

HAPPY HOUR

BITES

CARNE ASADA FRIES 10

Fries | Carne Asada | Pico De Gallo | Smashed Avocado, Red Onion, Cilantro, Jalapeños, Lime | Sour Cream | Cheddar Cheese | Cilantro

CHIPS & DIPS 10

Homemade Corn Tortilla Chips | Smashed Avocado, Red Onion, Cilantro, Jalapeños, Lime | Fire-Roasted Tomato & Chipotle Salsa

CALIFORNIA HUMMUS 10

Sundried Tomato | Cucumbers | Niçoise Olives | Santa Barbara Lemon-Infused Olive Oil | Micro Herbs | Naan Bread | Sumac

CHICKEN QUESADILLA 12

Grilled Chicken | Cheddar & Jack Cheese | Sour Cream | Fire Roasted Tomato & Chipotle Salsa

DRINKS

COCKTAILS 10

LETA-RITA

Tequila Blanco, Lime, Agave, Salt

OLD WOODY

Bourbon, Demerara Sugar, Orange Bitters, Angostura Bitters

BEE'S KNEES

Gin, Lemon, Honey

MOSCOW, KENTUCKY OR MEXICAN MULE

Choice of Vodka, Tequila or Bourbon
With Ginger Beer, Lime

DRAFT BEER 7

FIGUEROA MTN MEXICAN LAGER

CAPTAIN FATTY'S BEACH BEER

CAPTAIN FATTY'S THE BLUE IPA

HOUSE WINE 10

MONDAVI CHARDONNAY

MONDAVI CABERNET SAUVIGNON

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 6 or more.

FOOD MENU

SHARE & SAVOR

THE LETA SLIDERS 17

Choice Beef Sliders | Brioche Bun | Grilled Onion | Bacon Jam | California Cheddar Cheese | Grape Tomato

ELISABETTA'S MEATBALLS..... 16

Homemade Italian Meatballs | Crispy Polenta | Marinara | Parmesan Cheese, Micro Basil

CHIPS & DIPS 12

Homemade Corn Tortilla Chips | Smashed Avocado, Red Onion, Cilantro, Jalapeños, Lime | Fire-Roasted Tomato & Chipotle Pepper Salsa

THE LETA HOT WINGS 18

Korean Gochujang Sauce | Shaved Carrots | Shaved Celery

CALIFORNIA HUMMUS 12

Sundried Tomato | Cucumbers | Niçoise Olives | Santa Barbara Lemon-Infused Olive Oil | Micro Herbs | Naan Bread | Sumac

CARNE ASADA FRIES..... 18

Fries | Carne Asada | Pico De Gallo | Smashed Avocado, Red Onion, Cilantro, Jalapeños, Lime | Sour Cream | Cheddar Cheese | Cilantro

FRESH & FLAVORFUL

CALIFORNIA SALAD 16

Butter Lettuce | Orange Segments | Dried Cranberries | Goat Cheese | Raspberry Vinaigrette

CAYA CAESAR SALAD 16

Local Harvest Romaine | House Caesar Dressing | Parmesan | Garlic Croutons

ADD TO ANY SALAD Faro Bay Salmon – 10 | Herb Grilled Chicken – 10 | Shrimp – 12

CASUAL CRAVINGS

BAKED MAC & CHEESE 22

Cavatappi Pasta | House-Made Cheese Sauce | Pangrattato

Add: BBQ Pulled Pork - 10 | Chicken - 10 | Bacon - 6

CRISPY CHICKEN SANDWICH..... 22

Breaded Chicken Breast | Brioche Bun | Sweet & Spicy Umami Aioli | Lettuce | Tomato | Fries

THE 805 BURGER 23

American Wagyu Beef | Potato Bun | Crispy Onions | CAYA Sauce | Cheddar Cheese | Lettuce | Tomato | Pickle | Fries

MEATBALL SANDWICH 20

Homemade Italian Meatballs | Marinara Sauce | Mozzarella Cheese | Hoagie Roll | Fries

AHI TUNA POKE BOWL 23

Wakame Salad | Steamed Rice | Avocado | Furikake Seasoning | Poke Sauce | Carrot | Cucumber | Soy Bean | Watermelon Radish | Crispy Wonton | Pickled Ginger | Micro Cilantro

LETA TACOS 24

Organic Corn Tortillas | Cabbage Slaw | Pickled Red Onion | Cilantro | Lime | Fire-Roasted Tomato & Smoked Chipotle Salsa | Chipotle Aioli

Choice Of: Carnitas | Carne Asada

**The consumption of raw and undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness
20% gratuity will be added to tables of 6 or more*



OLD WOODY

\$15

Bourbon, Demerara Sugar, Orange Bitters, Angostura Bitters

PASSION PALM

\$15

Tequila Blanco, Passionfruit, Lime, Black salt, *Ask for it spicy!

LETA-RITA

\$15

Tequila Blanco, Lime, Agave, Salt

GOODLAND DROP

\$16

Vodka, Seasonal Berries, Lemon, Sugar

JALISCO SUNSET

\$16

Tequila Blanco, Mezcal, Blood Orange, Lime, Grapefruit, Black Salt

ESPRESSO MARTINI

\$17

Vodka, Coffee Liqueur, Lavazza Espresso

BERRY SMASHED

\$16

Bourbon, Simple Syrup, Lemon, Mint, Blackberries

LETA KILLER

\$16

Aged Rum, Orange, Pineapple, Coconut Cream, Nutmeg

OH MAI LETA

\$16

Aged Rum or Tequila, Orange Curacao, Orgeat, Lime, Mint

BOHEMIAN OASIS

\$17

Gin, St. Germaine, Cucumber, Mint, Simple Syrup, Lime

BEER

DRAFT BEERS

DRAUGHTSMEN CZECH PILSNER	\$9
Santa Rita Hills, California	
INSTITUTION WHITE WALLS IPA	\$9
Goleta, California	
FIGUEORA MTN DANISH RED	\$9
Goleta, California	
TOPA TOPA LEVEL LINE PALE ALE	\$9
Oxnard, California	

BOTTLED & CANNED

BUD LIGHT	\$5
CHIEF PEAK TOPA TOPA	\$7
COORS LIGHT	\$5
AWESOME POSSUM IPA	\$9
CEREAL KILLER PALE	\$9
FIRESTONE 805	\$9
GOLDEN STATE MIGHTY CIDER	\$7
GUINNESS	\$8
HEINEKEN NON-ALCOHOLIC	\$6
MILLER HIGHLIFE	\$5
MODELO	\$5
SIERRA NEVADA HAZY LITTLE THING	\$7
STELLA ARTOIS	\$9
TECATE CANS	\$5
TOPO CHICO HARD SELTZER	\$9

WINE

RED

	6OZ	BOTTLE
NIELSON PINOT NOIR	\$12	\$46
Santa Maria Valley, California		
TYLER PINOT NOIR	\$18	\$70
Santa Rita Hills, California		
MONDAVI CABERNET SAUVIGNON	\$10	\$38
California		
HEARST BUNKHOUSE CABERNET SAUVIGNON	\$17	\$66
Paso Robles, California		
JUSTIN CABERNET SAUVIGNON		\$72
Paso Robles, California		
QUPE SYRAH	\$16	\$62
Central Coast, California		
SALDO ZINFANDEL	\$17	\$64
Central Coast, California		

WHITE, ROSE, SPARKLING

	6OZ	BOTTLE
MONDAVI CHARDONNAY	\$10	\$38
California		
NIELSON CHARDONNAY	\$12	\$46
Santa Barbara, California		
BREWER CLIFTON CHARDONNAY	\$18	\$68
Santa Rita Hills, California		
SEAGLASS PINOT GRIGIO	\$14	\$46
Central Coast, California		
RODNEY STRONG SAUVIGNON BLANC	\$14	\$58
Sonoma, California		
LIEU DIT SAUVIGNON BLANC	\$17	\$64
Santa Barbara, California		
FABRE EN PROVENCE ROSÉ	\$12	\$40
Cotes de Provence, France		
RUFFINO PROSECCO	\$12	\$44
Tuscany, Italy		
LAETITIA SPARKLING ROSÉ	\$16	\$62
Aroyo Grande, California		
G.H. MUMM CHAMPAGNE		\$72
Reims, France		