

To share, or not



SPREADS

spinach dip / avocado hummus / boursin / pimento

Any Spread 16
served with pizza crust crackers or crostini
+3 sub GF crackers

Leela's Favorite Spreads 19
pick any 3: spinach dip, hummus, boursin,
or pimento

SMALL BITES

Burrata 18
arugula, garlic tomatoes, balsamic reduction,
with pizza crust crackers

Smoked Salmon 19
lemon dill spread, pita, capers, dill

Charcuterie

Pick 2 any item 11 | **Pick 3** any item 15

Meats prosciutto, salame piccante, salame toscano, mortadella

Cheeses brie, house pimento, boursin, peppered gouda, manchego

Leela's Favorite Board ^N 29
chef selection of meats & cheeses with house pickles & pizza crust crackers • serves 2-3

Teacup Charcuterie ^N 14
chef selection of meats & cheeses with house pickles & pizza crust crackers • serves 1



Tasty Greens

Available half or whole. Add prosciutto +8 | add chicken +6



Kale & Manchego ^N 7 | 13
almonds, currants, apple cider vinaigrette

California Ranch 7 | 13
romaine, arugula, cherry tomatoes, cucumbers, bacon, avocado, parmesan

Avocado Caesar 7 | 13
romaine, sourdough breadcrumbs, parmesan

Thin Crust Pizzas



Roman Tonda-style means crispy, thin crust pies. Available half or whole. Sub GF cauli crust +3.5

The Butcher 12 | 21
Leela's best seller, mozzarella, pepperoni, sweet & spicy sausage

Prosciutto 12 | 21
prosciutto, arugula, tomato, parmesan, mozzarella white sauce

Mushroom 12 | 21
mushroom medley, white truffle oil, mozzarella, white sauce

Hot Honey 12 | 21
pepperoni, jalapeños, hot honey, spicy red sauce

Supreme 12 | 21
pepperoni, onion, sausage, mushrooms, red pepper

Spinach 10 | 17
port salut, heavy cream, sourdough breadcrumbs, chives

BBQ Chicken 12 | 21
BBQ sauce, chicken, caramelized onions, cilantro

Buffalo Chicken 12 | 21
buffalo sauce, chicken, chives, ranch

Pineapple Bacon 12 | 21
mozzarella, basil, bacon, pineapple, tomato

Margherita 10 | 17
mozzarella, tomato, basil, olive oil

Cheese 10 | 17
mozzarella, parmesan, olive oil

SEASONAL PIZZAS

Summer Garden 12 | 21
zucchini, tomato, parmesan, olive oil, basil

Chicken Artichoke 12 | 21
arugula, marinated tomato, parmesan

Strawberry & Goat Cheese 12 | 21
white sauce, arugula, balsamic glaze

BUILD YOUR OWN | 17

14-inch Full Pie done your way

1. Crust thin crust or GF cauli (+3.5)
2. Sauce white, red, or spicy red
3. On top mozzarella, plus your choice from below

+ 2.5 ea. chicken, pepperoni, sausage, prosciutto, chopped bacon, caramelized onions, mushrooms

+ 1.5 ea. truffle oil, marinated tomato, sliced red onion, spinach, arugula, jalapeños, hot honey

+ .5 ea. olive oil, basil

Tea Time

you are cordially invited to Leela's Tea Time

gather your besties for full-service tea, delicate finger sandwiches, and irresistible sweet treats



Sundays from 12pm - 4pm
scan here to book your table
*reservations required



Sweet Treats



Vanilla Gelato olive oil 9

Matcha Gelato graham cracker crumbs 9



^N contains nuts

This location is cashless. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Wine on tap



WHITE

6oz | 9oz | btl

- Pinot Grigio**  10 | 14 | 38
Tiamo | Veneto, IT
- Riesling** 18 | 26 | 70
Trefethen | Napa Valley, CA
- Pinot Gris** 14 | 20 | 54
Rainstorm | Willamette Valley, Oregon
- Chenin Blanc** 14 | 20 | 54
Pine Ridge | Napa, CA
- Albariño** 13 | 18 | 50
Neboa | Rías Baixas, ESP
- Grüner Veltliner**  10 | 14 | 38
Pratsch | Austria
- Sauvignon Blanc** 13 | 18 | 50
Hess Shirtail Ranches | North Coast, CA
- Sauvignon Blanc** 14 | 20 | 54
Mohua | Marlborough, NZ
- French White Blend** 13 | 18 | 50
Famille Perrin Reserve | Rhone, FR
- Chardonnay** 13 | 18 | 50
No Curfew | CA
- Chardonnay** 14 | 20 | 54
Austin | Paso Robles, CA

RED

6oz | 9oz | btl

- Pinot Noir** 13 | 18 | 50
Elouan | OR
- Pinot Noir** 15 | 21 | 58
Imagery Estate | CA
- Grenache-Syrah**  10 | 14 | 38
Beckmen Cuvee Le Bec | CA
- Sangiovese Blend**  10 | 14 | 38
Frico Rosso by Scarpetta | Tuscany, IT
- Petit Sirah Blend** 18 | 26 | 70
Pessimist | Paso Robles, CA
- Zinfandel** 15 | 21 | 58
Marietta OVR | Sonoma, CA
- Carbonic Sangiovese** 15 | 21 | 58
Stolpman Love You Bunches | CA
- Nero d'Avola**  10 | 14 | 38
Stemmari | Sicilia, IT
- Malbec** 13 | 18 | 50
Santa Julia Reserva | Mendoza, ARG
- Corvina-Merlot** 13 | 18 | 50
Gran Passione | Veneto, IT
- Cabernet Sauvignon** 16 | 23 | 62
Robert Hall | Paso Robles, CA
- Cabernet Sauvignon** 20 | 29 | 78
Oberon | Napa Valley, CA

BUBBLES & ROSÉ

6oz | 9oz | btl

- Rosé**  10 | 14 | 38
Mont Gravet | Languedoc, FR
- Rosé** 13 | 18 | 50
Whispering Angel | Provence, FR
- Rosé Prosecco** 13 | 18 | 50
Belstar | Veneto, IT
- Prosecco** 13 | 18 | 50
La Marca | Treviso, IT

WINE FLIGHTS

- Red** 22
Elouan Pinot Noir, Robert Hall Cabernet Sauvignon, Stemmari Nero d'Avola
- White** 20
Austin Chardonnay, Mohua Sauvignon Blanc, Pratsch Grüner Veltliner
- Pink** 19
Belstar Prosecco Rosé, Whispering Angel Rosé, Mont Gravet Rosé

Libations

SPARKLING

-  **Spring Fizz** 13
tito's vodka, pineapple, lime, basil, honey, bubbles
-  **Fiore Rosato** 13
lunazul blanco tequila, ramazzotti aperitivo rosato, lime, raspberry, vanilla, bubbles
-  **French 75** 13
condesa gin clásica, italicus, lemon, rosemary, thyme, bubbles
-  **Blueberry Buzz** 13
quality house bourbon, blueberry, lemon, mango, mint, bubbles

LEELA'S SIGNATURES

-  **Melon Water** 14
new amsterdam gin, pamplemousse, fino sherry, lime, honeydew, lemongrass, ginger, fever-tree yuzu & lime
-  **Golden Hour** 14
lunazul blanco tequila, aperol, montelobos espadin mezcal, lime, strawberry, grapefruit, tajin
-  **Dragoni** 13
dragon fruit-infused new amsterdam gin, cocchi americano, ramazzotti aperitivo rosato, combier rose
-  **Hibiscus Bloom** *served frozen* 14
hibiscus-infused lunazul blanco tequila, dragon fruit, lime, prickly pear, la marca bubbles
-  **Espresso Martini** *a fan favorite!* 15
espresso-infused townes vodka, mr. black, frangelico, cream, torched cinnamon



Champong house bubbles

1 FOR \$5 | 2 FOR \$8 | 4 FOR \$16

NON-SPIRITED

-  **El Dorado** 10
pineapple, coconut, lemon, turmeric, fever-tree ginger beer
-  **The Herbalist** 10
seedlip garden 108, lime, rosemary, thyme, cucumber, topo chico

Happy Hour

WEEKDAYS 4PM - 6PM

\$7 Select Cocktails
\$7 Select House Wines on Tap



look for the icon