



The Leta Bar



HAPPY HOUR 10% OFF OPEN TO CLOSE

SNACKS

CAYA Hummus 16

Sundried tomato and basil hummus, grilled pita, rainbow carrots, watermelon radish, fresh cucumber

Half Dozen Wings 13

Honey garlic, buffalo, or naked. Served with fresh celery & house ranch

Cauliflower Tempura 15

Cauliflower tempura, ginger, sesame gochujang, scallion

Classic Caesar Salad 16

Crisp romaine lettuce, creamy Caesar dressing, house made croutons, shaved parmesan cheese. +12 blackened ahi | +12 grilled salmon | +12 shrimp | +9 grilled chicken | +2 avocado

Truffle Cheeseburger Sliders*

17

Three beef sliders, caramelized onions, provolone, truffle sauce, brioche bun

Southwestern Cheesesteak Sliders 15

Thin sliced prime rib, roasted onions & poblano chilis, pepper jack cheese, brioche bun, chipotle aioli

Fried Calamari 16

Lightly dusted in our house made flour, Fresno coins and onion pedals. Served with cocktail sauce

Tri-Tip Nachos 17

House made Tri-Tip and chips, house cheese sauce topped with Pico de Gallo and scallions

House Made Chips 6

Truffle French Fries or Tots 12

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

Please inform your server of any allergies or aversions before ordering. Certain dishes may be non-modifiable.

20% gratuity will be added to tables of 5 or more.

Menu by: Executive Chef Philip Stein, Executive Sous Chef Johnathan Mellor
8/30/23

LETA CLASSICS

Braised Short Rib Mac & Cheese 21

Braised beef short ribs, Cavatappi pasta, creamy three cheese blend, chipotle aioli, crispy onions, microgreens

Trio of Tacos 21

Corn tortillas, avocado, house chipotle slaw, queso fresco, house fire roasted salsa, cilantro, and lime. Choose one protein: Shrimp, pork carnitas, carne asada, herb marinated chicken, +2 beef short rib

Ahi Poke Nachos* 19

Dressed ahi tuna, cucumber, sliced avocado, scallion, house made chips, chukka salad, sriracha aioli, furikake

Asian Noodle Salad 17

Yakisoba noodles, Napa cabbage slaw, sriracha aioli, green onions, furikake, sesame ginger dressing. +12 blackened ahi | +12 grilled salmon | +12 shrimp | +9 grilled chicken | +2 avocado

The Leta Burger* 20

1/2 # patty, caramelized onions, cheddar cheese, Boston lettuce, tomato, pickles, CAYA sauce. Served on a toasted brioche bun. Served with French fries. +2 tater tots | +3 truffle fries | +2 Sweet potato fries. +3 Impossible Burger | +2 avocado | +2 egg | +2 bacon | +2 gluten free bun

Grilled Chicken Club 21

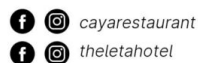
Herb marinated chicken, applewood smoked bacon, pepper jack, avocado, jalapeño aioli, butter leaf lettuce, tomato. Served with French Fries. +2 tater tots | +3 truffle fries | +2 sweet potato fries. +2 gluten free bun

Pulled Pork Sandwich 18

BBQ pulled pork, fried onion rings, cheddar cheese, BBQ aioli, chipotle slaw, brioche salt and pepper bun, Served with French Fries. +2 tater tots | +3 truffle fries | +2 sweet potato fries | +2 avocado | +2 egg | +2 bacon | +2 gluten free bun

Bacon Mac & Cheese Burger * 22

1/2 # burger, bacon, Cheddar, house made mac and cheese. Served with French fries. +2 tater tots | +3 truffle fries | +2 sweet potato fries. +2 avocado | +2 egg | +2 gluten free bun





Let's Libations



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BEER

Rotating Local Draft	9
Ask your bartender for today's selection	
Coors Light	4
American light lager	
Modelo Especial	5
Mexican lager	
Miller High Life	5
champagne of beers	
805 (16oz)	9
American blonde ale	
Stella Artois (16oz)	9
Belgian lager	
Modern times (16oz)	9
hoppy pale ale	
Cereal Killer (16 oz)	9
Draughtsmen's local pale ale	
Calypso sour (16oz)	10
Captain Fatty's local cucumber sour	
Contact Haze IPA	7
Elysian Hazy IPA	
Chief Peak IPA	7
Topa Topa local IPA	
Severance IPA	9
Draughtsmen's local IPA	
Guinness	8
Irish stout draught bottle	
Topo Chico	9
hard seltzer, variety flavors	
Heineken N/A	7
non-alcoholic bottle	

WHITE WINE

Nielson	11, 40
Chardonnay, Santa Barbara County	
Lieu dit	16, 60
Sauvignon Blanc, Santa Barbara County	
Brewer-Clifton	18, 68
Chardonnay, Santa Rita Hills	
Tatomer	14, 52
Grüner Veltliner, Santa Maria	
Sandhi	15, 56
Chardonnay, Santa Rita Hills	
Luca Paretto	12, 44
Prosecco, NV Veneto, IT	

CRAFT COCKTAILS

Barrel Aged Boulevardier	16
Old forester bourbon, Campari, Carpano antica sweet vermouth, Macallan 12 year, aged in charred oak barrels for 3+ weeks	
Where There's Smoke	15
Xcaru mezcal, Aperol, ancho reyes chili liqueur, guava, habanero, fresh lime	
Mr. Tangerine Man	15
El Jimador blanco tequila, serrano, fresh tangerine, hibiscus, tajin rim	
Lavender Lemondrop	14
Ketel one vodka, lavender syrup, fresh lemon, lavender sugar rim	
Fade to Black	15
Woodford reserve bourbon, zucca rabarbaro amaro, amaro di angostura, walnut bitters	
Workaholic	12
shot of bourbon paired with the champagne of beers	
Gambling Man	13
fresh creativity, raw talent, dash of love	

RED AND ROSE

Tyler	18, 68
Pinot Noir, Santa Rita Hills	
Mallea	16, 60
Rhône blend, Paso Robles	
Nielson	11, 40
Pinot Noir, Santa Maria Valley	
Hearst Ranch "Bunkhouse"	17, 64
Cabernet Sauvignon, Paso Robles	
Ultraviolet Sparkling	13, 50
Rose, Mendocino, California	
Patelin de Tablas	15, 56
Rose, Paso Robles	
Fabre en Provence	11, 40
Rose, Cotes de Provence AOP	

Lead Bartender: Martin Elizondo

Bar Team: Lexi Mansur, Joseph Zamora, Evan Schaeffer, Seneca Beverly, Chris Veres, Patrick Mrachek

8/30/23

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