



CRUDOS

Selection of Raw Dishes

AHI TUNA POKE* 20

soy-sesame vinaigrette, spring onion, edamame, capers, cucumber, spicy mayo, avocado, wonton chips

STRIPED BASS* 19

yuzu leche de tigre, basil oil, orange, aji Amarillo aioli, salmon roe, cilantro

BEEF CARPACCIO* 22

allumette potato, arugula, capers, pine nuts, parmesan, dijonnaise, truffle oil

SALADS

LELA SIMPLE SALAD HALF 7/ FULL 11

cherry tomatoes, shaved parmesan, lemon vinaigrette

ROMAINE CAESAR SALAD HALF 8/ FULL 12

white anchovy, parmesan, croutons

BURRATA SALAD 18

heirloom tomato, arugula, pine nut agrodolce, basil oil, crostini

ADD CHICKEN 9, STEAK 14, JUMBO SHRIMP 17, SALMON 13

SMALL PLATES

SOUP DU JOUR C 8/ B 10

Chef's choice soup of the day

MEATBALL 12

pork, beef, veal, tomato-garlic confit

CHICKEN WINGS 16

choice of sweet chili, buffalo, jerk

LOBSTER DEVEILED EGGS 17

pancetta, tarragon aioli, trout roe

CRAB CAKE 22

corn, garbanzo, tomato, chorizo, chipotle remoulade, cilantro aioli, arugula

STEAMED MUSSELS 21

white wine-butter sauce, pancetta, fresno pepper

HOUSE-MADE PASTAS

All pastas are hand-made daily. Gluten Free Pasta available on request.

BOLOGNESE PAPPARDELLE 22

veal, beef, pork, tomato, pecorino

LOBSTER LINGUINI 41

lobster tail, peas, sauteed mushroom, lobster bisque

SHRIMP SCAMPI 26

tagliatellini, garlic, capers, lemon butter, white wine, grilled bread

PESTO GNOCCHI 22

sauteed mushroom, tomato, homemade pesto, pecorino

TAGLIATELLINI 30

short rib, mushroom, greens, gorgonzola dolce cream

LARGE PLATES

PAN SEARED SCALLOPS 30

tomato-caper + olive salsa, pickled onion, garbanzo, pancetta, squash puree

CHILEAN SEA BASS 40

miso bagna cauda, broccolini, parmesan, lemon

PAN SEARED SALMON* 32

braised fennel, squash, mushroom, sweet corn cream

SMOKED PORK CHOP* 34

roasted potato, charred carrot, pickled mustard seed, salsa verde, wine reduction

ROASTED CHICKEN 28

asparagus, potato puree, chicken-mushroom jus

WAGYU BURGER* 18

Lela's Sauce, gruyere, romaine, tomato, red onion

choice of greens or house cut fries

**ADD BACON \$3

PRIME STEAKS

USDA Prime Steaks. Choice of Demi-Glace or Brandy Peppercorn Sauce

PETIT BEEF TENDERLOIN* 8oz 48

NY STRIP* 12oz 60

COULOTTE* 8oz 34

RIB-EYE* 16oz 68

**ADD LOBSTER TAIL 21, SHRIMP 17

SIDES

HOUSE CUT FRIES 10

POTATO PUREE 9

SAUTEED MUSHROOM 11

SAUTEED ASPARAGUS 11

CHARRED BROCCOLINI with SHALLOT BUTTER 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE



WINES BY THE GLASS

SPARKLING

NV Arte Latino, Cava, Brut, ES	12
NV Maschio, Prosecco, Veneto, IT	14
NV Michele Chiarlo, Moscato d'Asti, Piedmont, IT	14
NV Baron de Seillac, Brut, FR	13
NV Cremant de Bourgogne, Brut Reserve, Bourgogne, FR	15
NV La Vieille Ferme, Rose, Brut, Cotes Du Ventoux, FR	15

WHITES & ROSE

Riesling, Dr. L, Mosel, DE	12
Rosé of Pinot Noir, Villa Wolf, Pfalz, DE	15
Rosé, Presqu'île, Santa Maria Valley, CA	16
Pinot Grigio, Caposaldo, Veneto, IT	12
Pinot Grigio, Tommasi, 'Le Rosse', Veneto, IT	14
Sauvignon Blanc, Matua, Marlborough, NZ	12
Sauvignon Blanc, Decoy, Sonoma, County, CA	14
Sauvignon Blanc, Babich Black Label, Marlborough, NZ	16
Chardonnay, Wente, 'Morning Fog', Central Coast, CA	13
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA	18
Chardonnay, Frank Family Vineyard, Carneros, CA	20

REDS

Pinot Noir, Pinot Project, CA	13
Pinot Noir, Oregon Territory, OR	15
Pinot Noir, Calera, Central Coast, CA	18
Merlot, Blackboard, WA	11
Merlot, Decoy, Sonoma County, CA	14
Cabernet Sauvignon, Lyeth, CA	12
Cabernet Sauvignon, Treana, Paso Robles, CA	16
Cabernet Sauvignon, Outerbound, Alexander V. AVA, CA	22
Malbec, Catena, Mendoza, AR	12
Syrah, Saint Cosme, Cotes du Rhone, Rhone Valley, FR	14
Zinfandel, Seghesio, Sonoma County, CA	15
Tempranillo, El Vinculo Crianza, La Mancha, ES	15
Barbera, Scarpetta, Piedmont, IT	15

COCKTAILS

SMOKED CINNAMON OLD FASHIONED 16

Old Forester, cinnamon syrup, bitters

ESPRESSO MARTINI 16

Tito's Handmade Vodka, Kahlua, Buffalo Trace Bourbon Cream, espresso, vanilla bean syrup

WHISKEY SOUR 15

Sazerac Rye, Tattersall Tart Cherry, simple syrup, lemon juice, egg white

Altitude Elixir 16

Hendricks Grand Cabaret, maraschino liqueur, crème de violette, lemon juice

TEQUILA OLD FASHIONED 16

Milagro Silver, Milagro Reposado, chai, vanilla syrup, bitters

LELA SPRITZ 15

Aperol, Maschio Prosecco, sparkling water, bitters,

SPICED RUM MILK PUNCH 14

spiced rum, whole milk, cream, nutmeg, cinnamon

APPLE CIDER MIMOSA 13

Maschio Prosecco, Minnesota apple cider

ZERO-PROOF

N.A MOJITO 8

N.A MARGARITA 8

N.A LELA PUNCH 8

N.A BLOODY MARY 8

DRAFT BEERS

ROTATING SEASONAL MENU

ASK YOUR SERVER FOR CURRENT SELCTIONS

BEERS - BOTTLES & CANS

Bud Light	6	Corona	7	Wild State Hibiscus Raspberry Cider	8
Miller Lite	6	Modelo Especial	7	Loon Juice Honeycrisp Cider	8
Michelob Golden Light	6	Heineken	7	Carbliss, Assorted Flavors	8
Michelob Ultra	6	Heineken Zero	7	White Claw, Assorted Flavors	7
Coors Light	6	Guinness Draught	8		
Surly Mosh Pit Juicy Pale	8	Stella Artois	7		
Surly Furious IPA	8	Amstel Light	7		
Fair State "Party Forward" Hazy	8				

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