

The Leta Bar

HAPPY HOUR

EVERYDAY 4PM-7PM

CLASSIC COCKTAILS \$10

Old Fashioned

Martini

Manhattan

Tommy's Margarita

Mules

French 75

Gimlet



DRAFT BEER \$7

HOUSE WINE \$9



HOTEL

WINES BY THE GLASS

Red

	6oz	Bottle
Tyler Pinot Noir <i>Santa Rita Hills, California</i>	\$18	\$68
Nielson Pinot Noir <i>Santa Maria Valley, California</i>	\$11	\$40
Samsara Pinot Noir <i>Santa Rita Hills, California</i>		\$74
Mallea Rhone Blend <i>Paso Robles, California</i>	\$16	\$60
Hearst Ranch Bunkhouse Cabernet Sauvignon <i>Paso Robles, California</i>	\$17	\$64

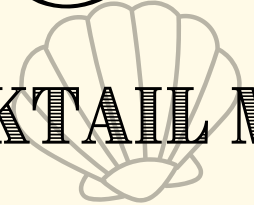
White/Rosé/Sparkling

	6oz	Bottle
Nielson Chardonnay <i>Santa Barbara, California</i>	\$11	\$40
Sandhi Chardonnay <i>Santa Rita Hills, California</i>	\$15	\$56
Brewer Clifton Chardonnay <i>Santa Rita Hills, California</i>	\$18	\$68
Lieu Dit Sauvignon Blanc <i>Santa Barbara, California</i>	\$16	\$60
Tatomer Grüner Veltliner <i>Santa Barbara, California</i>	\$14	\$52
Patelin de Tablas Rosé <i>Paso Robles, California</i>	\$15	\$56
Fabre en Provence Rosé <i>Cotes de Provence, France</i>	\$11	\$40
Samsara Rosé <i>Santa Barbara, California</i>		\$58
Ultraviolet Sparkling Rosé <i>Mendocino, California</i>	\$13	\$50
Luca Paretti Prosecco <i>Veneto, Italy</i>	\$12	\$44

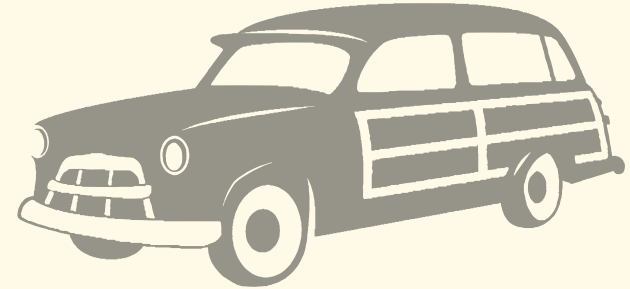
Draft Beers

Captain Fatty's Blue IPA \$9 <i>Galeta, California</i>
Captain Fatty's Beach Beer Lager \$9 <i>Galeta, California</i>
M Special Agua Santa Mexican Lager \$9 <i>Galeta, California</i>

THE *Leta*
Bar



COCKTAIL MENU



CLASSICS

OLD FASHIONED \$14



Buffalo Trace.
Demerara.
Aromatic Bitters



GIN MARTINI \$15

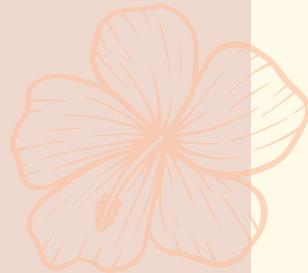


The Botanist Gin
Lillet Blanc
Orange Bitters

CORPSE REVIVER #2 \$13



Gin.
Pierre Ferrand's Dry. Curacao.
Lillet Blanc.
Lemon
Absinthe.



NAKED & FAMOUS \$14



Mezcal
Aperol
Yellow Chartreuse
Lime



PAPER PLANE \$14



Bourbon.
Aperol.
Amara Nonino.
Lemon.

VIEUX CARRE \$14



Rittenhouse Rye.
Cognac.
Dalin Rouge.
Angostura.

SAZERAC \$14



Rye.
Demerara.
Peychauds.
Absinthe.



OUR CREATIONS

TRADE WINDS OLD FASHIONED \$14

Proprietary Rum Blend
Pineapple Oleo Saccharum
Spiced Tiki Bitters



THE FAR EAST SIDE RICKEY \$14

Cucumber Infused Gin
Pierre Ferrand Yuzu
Lime
Soda
Mint



PER MY LAST EMAIL \$14

Roku Gin.
El Silencia Mezcal.
Smith & Cross Jamaican Rum.
House-Made Grenadine.
Ginger.
Citrus.
**clarified with milk*



MY JOB IS BEACH \$14

Charred Bell Pepper Infused Tequila
Celery Syrup
Lime
Smoked Salt



THE SEVENTH INNING STRETCH \$14

Brown Butter & Roasted Peanut Fat-washed Bourbon.
Cracker Jacks
Lemon
Eggwhite
Peychauds



SWEATER WEATHER MANHATTAN \$14

Rittenhouse Rye
Housemade Vermouth
Angostura



FIRESIDE SPRITZ \$13

Spiced Willamette Valley Pinot Noir Reduction
Prosecco



DEALER'S CHOICE \$14

Your fate is in our hands

