



by the bay

Breakfast



Sunset view from Leila

We serve healthy, fresh (housemade from scratch) tasty California cuisine

1991 Railroad Avenue, Hercules, CA 94547
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Eggs & More

All eggs cracked fresh and served with seasoned potatoes and choice of toast

Two Eggs any style	7.95	Breakfast Quesadilla	9.95
		<i>scrambled eggs with mushroom, ham, onion, jack & cheddar cheese, and salsa ranchera</i>	
Two Eggs & Meat	10.95	Steak and Eggs	14.95
<i>bacon, sausage patty, chicken sausage, or ham</i>			
Egg Sandwich	8.95		
<i>two eggs any style, cheddar cheese, ham, tomato, on grilled sourdough bread</i>			
Eggs and a Hamburger Patty	12.95		
Breakfast Burrito	9.95		
<i>scrambled eggs, cheese, black beans, chorizo, avocado, ranchera sauce, and sour cream</i>			

Substitutions:
Egg Whites 1.50
Organic Eggs 1.50
Fruit for Potatoes 1.50

Add:
Croissant 2.00

Specialties

Corned Beef Hash	10.95	Huevos Rancheros	10.95
<i>housemade with bell pepper, onion, potatoes, and toast</i>		<i>two eggs any style, black beans, ranchera sauce, avocado, on a crispy corn tortilla, covered with jack, feta, cheddar cheese, and sour cream</i>	
Salmon Hash	13.95	Leila's Omelet	11.95
<i>seared salmon, bell pepper, onion, spinach, potatoes, topped with hollandaise sauce, and toast</i>		<i>spinach, mushrooms, zucchini, tomato, red onion, jack cheese, pesto, and toast</i>	

Benedicts

Benedicts are served on an English muffin with housemade hollandaise sauce, home fries, and fresh fruit

Classic Benedict	11.95	Southern	11.95
<i>grilled ham</i>		<i>three grilled sausage patties</i>	
The Irish	12.95	California	11.95
<i>housemade corned beef hash</i>		<i>avocado, fresh tomato, and fresh spinach</i>	
Surinders	12.95	Salmon Benedict	13.95
<i>spinach, tomato, mushroom, and avocado</i>		<i>grilled tomato, and sautéed spinach</i>	
Aidells	11.95	Sonora	12.95
<i>grilled chicken apple sausage</i>		<i>bacon, tomato, and avocado</i>	
Florentine	11.95		
<i>sautéed spinach</i>			

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



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Omelets and Scrambles

Served with home fries potato and a choice of toast

Meat Lover's <i>chorizo, ham, sausage, bacon, jack and cheddar cheese</i>	12.95	Pal's Scramble <i>ground beef, mushrooms, onion, spinach and jack cheese</i>	11.95
Cheese Omelet <i>jack & cheddar cheese</i>	8.95	Chorizo Scramble <i>potato, onion, bell pepper, jack & cheddar cheese, a side of ranchera sauce, sour cream and flour tortilla (no toast)</i>	12.95
Denver <i>ham, bell pepper, red onion, and cheddar cheese</i>	11.95	Chorizo Omelet <i>Avocado, jack & cheddar cheese, salsa ranchera and sour cream</i>	12.95
Salmon Omelet <i>tomato, red onion, spinach, and feta cheese</i>	13.95	Margherita Omelet <i>tomato, mozzarella, fresh basil and garlic</i>	11.95
Ham or Bacon, Cheese <i>jack - cheddar cheese</i>	10.95		
Corned Beef Hash Omelet <i>with swiss cheese</i>	12.95		
Rainbow <i>bacon, tomato, fresh spinach, and feta cheese</i>	11.95		
Chicken Apple <i>roasted pepper, onion, spinach, jack & cheddar cheese</i>	11.95		

Substitutions:
Egg Whites 1.50
Organic Egg 1.50
Fruit for Potato 1.50
Add Vegetables 1.50 ea.
Add Meat 2.00 ea.
Add Cheese .75

Pancakes

All pancakes and French toast are served with butter, powdered sugar, and syrup.

Add Banana, pecans, or walnuts to any of the below items 1.50 each.

Add Fresh Blueberries or Fresh Strawberries (when in season) market price.

Buttermilk Pancake	5.95	French Toast Combo <i>2 slices of French toast 2 bacon or 2 sausage patties 2 eggs any style</i>	11.95
Apple Cinnamon	7.95		
Flannel Cakes <i>granola and wheat germ</i>	7.95	Pancake Combo <i>2 pancakes 2 bacon or 2 sausage patties 2 eggs any style</i>	10.95
Banana Walnut Pancake <i>topped with caramel</i>	8.95		
French Toast <i>on challah bread</i>	8.95	Leila's Combo <i>2 eggs any style 2 bacon or 2 sausage patties home fries 1 pancake</i>	11.95
Apple Cinnamon French Toast	10.95		
Gluten Free Pancakes	8.95		

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Fountain Drinks 2.95

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

Bottled Beverages

San Pellegrino Sparkling Water	1.95
Bundaberg Root Beer	3.50
Bundaberg Ginger Beer	3.50

House Made

Iced Tea	2.95
Iced Coffee	2.95
Arnold Palmer	3.50
Leila's Frozen Lemonade	3.95
Leila's Basil Ginger Lemonade	3.95
Mango Lassi	4.95
Italian Soda	4.25

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

Hot Drinks

Hot Chocolate	4.95
Café au Lait	3.95
Coffee (Regular or Decaf)	2.95
Hot Tea	3.95

Green Tea, Chamomile, Earl Grey, Black Tea

Espresso Drinks

Espresso, Decaf Espresso, Americano	2.95
Cappuccino, Latte, Macchiato, Mocha	4.95

Hot Drinks with a Kick

Hot Buttered Rum	9.00
<i>House made spice mix, rum, hot water</i>	
Hot Toddy	9.00
<i>Hot tea, honey, brandy, lemon</i>	
Keoke Coffee	10.00
<i>Kahlua, brandy, coffee</i>	
Irish Coffee	10.00
<i>Irish whiskey, coffee, whipped creme</i>	
B52 Latte	10.00

Bailey's, Grand Marnier, Kahlua, coffee

Draft Beer 6.00

Alternating Guest Draft
Scramsburg Pilsner • White Witch IPA

Bottled Beer

Erdinger Non-Alcoholic	3.50
Budweiser	4.00
Bud Lite	4.00
Corona	5.00
Black Diamond Mosaic IPA	5.00
Stella Artois	5.00
Blue Moon	5.00

Mocktails 4.95

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 8.00

Champagne and Organic OJ

Bottomless Mimosa 12.95

Champagne with Organic OJ

(Saturday & Sunday Brunch Only)

Kir Royal 10.00

Champagne and Chambord

French 75 10.00

Champagne, gin and lemon juice

Artisinal Cocktails

Alpinetini 10.00

Beefeater Gin, Elderflower Liqueur, lime juice

Ginger's Island 9.00

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

Raspberry Lemondrop 10.00

New Amsterdam Citrus Vodka, Chambord, and lemon juice

Leila's Old Fashioned 11.00

Bullet Whiskey, Sweet Vermouth, bitters, and muddled fruit

Lynchburg Lemonade 9.00

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

The Presbyterian 9.00

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

Roasted Jalapeño Margarita 10.00

Cuervo Gold, Triple Sec, roasted jalapeños, and lime

Mango Martini 10.00

New Amsterdam Mango Vodka, Patron Mango Liqueur, and lime juice

Frozen Piña Colada 9.00

Blended Bacardi Rum, Pineapple, Coconut Cream, and ½ & ½

Frozen Golden Margarita 12.00

*Blended Cuervo Gold, Triple Sec, OJ, & Sweet and Sour,
topped with Gran Marnier*

Bloody Mary 9.00

We reserve the right to refuse service to anyone.