

Dinner



Appetizers

Parmesan Garlic Fries <i>fresh garlic, herbs, parmesan, smoked paprika</i>	11.95	Spicy Mussels <i>white wine, garlic, onion, tomato sauce, and Cajun Sausage</i>	21.95
Wings (8) <i>buffalo, BBQ, sweet chili, mango haba­nero (one flavor only)</i>	13.95	Fried Calamari <i>cocktail sauce, siracha aioli</i>	17.95
Blue Moon Prawns <i>cocktail sauce, siracha aioli</i>	17.95	Burrata <i>pesto, balsamic reduction, sun-dried tomato</i>	13.95
Garlic Bread	8.95	Spring Rolls	9.95

Salads

Hearts of Romaine <i>croutons, parmesan cheese, caesar dressing</i>	15.50	House Salad <i>mixed greens, cucumbers, cherry tomatoes, pickled onions, balsamic dressing, croutons</i>	13.50
Greek Salad <i>romaine lettuce, Kalamata olives, feta cheese, cherry tomatoes, cucumber, cumin dressing</i>	16.50	Spinach Salad <i>cherry tomatoes, dried cranberries, candied pecans, red apples, pickled red onions, bacon, feta cheese, balsamic dressing</i>	18.50
Caprese Salad <i>mixed greens, tomatoes, mozzarella, basil, balsamic dressing, olive oil, balsamic reduction</i>	14.50		

Entrées

Ribeye Steak (12oz) <i>seasonal vegetables, mashed potatoes, chimichurri</i>	37.95	Chicken Marsala <i>mushrooms, Marsala cream sauce, seasonal vegetables</i>	23.95
Blackened Salmon <i>cream of corn spinach and mashed potatoes</i>	28.95	Braised Lamb Shank <i>mirepoix, mushrooms, mashed potatoes</i>	29.95
BBQ Beef Braised Short Ribs <i>mashed potatoes, broccoli</i>	29.95	Fish and Chips <i>red snapper, spicy coleslaw, french fries, tartar sauce</i>	25.95
Hamburger <i>Mayo, lettuce, tomato, onions, pickles</i>	20.95	Lamb Burger <i>tomatoe, mango chutney, spinach, and feta cheese</i>	21.95
Eggplant Parmesan <i>with linguine noodles</i>	21.95		

Pasta

Seafood Linguini <i>mussels, salmon, prawns, calamari, snapper, red sauce</i>	35.95	Crab Alfredo <i>dungeness crab, Parmesan cheese</i>	33.50
Lemon Garlic Prawn Fettuccine <i>prawns, lemon, garlic, Parmesan, fresh basil</i>	29.50	Cajun Chicken Pasta <i>cajun sausage, onion, mushroom, bell pepper</i>	26.95

Fettuccine Alfredo	19.50
Garden Penne <i>seasonal vegetables, pink sauce, Parmesan cheese</i>	22.50
Prawn Carbonara <i>pancetta bacon, onion, mushrooms</i>	30.50

ADD to PASTA

Dungeness Crab (4oz)	14.95
Salmon (6oz)	12.95
Prawns(5)	12.95
Ribeye Stk (8oz)	15.95
Chicken (6oz)	11.95

Sides

Crab Mashed Potatoes	18.50
French Fries	5.95
Mixed Vegetables	8.50

Fountain Drinks 3.95

Pepsi, Diet Pepsi, Sprite, Root Beer, Dr. Pepper,
Ginger Ale, Tonic Water, Shirley temple, Roy Rogers

Bottled Beverages 4.95

Sparkling Water
Ginger Beer

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 6.95
Italian Soda 5.95
*Strawberry, Pomegranate, Vanilla,
Hazelnut, Watermelon, Raspberry, Caramel*

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

Draft Beer 8.50

Scrimshaw Pilsner • Almanac Love hazy IPA

Bottled Beer

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

Mocktails 6.95

Pineapple No-Jito
Pineapple, mint, lime, and soda water
Cucumber Lime Press
Cucumber, lime, soda water, and Sprite
Italian Cream Soda
Torani Syrup, soda water, and whipped cream

Sparkling Cocktails

Mimosa 11.95
Champagne and OJ
Bottomless Mimosa 19.95
(per person)
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
Coconut Rum, 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
Roasted Jalapeño Margarita 13.00
Tequila, 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, Mango vodka
Espresso Martini 15.00
Michelada 12.00

We reserve the right to refuse service to anyone.

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

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

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.

Like us on Facebook

