

SWEET AND SIMPLE

- Bread Pudding French Toast** 18
Fresh berries, house made berry syrup, powdered sugar, whipped cream, choice of breakfast protein
- Banana Brûléed Oatmeal** 14
Creamy oats, warm baking spices, brûléed banana, fresh berries
Make it vegan: oat or almond milk +2
- Seasonal Berry Crêpe** 15
Powder sugar, seasonal berries, and whipped cream

FUEL THE DAY

- Avocado Toast*** 18
Seven grain toast, avocado, sunny egg, cilantro, watermelon radish, choice potatoes or fresh fruit
Gluten free bread available +2
- Chilaquiles Verdes*** 20
Pork carnitas, tortilla chips, sunny eggs, salsa verde, poblano créma, pickled red onion, queso fresco
- American Breakfast*** 18
Two eggs your way, choice of bacon, pork sausage, or chicken sausage, choice of toast, choice potatoes or fresh fruit

BURRITOS, BOWLS BENEDICTS

- Mission Burrito or Bowl** 18
Crispy bacon, potatoes, scrambled eggs, avocado, chipotle sauce, jack and cheddar cheese, salsa roja
- Presidio Burrito or Bowl** 19
Shaved roast beef, potatoes, scrambled eggs, roasted poblano, caramelized onion, queso fresco, salsa roja
- Classic Benedict*** 20
Bakery fresh English muffin, Canadian bacon, two eggs poached, hollandaise
- CAYA Benedict*** 20
Bakery fresh English muffin, avocado, sautéed spinach, sliced tomato, two eggs poached, hollandaise

HAIR OF THE DOG

- Mimosa** 13
orange, grapefruit, pineapple, cranberry
- Bloody Mary** 13
vodka, lime juice, lemon juice
- Aperol Spritz** 14
Aperol, prosecco, club soda

MORNING WAKE UP

- Coffee or Espresso** 4
regular or decaf
- Cappuccino or Latte** 6
oat or almond milk +1
- Chai latte** 8
oat or almond milk +1
- Fresh juice** 5
orange, apple, or grapefruit



OMELETS

- choice of potatoes or fresh fruit
- CAYA Omelet** 18
House made chorizo, spinach, avocado, pepper jack, pico de gallo, chipotle crema, fluffy eggs
- Denver Omelet** 18
Ham, roasted bell pepper, caramelized onion, jack and cheddar
- Chefs Quiche of the Day** 15
Served with mornay sauce choice of potato or fruit

SIDES AND PROTEIN

- +8 Fruit plate | +6 side two eggs* | +6 choice potato | +6 bacon* | +6 pork or chicken sausage* | +6 choice bagel | +4 choice toast

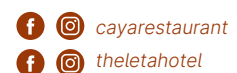
Please inform your server of any allergies or aversions before ordering. Certain dishes may be non-modifiable.

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

20% gratuity will be added to tables of 5 or more.
12/6

THE *leta*

HOTEL



LOCAL FAVORITES

Ahi Poke Nachos*	19
Dressed ahi tuna, cucumber, avocado, scallion, house made chips, chukka salad, sriracha aioli, furikake	
The Leta Burger*	22
1/2 pound american wagyu, caramelized onion, cheddar cheese, butter lettuce, tomato, house-made pickles, caya sauce, brioche bun, choice of hand-cut french fries or house salad +3 truffle fries +2 sweet potato +2 avocado +2 egg* +4 bacon* +2 gluten free bun +3 impossible burger	
BBQ Tri-Tip Flatbread	17
House-made BBQ sauce, cheese blend, caramelized onions	
Trio of Tacos*	21
Corn tortillas, avocado, chipotle slaw, queso fresco, fire roasted salsa, cilantro, lime. choice one protein: shrimp, pork carnitas, chicken, tri tip,	
Chicken BLT	21
Herb marinated chicken, Applewood smoked bacon, buttermilk basil dressing, avocado, butter leaf lettuce, tomato, served with hand cut French fries	
BLTA*	16
Applewood smoked bacon, bib lettuce, tomato, sliced avocado, grilled sourdough, CAYA sauce, +1 Cheese (Pepperjack, Cheddar, or Provolone) +2 egg*	
Tri-Tip Sandwich	21
Shaved roast beef, roasted onions & poblano chili peppers, pepper jack cheese, grilled roll, BBQ aioli, beef jus	
Poke Bowl*	23
ahi tuna, cucumber, avocado, scallion, chukka salad, sriracha aioli, furikake ginger wild rice	
Blackened Chicken Bowl	22
Blackened chicken, quinoa, black bean corn salsa, roasted red peppers, pico de gallo, chipotle cilantro dressing	

LOCAL BEER ON TAP - 9

DRAUGHTSMEN ALEWORKS

Czech Style Lager

FIGUEROA MOUNTAIN

Danish Red Lager

INSTITUTION ALE

White Walls Citrus IPA

TOPA TOPA BREWING

Level Line Pale Ale

Executive Sous Chef: Johnathan Mellor

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Updated 11/13

SOUP & SALADS

Soup of the Day	14
Ask your server for today's special	
Beet Salad	17
Watercress, golden beets, goat cheese, roasted pistachios, red beet paint, honey vinaigrette	
Grilled Caesar Salad*	16
Grilled romaine lettuce, creamy caesar dressing, capers, shaved parmesan, grilled crostini	
CAYA Salad	10
Field greens, cucumbers, tomatoes, carrots. Choice of dressing: balsamic vinaigrette blood orange vinaigrette ranch or our seasonal salad dressing	
Salad protein options +12 shrimp* +12 salmon* +9 chicken +12 Steak* +2 avocado	

HOUSE CRAFT COCKTAILS

MEXICAN MAI-TAI	14
Reposado Tequila, Paranubes Oaxacan Rum, Dry Curacao, Orgeat, Lime	
GINTASTIC VOYAGE	14
Cucumber Infused Gin, Green Chartreuse, Honeydew, Black Peppercorn, Lime	
OAXACA IN THE PARK	14
Strawberry Infused Vida Mezcal, Jamaica Honey, Lime	
WHO RUNS THE WORLD	13
Basil & Rosehip Infused Vodka, Pomegranate, Lime, Prosecco	
TAKE ME TO THE MULE	14
Charred Pineapple Spiced Vodka, Lime, Ginger, Soda	
YACHT TAIL PUNCH	14
Blend of 8 Rums, Housemade Fruit Punch	
VAMOS A LA PLAYA	14
Blanco Tequila, Watermelon, Chamoy, Lime	
LA CONTESSA	14
Del Mageuy Vida Mezcal, Aperol, Lillet Blanc, Orange Bitters, Rosemary	



THE *leta*
HOTEL
TAPESTRY
COLLECTION
by Hilton™