKEN TENDERS & FRIES

SPAGHETTI & MEATBALLS

SPAGHETTI MARINARA (v)

BEVERAGES

BEERS

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

CRAFT 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 NAPA VALLEY, CA	15
WHITEHAVEN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND	12
ALOIS LAGEDER PINOT GRIGIO ITALY	13
DR. L RIESLING GERMANY	12
JOEL GOTT CHARDONNAY CA	12
HAHN PINOT GRIS CENTRAL COAST, CA	12
CROSSBARN CHARDONNAY SONOMA COAST, CA	18
E. GUIGAL ROSE CÔTES DU RHÔNE, FRANCE	14

CHAMPAGNE & SPARKLING

VEUVE DE VERNAY BRUT FRANCE	11
LAURENT PERRIER BRUT LA CUVEE FRANCE	27
LA VIELLE FERME COTES DU VENTOUX R O S E FRANCE	13

RED WINE

LA POSTA ANGEL PAULUCCI MALBEC MENDOZA, ARGENTINA	11
JUSTIN CABERNET SAUVIGNON PASO ROBLES, CA	18
BODEGAS BLEDA MONASTRELL TEMPRANILLO JUMILLA, SPAIN	9
FAMILLE PERRIN VINOSBRES LES CORNUDS CÔTES DU RHÔNE, FRANCE	13
PALI WINE CO. PINOT NOIR SONOMA COAST, CA	14
LEONE DE CASTRIS PRIMITIVO PUGLIA, ITALY	11
TERRA D' ORO ZINFANDEL AMADOR COUNTY, CA	13