

To Share ➡➡➡

+3 sub GF crackers

Brie en Croûte ^N three phyllo crusted mini brie wheels, drizzled in warm honey & nuts	15
Pomegranate Whipped Feta toasted pepitas & pomegranate molasses, served with warm focaccia	14
Spinach Dip served with warm focaccia	15

Grazing

Pick any 2 meats & cheeses for 14 or 3 for 17 • +3 sub GF crackers

Meats

coppa, salame piccante, salame finochietta, prosciutto

Cheese

brie, sage derby, cranberry wensleydale, p'tit basque, alpine blossom, 5Qs, house pimento, house boursin

Leela's Favorite Board ^N

chef's selection of meats & cheeses, served with house pickles, fruit, crackers, focaccia 29

Greens ➡➡➡

available as a half or whole • add prosciutto +8 • add chicken +6

Kale & Manchego ^N

almonds, currants, apple cider vinaigrette 7 | 13

Avocado Caesar

romaine, sourdough breadcrumbs, parmesan 7 | 13

California Ranch

romaine, arugula, cherry tomatoes, cucumber, bacon, avocado, parmesan 8 | 14

Signature Pizzas

make it heart-shaped +2

Cheese

mozzarella, parmesan, olive oil 10 | 17

Margherita

mozzarella, tomato, basil, olive oil 12 | 21

Mushroom

roasted mushrooms, white truffle oil, white sauce 12 | 21

Buffalo Chicken

chicken, chives, ranch, buffalo sauce 12 | 21

BBQ Chicken

chicken, caramelized onions, cilantro, bbq sauce 12 | 21

Hot Honey

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

Prosciutto

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

The Butcher

Leela's best seller: pepperoni, sweet & spicy sausage 12 | 21

Supreme

mozzarella, pepperoni, sweet & spicy sausage,
red onion, mushrooms, roasted red peppers 12 | 21

Seasonal Pizzas

Butternut Squash

white sauce, roasted butternut squash, ricotta salata,
arugula, pomegranate molasses 12 | 21

The Yukon

white sauce, roasted yukon golds, coppa, raclette cheese,
rosemary oil 12 | 21

Make It Your Own

14-inch Full Pie done your way 17

1. Crust thin crust or GF cauli +3.5

2. Sauce white, red, or spicy red

3. On top house cheese blend + your choice from below

+ .5 ea. olive oil, basil

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

+ 2.5 ea. chicken, pepperoni, sausage, prosciutto, chopped bacon,

Dessert Board ➡➡➡

Dessert Cheese Board ^N

p'tit basque & 5Qs cheeses paired with a selection of fruit, honey, preserves & nuts 22

^N contains nuts

this location is cashless • *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



Wine on Tap

White		
Pinot Grigio HH		
Tiamo Veneto, IT	10 14 38	
Riesling		
Trefethen Napa Valley, CA	18 26 70	
Pinot Gris		
Rainstorm Willamette Valley, OR	14 20 54	
Chenin Blanc		
Pine Ridge Napa, CA	14 20 54	
Albariño		
Néboa Rías Baixas, ESP	13 18 50	
Grüner Veltliner HH		
Pratsch Austria	10 14 38	
Sauvignon Blanc		
Mohua Marlborough, NZ	14 20 54	
Sauvignon Blanc		
Hess Shirttail Ranches North Coast, CA	13 18 50	
French White Blend		
Famille Perrin Reserve Rhone, FR	13 18 50	
Chardonnay		
Harken Central Coast, CA	13 18 50	
Chardonnay		
Austin Paso Robles, CA	14 20 54	
Red		
Pinot Noir		
Elouan OR	13 18 50	
Pinot Noir		
Imagery Estate CA	15 21 58	
Grenache-Syrah HH		
Beckmen Cuvee Le Bec CA	10 14 38	
Sangiovese Blend HH		
Frico Rosso by Scarpetta Tuscany, IT	10 14 38	
Petite Sirah Blend		
Pessimist Paso Robles, CA	18 26 70	
Zinfandel		
Marietta OVR Sonoma, CA	15 21 58	
Carbonic Sangiovese		
Stolpman Love You Bunches CA	15 21 58	
Nero d'Avola HH		
Stemmari Sicilia, IT	10 14 38	
Malbec		
Santa Julia Reserva Mendoza, ARG	13 18 50	
Corvina-Merlot Blend		
Gran Passione Veneto, IT	13 18 50	
Cabernet Sauvignon		
Robert Hall Paso Robles, CA	16 23 62	
Cabernet Sauvignon		
Oberon Napa Valley, CA	20 29 78	
Bubbles & Rosé		
Rosé HH		
Mont Gravet Languedoc, FR	10 14 38	
Rosé		
Studio by Miraval Provence, FR	13 18 50	
Rosé Prosecco		
Belstar Veneto, IT	13 18 50	
Prosecco		
La Marca Treviso, IT	13 18 50	

Espresso Martinis

	Coffee Over Feelings coffee-infused HG vodka, mr black, frangelico, cream, torched cinnamon	16
	Putting Myself First coffee-infused HG vodka, mr black, frangelico, cream, strawberry	18
	Sip Happens coffee-infused HG vodka, mr black, frangelico, amaro montenegro, crème de cacao, cream, chocolate curls	17

This is My Year

 make 2026 your year with a taste of all three espresso martinis

35

The Love List

	Red Flag new amsterdam gin, st-germain, chambord, lime, raspberry	16
	My Darling, Hugo dragon fruit st-germain, la marca prosecco, topo chico	17
	Worth Ordering Twice hibiscus-infused pueblo viejo reposado tequila, combier rose, lime, grapefruit, pineapple, guava, topo chico	17
	Party of 1 don q cristal, hana lychee sake, lime, jasmine pearl, topo chico, mint	15
	Peach, Please tito's vodka, peach, lemon, prickly pear	12
	Soft Launch <i>served frozen</i> hibiscus-infused pueblo viejo reposado tequila, dragon fruit, lime, prickly pear, la marca prosecco	18
	Power Move raspberry-infused new amsterdam gin, campari, amaro montenegro, crème de cacao, chocolate bitters	17

Light & Lovely

 Ride with Me Bestie *non-alcoholic*
lyre's coffee originale, cold brew concentrate, dark brown turbo, cream, torched cinnamon

13

 On a Break Spritz *non-alcoholic*
lyre's italian orange and classico brut, topped with topo chico

13

Happy Hour

Monday - Friday • 4:00 pm - 6:00 pm

select cocktails \$7 & select wines \$7 HH