



House Wine

glass 10 | half carafe 24 | full carafe 42

Rosé • France, Sabine

Sauvignon Blanc • New Zealand, Starborough

Chardonnay • California, True Myth

Garnacha • Spain, Botijo

Cabernet Sauvignon • California, Simple Life

White Wine

glass | half carafe | full carafe

Chenin Blanc • California, Pine Ridge 12 | 30 | 52

Pinot Grigio • Italy, Scarpetta 11 | 27 | 47

Chardonnay • Columbia Valley, Merf 11 | 27 | 47

Chardonnay • California, Miner 16 | 42 | 72

Grüner Veltliner • Austria, Zum Martin Sepp 10 | 24 | 42

Riesling • Germany, Dr. Loosen 11 | 27 | 47

Red Wine

glass | half carafe | full carafe

Pinot Noir/Gamay • Gros Ventre, "High Country" 12 | 30 | 52

Pinot Noir • Ken Wright 16 | 42 | 72

Merlot • Seven Hills 13 | 33 | 57

Zinfandel • Seghesio 12 | 30 | 52

Malbec • Domaine Bousquet 11 | 27 | 47

Cabernet Sauvignon • Smith and Hook 13 | 33 | 57

Cabernet Sauvignon • Oberon 14 | 36 | 62

Sangiovese • Love You Bunches 10 | 24 | 42

Bordeaux Blend • Chateau St Andre Corbin 14 | 36 | 62

Montepulciano • Cantine Volpi 10 | 24 | 42

Red Blend • McPherson Cellars, "Les Copains" 10 | 24 | 42

Cocktails

Pama Potion 15

grey goose, pama pomegranate liqueur, chamomile, honey, pineapple, lemon, rose petal, gold dust

Mint To Be 13

cruzan white rum, st. germain, raspberry syrup, lime, topo chico

Cloud Nine Champs 10

sparkling wine, cotton candy

Beso 13

lunazul tequila, cointreau, aperol, orange syrup, lime, bubbles, chocolate lips

Netflix & Me 13

g&w bourbon, angostura, orange bitters, sugar, cabernet floater, mini popcorn bucket

Let's Smash 13

strawberry hibiscus gin, lemongrass syrup, lemon juice, mint, soda, rose petal, conversation hearts

Single Lady Sangria 15

cranberry vodka, orange syrup, ginger syrup, lime, house red wine, club soda, sparkler

Be My Galentine 13

cocchi rosa, lillet blanc, grapefruit sherbet, sugar, lemon, bubbles

Espresso Yourself 13

van gough double espresso vodka, mr. black coffee liqueur, frangelico, cream, cinnamon



Rosé

glass | half carafe | full carafe

Royal Princess 10 | 25 | 42

Breca G 9 | B 36

Miraval G 15 | B 60

Summer in a Bottle G 15 | B 65

Sparkling Rosé

glass | bottle

Belstar 10 | 42

Impeccable 15 | 65

Champagne

bottle

Belstar • Prosecco 42

AR Lenoble • Intense 51

Piper-Heidsieck • Brut 52

Perrier-Jouët • Grand Brut 64

Laurent-Perrier • Cuvée Rosé 75

Bérèche & Fils • Brut Réserve 80

Geoffroy • Expression Brut 83

A. Margaine • "Special Club" 2012 112

Beer

bottles & cans

Miller Lite • 6

Michelob Ultra • 6

Shiner Bock • 6

Mosaic IPA • 6

Shiner Holiday Cheer • 6

Stella Artois • 6

Dos XX • 6

Austin Eastciders Brut • 6

White Claw • 6



Leela's Wine Bar





Toasts

sub gluten free bread +3

Leela's Boursin 7

house boursin cheese & basil on sourdough

Crab 12

blue crab, shaved fennel, tomatoes, charred herb salsa & green olive aioli on sourdough

Deviled Egg & Ham 9

egg salad with fresh herbs, pickled mustard seeds, arugula & ham on sourdough

Pimento 8

house pimento cheese with brie, white cheddar, roasted red pepper & chive on sourdough

Avocado 7

smashed avocado, extra virgin olive oil, maldon sea salt & aleppo pepper on sourdough

Staples

Warm Roasted Olives 6

extra virgin olive oil, orange zest, chile de arbol, fennel

HG Almonds 7

slow roasted with HG SPLY CO rooftop rosemary

Tuna Tostadas 13

ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

TX Wagyu Beef Carpaccio 13

a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots

Marinated Shrimp 12

lemon, shallot, garlic, chile aioli, petit salade, crackers

Classic Mussels 17

white wine, butter, garlic, celery, onion, lemon, thyme, served with toasted sourdough

Meats & Cheeses

served with crostinis & crackers

gluten free bread & crackers available for an additional upcharge

3 Choice Board 18

served with mustard, house pickles, nuts, honeycomb, fruit

6 Choice Board 24

served with mustard, house pickles, nuts, honeycomb, fruit

Meat Board 23

house country terrine, bresaola, prosciutto cotto, soppressata & spanish chorizo, mustard, house pickles, nuts, fruit

Cheese Board 23

house boursin & pimento cheese, manchego, aged cheddar, cambazola, honeycomb, house pickles, nuts, fruit

Meat & Cheese Board 38

best of both worlds

Baked Brie 14

honey, almonds, walnuts & pecans, served with crostinis & fruit



Cheeses

house boursin
house pimento cheese
manchego
aged cheddar
cambozola

Meats

house country terrine
mortadella
prociutto cotto
soppressata
spanish chorizo

Sweets

Flourless Chocolate Torte 7

raspberries, pistachios, whipped cream

Bananas Foster 11

rum flambéed bananas served with vanilla ice cream



Brunch

Soft Scrambled Egg Toast 8
soft scrambled egg, pecorino & chives on sourdough

Farmer's Toast 9
smashed avocado, poached egg, chimichurri, arugula, tomato & extra virgin olive oil on sourdough

Brie Berry Toast 9
brie, fresh strawberries, toasted sunflower seeds & honey on wheat

Dragon Fruit Smoothie Bowl 8
mango, banana, pitaya, coconut milk & pineapple juice smoothie topped with coconut, almond, hemp, chia, sliced banana & kiwi



Drunken Grapefruit

aperol, st. germaine,
champagne, jell-O

6

for the sophisticated day drinker

Staples

Marinated Shrimp 12
lemon, shallot, garlic, chile aioli, petit salade, crackers

TX Wagyu Beef Carpaccio 13
a bar n' ranch wagyu, frisee, pecorino, green olive aioli, extra virgin olive oil, lemon, sea salt, crispy shallots

Tuna Tostadas 13
ahi tuna, cucumber, onion, sesame, ponzu, chile aioli, shaved radish, crispy wontons

Toasts

sub gluten free bread +3

Avocado 7
smashed avocado, extra virgin olive oil, maldon sea salt & aleppo pepper on sourdough

Crab 12
blue crab, shaved fennel, tomatoes, charred herb salsa & green olive aioli on sourdough

Deviled Egg & Ham 9
egg salad with fresh herbs, pickled mustard seeds, arugula & ham on sourdough

Leela's Boursin 7
house boursin & basil on sourdough

Pimento Cheese 7
house pimento cheese made with brie, white cheddar, roasted red peppers & chives on sourdough

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house pimento cheese
manchego
aged cheddar
cambozola

Meats

house country terrine
mortadella
prociutto cotto
soppressata
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Sweets

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rum flambéed bananas served with vanilla ice cream