

a 4% surcharge will be added to all guest checks to help cover increasing costs, and support recent increases to minimum wage and benefits for our dedicated team



@leroykitchenandlounge
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COCKTAILS | 12

summer fresca
tequila, agave, lime juice, watermelon,
topo chico

mezcal margie
los vecinos mezcal, lime juice, orange,
tajin rim

plummy rummy
plum infused rum, pear nectar, malahat
spiced rum, lemon, triple sec, plum, sprite.

cukey da' mule
wheatly vodka, cucumber-aloe syrup,
lemon, ginger

leroy's summer slushie
strawberry, guava, tequila

grapefruit refresher
old harbor gin, grapefruit, ginger, lime

giddy up
horse soldier bourbon, peach syrup,
peach

basil-peach citron
gin, peach, basil, lemon

raspberry bourbon smash
buffalo trace, raspberry syrup,
montenegro amaro, lemon

bacon mary
bacon-infused wheatley vodka,
house bloody mix, candied bacon

leroy's classic sangria
red wine, curaçao, elderflower, citrus

WINE BY THE GLASS

6 oz pour / bottle

sparkling rosé crémant , <i>lucien albrecht</i> , alsace, fr	14/49	pinot noir , <i>dressage</i> , monterrey, ca	12/42
brut , <i>moët + chandon</i> , champagne, fr (187ml)	18	pinot noir , <i>banshee</i> , sonoma county, ca	16/56
brut rosé , <i>moët + chandon</i> , champagne, fr (187ml)	18	malbec , <i>colomé</i> , ar	12/42
rosé , <i>mont gravet</i> , fr	13/46	zinfandel , <i>armida</i> , lodi, ca	12/42
sauv blanc , <i>le monde</i> , arcadia, italy	14/49	garnacha , <i>tres picos</i> , sp	12/42
chardonnay , <i>et cetera</i> , lodi, ca	12/42	red blend , <i>serial</i> , paso robles, ca	16/56
chardonnay , <i>lincourt</i> , sta rita hills, ca	16/56	cab sauv , <i>cult</i> , napa, ca	13/46
pinot grigio , <i>bargetto</i> , santa clara valley, ca	11/39	cab sauv , <i>hook + ladder</i> , russian river valley, ca	16/56
riesling , <i>schloss saarstein</i> , mosel, germany	12/42	merlot blend , <i>purple heart</i> , sonoma, ca	13/45

DRAFT BEER

*over 8.0 abv/special release | 10 oz pour

washington 'golden delicious' cider wa	8.00	robinsons 'iron maiden trooper' esb stockport, uk	7.50
mikkeller 'ca dreamin' pilsner with ale yeast san diego, ca	7.50	artifex 'bog trotter' irish red ale sd, ca	8.00
rouge 'dead guy' maibock newport, or	7.00	stone 'tiki escape' ipa sd, ca	8.00
rough draft 'raspberry wunddersauer' berliner-weisse	8.00	abnormal 'secret safari' ipa sd, ca	8.00
32 north 'coastal eddy' hazy nelson ipa sd, ca	8.00	pizza port 'beach retreat' ipa sd, ca	8.00
gunwhale 'hayshaker saison' saison costa mesa, ca	8.00	fremont 'sky kraken' ipa fremont, ca	7.50
seismic 'shattercone' ipa sonoma, ca	7.50	modern times 'space ways' hazy nelson ipa sd, ca	8.00
pizza port 'chronic amber' amber ale sd, ca	8.00	modern times 'black house' coffee nitro stout sd, ca	8.00

CANS

june shine 'acai berry' hard kombucha sd, ca	8.50
june shine 'midnight pain killer' hard kombucha sd, ca	8.50
june shine 'tropical citrus' hard kombucha sd, ca	8.50
clausthaler non alcoholic beer	6.50

Thank you for joining us at Leroy's Kitchen & Lounge! As we all adjust to our current situation, below are some guidelines we are asking all our guests to adhere to while dining with us. These guidelines are not only for the safety of you, our guests, and our staff, but to ensure we are able to continue to move forward and hopefully be able to ease some restrictions with time. We thank you for your cooperation and patience as we all adapt to these unusual times.

- All guests need to wear face coverings while not at their table.
- We ask all guests to wear masking when interacting with our staff.
- Please maintain six feet of social distancing whenever possible.
- Our staff will wait for you to signal for them to come to the table to assist you.
- We will provide bottle or tap water as requested, but we will allow you to refill your own glass.
 - Please be prepared to order your entire meal at one time, including drinks.
 - If the restroom is occupied, please do not wait in the hallway.
- We will wait to clear everyone's plate at the same time. So it is clear to our staff that you are finish you can either place your silverware at the top of the plate with all handles facing to the right, or you can slide the plate to the side or middle of the table.
- If you have any left overs we will provide you with boxes for you to package the food yourself.