



Lunch



Sunset view from Leila



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1991 Railroad Avenue, Hercules, CA 94547
510.741.5580 • leilabythebay.com

Call us for Take-Out & Curbside Pick-Up
Delivery Available through: Uber Eats • Grubhub • DoorDash • ChowNow

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.



Burgers

All burgers and sandwiches served with a small side salad.

All hamburger is fresh ground, served with mayonnaise, lettuce, tomato, onion, and pickles.

Lamb Burger <i>fresh ground natural/hormone free lamb, housemade mango chutney, spinach, and feta cheese</i>	16.50	Western Burger <i>BBQ sauce, cheddar cheese, and bacon</i>	16.50
Hamburger	12.95	Mushroom Swiss Burger	16.50
Cheese Burger	14.50	French Burger <i>grilled onion, Swiss cheese, tomato, on grilled sourdough bread</i>	16.50
Bacon Cheese Burger	16.50	Club Burger <i>lettuce, tomato, bacon, avocado, cheddar cheese, mayonnaise on 3 slices grilled wheat</i>	18.50
California Burger <i>avocado, bacon, jack cheese</i>	17.50		

Substitute French Fries \$3

Substitute Garlic Fries \$4

Substitute Soup \$4

Salads

Hearts of Romaine <i>romaine hearts, Parmesan cheese, garlic croutons, housemade dressing</i>	13.95	Baby Spinach <i>cherry tomatoes, dried cranberries, candied pecans, red apple, pickled red onion, bacon, feta cheese, housemade balsamic dressing</i>	17.95
Cobb Salad <i>house blend mixed greens, tomato, egg, avocado, bacon, chicken, housemade ranch dressing</i>	17.95	Large House Salad <i>cherry tomato, cucumber, pickled onion, garlic croutons, housemade balsamic dressing</i>	12.95
Greek <i>romaine hearts, cherry tomatoes, Kalamata olives, feta cheese, red pickled onion, housemade cumin dressing</i>	15.95		

Add:

Chicken 9.50
Organic Chicken 11.50
Prawns (4) 10.50
Salmon 11.50
Steak 15.45
Crab 13.50



Sandwiches

All burgers and sandwiches served with a small side salad

Eggplant Parmesan Sandwich (vege) 14.50 <i>roasted red peppers, fresh mozzarella, spinach, marinara sauce, on ciabatta bread</i>	BLT Club 15.50 <i>lettuce, tomato, bacon, on 3 slices of grilled sourdough bread</i>
Veggie Melt (vege) 14.50 <i>mushroom, tomato, avocado, fresh spinach, onions, jack cheese, on wheat bread</i>	Fried Chicken Sandwich 15.50 <i>lettuce, tomato, pickle, secret sauce</i>
Salmon Sandwich 19.50 <i>spinach, tomato, onion, tartar sauce, on ciabatta bread</i>	Chicken Club 18.50 <i>lettuce, tomato, avocado, bacon, jack cheese, mayonnaise, on 3 slices grilled sourdough bread</i>
Salmon BLT 22.50 <i>lettuce, tomato, bacon, on 3 slices of grilled sourdough bread</i>	Chicken Pesto 16.50 <i>roasted red pepper, fresh mozzarella, provolone, spinach, pesto, on ciabatta bread</i>
Grilled Cheese (vege) 14.50 <i>cheddar cheese on grilled sourdough bread</i>	Grilled Chicken Sandwich 14.50 <i>lettuce, tomato, onion, pickles, mayonnaise, on hamburger bun</i>
Grilled Ham and Cheese 13.50 <i>cheddar cheese, black forest ham, on grilled sourdough bread</i>	Monterey Chicken 15.50 <i>ham, Swiss cheese, lettuce, tomato, onion, pickles, mayonnaise, on hamburger bun</i>
Reuben 17.50 <i>corned beef, Swiss cheese, sauerkraut, Thousand Island dressing, on rye bread</i>	Steak Sandwich 20.50 <i>arugula, tomato, onion, on ciabatta bread</i>
Fresh Mozzarella (vege) 15.50 <i>arugula, tomato, onion, pesto on ciabatta bread</i>	Patty Melt 15.50 <i>hamburger patty, Swiss cheese, grilled onions, on rye bread</i>
Philly Prawn Sandwich 19.50 <i>onion, bell pepper, provolone cheese</i>	Fish Tacos 14.50 <i>steamed fish, cabbage, pico de gallo</i>

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Substitute Garlic Fries \$4

Substitute Soup \$4

Consuming raw or uncooked meats and eggs may increase your risk of food-borne illness.



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, Pomegranate, Vanilla Cream,
Hazelnut, Banana, Blackberry, Watermelon*

Hot Drinks

Hot Chocolate	6.95
Café au Lait	4.95
Coffee (Regular or Decaf)	4.95
Hot Tea	5.95

Green Tea, Chamomile, Earl Grey, Black Tea

Espresso Drinks

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

Hot Drinks with a Kick

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

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

Mocktails 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.