# Dinner



# **Appetizers**

Parmesan Garlic Fries fresh garlic, herbs, parmesan, smoked papi	<b>10.95</b> rika	<b>Spicy Mussels</b> white wine, garlic, onion, tomato sauce,	19.95
Wings	12.95	and linguica	1/05
buffalo, BBQ, sweet chili, mango habañero <b>Blue Moon Prawns</b>	16.95	Fried Calamari cocktail sauce, siracha aioli	16.95
cocktail sauce, siracha aioli	10.75	Burrata	12.95
Cardia Bus and	7.05	pesto, balsamic reduction, sun-dried tomato in	fused oil
Garlic Bread	7.95	Spring Rolls	9.50

# Salads

<b>Hearts of Romaine</b> croutons, parmesan cheese, caesar dre	<b>14.95</b> ssing	House Salad mixed greens, cucumbers, cherry to pickled onions, yogurt dressing	<b>12.95</b> omatoes,
Greek Salad romaine lettuce, Kalamata olives, feta c cherry tomatoes, cucumber, cumin dres		Spinach Salad cherry tomatoes, dried cranberries, pecans, red apples, pickled red on	
Caprese Salad mixed greens, tomatoes, mozzarella, balbalsamic dressing, olive oil, balsamic red		feta cheese, housemade balsamic	

## Entrées

<b>Ribeye Steak</b> seasonal vegetables, mashed potatoes, c	<b>34.95</b> himichurri	Chicken Marsala mushrooms, Marsala cream sauce,	22.95
Blackened Salmon housemade mix of Spanish spices and mashed potatoes	26.95	seasonal vegetables  Braised Lamb Shank red wine, mirepoix, mushrooms, mashed pe	<b>27.95</b> otatoes
Tamarind Beef Braised Short Ribs red wine, mash potatoes	27.95	Fish and Chips 24.9 red snapper, spicy coleslaw, hand cut french fries	
Hamburger lettuce, tomato, onions, pickles	19.95	garlic lemon aioli, and tartar sauce  Lamb Burger	20.95
<b>Eggplant Parmesan</b> with linguine noodles	20.95	fresh ground natural/hormone free lamb, housemade mango chutney, spinach, and feta cheese	

	and rera eneese		
Pasta			
34.50	Crab Alfredo 2 crab, white wine cream sauce, Parmesan cheese	29.50	
<b>28.50</b> an,	Cajun Chicken Pasta cajun sausage, onion, mushrooms, bell pepper	25.50	
18.50	Add to Pasta Chicken 9.50		
<b>21.50</b> cheese	Salmon 11.50 Shrimp (4) 10.50		
29.50	Organic Chicken 11.50 Crab (4 oz.) 13.50		
	34.50 28.50 an, 18.50 21.50 cheese	34.50 Crab Alfredo 22 crab, white wine cream sauce, Parmesan cheese  28.50 Cajun Chicken Pasta 22 cajun sausage, onion, mushrooms, bell pepper  18.50 Chicken 9.50 Salmon 11.50 Shrimp (4) 10.50 Steak 14.50 Organic Chicken 11.50	

# Sides

Crab Mashed Potatoes	16.50
French Fries	5.95
Mixed Vegetables	7.95

#### Fountain Drinks 3.95

Pepsi, Diet Pepsi, Sprite, Ginger Ale, Tonic Water, Shirley temple, Roy Rogers

#### **Bottled Beverages**

Voss Sparkling Water	5.95
Bundaberg Root Beer	5.95
Bundaberg Ginger Beer	5.95
Bundaberg Blood Orange	5.95

#### House Made

Nitro Brew Iced Tea (Unsweetened)	4.95
Iced Coffee	4.95
Arnold Palmer	5.95
Leila's Lemonade	5.95
Leila's Basil Ginger Lemonade	5.95
Italian Soda	6.25
Strawberry, Pomearanate, Vanilla Cream,	

#### **Hot Drinks**

Hazelnut, Banana, Blackberry, Watermelon

Hot Chocolate	6.95
Café au Lait	4.95
Coffee (Regular or Decaf)	4.95
Hot Tea	5.95
Green Tea, Chamomile, Farl Grev, Black Te	a

#### Espresso Drinks

Espresso, Decaf Espresso, Americano	5.95
Cappuccino, Latte, Macchiato, Mocha	6.95

#### Hot Drinks with a Kick

Hot Buttered Rum House made spice mix, rum, hot water	12.00
<b>Hot Toddy</b> <i>Hot tea, honey, brandy, lemon</i>	12.00
Irish Coffee Irish whiskey, coffee, whipped creme	13.00
<b>B52 Latte</b> Bailey's, Grand Marnier, Kahlua, coffee	13.00
Peppermint Patty	13.00

Peppermint Schnapps, hot coco

#### Draft Beer 8.50

Scrimshaw Pilsner • North Coast Steller IPA

#### **Bottled Beer**

Erdinger Non-Alcoholic	6.00
Budweiser	7.00
Bud Lite	7.00
Corona	8.00
Stella Artois	8.00
Blue Moon	8.00
Modelo	8.00

#### Mocktoils 6.95

Pineapple No-Jito Pineapple, mint, lime, and soda water

**Cucumber Lime Press** Cucumber, lime, soda water, and Sprite

Strawberry Italian Cream Soda

Torani Strawberry, soda water, and whipped cream

### Sparkling Cocktails

Mimosa 11.95

Champagne and Organic OJ

#### Bottomless Mimosa 19.95

Champagne with Organic OJ Friday - Sunday All Day For your safety and others, we have a two hour maximum time limit on the bottomless.

> Kir Royal 14.00 Champagne and Chambord

French 75 14.00

Champagne, gin and lemon juice

#### **Artisinal Cocktails**

Ginger's Island 12.00

Bacardi Rum, Domain Canton Ginger Liqueur, pineapple, OJ, & Grenadine

Raspberry Lemondrop 13.00

New Amsterdam Citrus Vodka, Chambord, and lemon juice

Leila's Old Fashioned 14.00

Bullet Whiskey, Sweet Vermouth, bitters, and muddled fruit

Lynchburg Lemonade 12.00

Jack Daniel's, Orange Liqueur, and Sweet and Sour

The Presbyterian 12.00

Dewar's Scotch, Pesychaud's Bitters, and Ginger Beer

Roasted Jalapeño Margarita 13.00

Cuervo Gold, Triple Sec, roasted jalapeños, and lime Mango Martini 13.00

New Amsterdam Mango Vodka, Patron Mango Liqueur, and lime juice Bloody Mary 12.00

Railway Bay 12.00

Ginger basil lemonaid, vodka

Michelada 12.00

We reserve the right to refuse service to anyone.

#### 1991 Railroad Ave, Hercules, CA 94547 • 510.741.5580 • leilabythebay.com

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#### **Dear Loyal Customers,**

This business has a 4% Discount pre-priced into all items and services. Any purchase made with a credit or debit card will remove the discount and be displayed as a "Non-Cash Charge" on your receipt.

#### **Cash Discount**

However, this DOES NOT APPLY to customers paying in cash. We thank you for your patronage & continued support!

We Accept: Visa • Mastercard • American Express • Discover

Maximum 2 card split per table • 20% service charge will be added to parties of 6 or more

#### **FOOD ALLERGY NOTICE:**

Please be advised that food prepared here may contain the following ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, or shellfish.

We are concerned about your health. Please advise us of any allergies.





