

Dinner



Appetizers

Parmesan Garlic Fries <i>fresh garlic, herbs, parmesan, smoked paprika</i>	9.95	Spicy Mussels <i>white wine, garlic, onion, tomato sauce, and linguica</i>	17.95
Wings <i>buffalo, BBQ, sweet chili, mango habañoero</i>	11.95	Fried Calamari <i>cocktail sauce, siracha aioli</i>	15.95
Blue Moon Prawns <i>cocktail sauce, siracha aioli</i>	15.95	Burrata <i>pesto, balsamic reduction, sun-dried tomato infused oil</i>	11.95
Garlic Sticks	6.95	Spring Rolls	8.50

Salads

Hearts of Romaine <i>croutons, parmesan cheese, caesar dressing</i>	13.95	House Salad <i>mixed greens, cucumbers, cherry tomatoes, pickled onions, yogurt dressing</i>	11.95
Greek Salad <i>romaine lettuce, Kalamata olives, feta cheese, cherry tomatoes, cucumber, cumin dressing</i>	14.95	Spinach Salad <i>cherry tomatoes, dried cranberries, candied pecans, red apples, pickled red onions, bacon, feta cheese, housemade balsamic dressing</i>	16.95
Caprese Salad <i>mixed greens, tomatoes, mozzarella, basil, balsamic dressing, olive oil, balsamic reduction</i>	12.95		

Entrées

Ribeye Steak <i>seasonal vegetables, mashed potatoes, chimichurri</i>	30.95	Chicken Marsala <i>mushrooms, Marsala cream sauce, seasonal vegetables</i>	21.95
Blackened Salmon <i>housemade mix of Spanish spices and mashed potatoes</i>	25.95	Braised Lamb Shank <i>red wine, mirepoix, mushrooms, mashed potatoes</i>	26.95
Tamarind Beef Braised Short Ribs <i>red wine, mash potatoes</i>	26.95	Fish and Chips <i>red snapper, hand cut french fries, garlic lemon aioli, and tartar sauce</i>	23.95
Hamburger <i>lettuce, tomato, onions, pickles</i>	18.95	Lamb Burger <i>fresh ground natural/hormone free lamb, housemade mango chutney, spinach, and feta cheese</i>	19.95
Eggplant Parmesan <i>with linguine noodles</i>	19.95		

Pasta

Seafood Linguini <i>mussels, salmon, prawns, calamari, snapper</i>	29.50	Crab Alfredo <i>crab, white wine cream sauce, Parmesan cheese</i>	28.50
Lemon Garlic Prawn Fettuccine <i>prawns, lemon garlic cream sauce, Parmesan, fresh basil</i>	26.50	Cajun Chicken Pasta <i>cajun sausage, onion, mushrooms, bell pepper</i>	24.50
Fettuccine Alfredo <i>white wine cream sauce, Parmesan cheese</i>	17.50		
Garden Penne <i>seasonal vegetables, pink sauce, Parmesan cheese</i>	20.50		
Prawn Carbonara <i>pancetta bacon, onion, mushrooms</i>	27.50		

Add to Pasta

Chicken	9.00
Salmon	11.00
Shrimp (4)	10.00
Steak	14.00
Organic Chicken	11.00
Crab (4 oz.)	13.00

Sides

Crab Mashed Potatoes	15.50
French Fries	4.95
Mixed Vegetables	6.95



Fountain Drinks 2.95

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

Bottled Beverages

Voss Sparkling Water	4.95
Bundaberg Root Beer	4.95
Bundaberg Ginger Beer	4.95
Bundaberg Blood Orange	4.95

House Made

Nitro Brew Iced Tea (Unsweetened)	3.95
Iced Coffee	3.95
Arnold Palmer	4.95
Leila's Lemonade	4.95
Leila's Basil Ginger Lemonade	4.95
Italian Soda	5.25
<i>Strawberry, Pomegranate, Vanilla Cream, Hazelnut, Banana, Blackberry, Watermelon</i>	

Hot Drinks

Hot Chocolate	5.95
Café au Lait	4.95
Coffee (Regular or Decaf)	3.95
Hot Tea	4.95
<i>Green Tea, Chamomile, Earl Grey, Black Tea</i>	

Espresso Drinks

Espresso, Decaf Espresso, Americano	4.95
Cappuccino, Latte, Macchiato, Mocha	5.95

Hot Drinks with a Kick

Hot Buttered Rum	11.00
<i>House made spice mix, rum, hot water</i>	
Hot Toddy	11.00
<i>Hot tea, honey, brandy, lemon</i>	
Irish Coffee	12.00
<i>Irish whiskey, coffee, whipped creme</i>	
B52 Latte	12.00
<i>Bailey's, Grand Marnier, Kahlua, coffee</i>	
Peppermint Patty	12.00
<i>Peppermint Schnapps, hot coco</i>	

Draft Beer 7.50

Scrimshaw Pilsner • North Coast Steller IPA

Bottled Beer

Erdinger Non-Alcoholic	5.00
Budweiser	6.00
Bud Lite	6.00
Corona	7.00
Stella Artois	7.00
Blue Moon	7.00
Modelo	7.00

Mocktails 5.95

Pineapple No-Jito
<i>Pineapple, mint, lime, and soda water</i>
Cucumber Lime Press
<i>Cucumber, lime, soda water, and Sprite</i>
Strawberry Italian Cream Soda
<i>Torani Strawberry, soda water, and whipped cream</i>

Sparkling Cocktails

Mimosa 10.95
<i>Champagne and Organic OJ</i>
Bottomless Mimosa 18.95
<i>Champagne with Organic OJ</i>
<i><u>Friday - Sunday All Day</u></i>
<i>For your safety and others, we have a two hour maximum time limit on the bottomless.</i>
Kir Royal 13.00
<i>Champagne and Chambord</i>
French 75 13.00
<i>Champagne, gin and lemon juice</i>

Artisinal Cocktails

Ginger's Island 11.00
<i>Bacardi Rum, Domain Canton Ginger Liqueur, pineapple, OJ, & Grenadine</i>
Raspberry Lemondrop 12.00
<i>New Amsterdam Citrus Vodka, Chambord, and lemon juice</i>
Leila's Old Fashioned 13.00
<i>Bullet Whiskey, Sweet Vermouth, bitters, and muddled fruit</i>
Lynchburg Lemonade 11.00
<i>Jack Daniel's, Orange Liqueur, and Sweet and Sour</i>
The Presbyterian 11.00
<i>Dewar's Scotch, Pesychaud's Bitters, and Ginger Beer</i>
Roasted Jalapeño Margarita 12.00
<i>Cuervo Gold, Triple Sec, roasted jalapeños, and lime</i>
Mango Martini 12.00
<i>New Amsterdam Mango Vodka, Patron Mango Liqueur, and lime juice</i>
Bloody Mary 11.00
Railway Bay 11.00
<i>Ginger basil lemonaid, vodka</i>
Michelada 11.00

We reserve the right to refuse service to anyone.

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

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.



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