

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



@leroyskitchenandlounge  
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## COCKTAILS | 10

**pomegranate fresca**  
tequila, agave, lime juice,  
pomegranate, soda

**mezcal rita**  
mezcal, lime juice, orange juice,  
triple sec, agave

**kentucky mule**  
buffalo trace bourbon,  
cinnamon simple syrup, ginger beer

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

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

**jalapeño skinny rita**  
tequila, agave, lemon juice, orange bitters,  
fresh jalapeño

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

**hot toddy**  
buffalo trace, chartreuse, gran marnier,  
honey, lemon

### MOCKTAILS \$5

spike for \$5

**cucumber refresher**  
cucumber puree, lemon, agave, soda

**leroy's lemonade**  
blackberry, simple syrup, lemon juice

## WINE BY THE GLASS

6 oz pour / bottle

<b>sparkling rosé crémant</b> , <i>lucien albrecht</i> , alsace, fr	48	<b>pinot noir</b> , <i>dressage</i> , monterrey, ca	8/36
<b>brut</b> , <i>moët + chandon</i> , champagne, fr (187ml)	18	<b>pinot noir</b> , <i>banshee</i> , sonoma county, ca	56
<b>brut rosé</b> , <i>moët + chandon</i> , champagne, fr (187ml)	18	<b>malbec</b> , <i>colomé</i> , ar	49
<b>rosé</b> , <i>mont gravet</i> , fr	26	<b>zinfandel</b> , <i>armida</i> , lodi, ca	42
<b>sauv blanc</b> , <i>le monde</i> , arcadia, italy	42	<b>garnacha</b> , <i>tres picos</i> , sp	30
<b>chardonnay</b> , <i>et cetera</i> , lodi, ca	44	<b>cab sauv</b> , <i>serial</i> , paso robles, ca	8/36
<b>chardonnay</b> , <i>lincourt</i> , sta rita hills, ca	42	<b>cab sauv</b> , <i>cult</i> , napa, ca	46
<b>pinot grigio</b> , <i>bargetto</i> , santa clara valley, ca	8/39	<b>cab sauv</b> , <i>hook + ladder</i> , russian river valley, ca	56
<b>riesling</b> , <i>schmitt sohne</i> , germany	32	<b>merlot blend</b> , <i>purple heart</i> , sonoma, ca	45

## DRAFT BEER

\*over 8.0 abv/special release | 10 oz pour

<b>shilling</b>   'excelsior' cider   wa	6.00	<b>robinsons</b>   'iron maiden trooper' esb   stockport, uk	6.00
<b>delahunt</b>   '204's' pale ale   san clemente, ca	6.00	<b>full circle</b>   'strawberry illa' ipa milkshake   fresno, ca	6.00
<b>modern times</b>   'thundera' hazy ipa   sd, ca	6.00	<b>original 40</b>   'obscuridad' dark lager   sd, ca	6.00
<b>pfreim</b>   'oatmeal cookie ale' oat ale   hood river, or	6.00	<b>ketch</b>   'dr. billheimer's magic' pilsner   sd, ca	6.00
<b>3 punk ale</b>   'kill the pour' ipa   sd, ca	6.00	<b>bagby</b>   'continental cream' cream ale   oceanside, ca	6.00
<b>sierra nevada</b>   'northern hemi' wet hop ale   chico, ca	6.00	<b>claremont ales</b>   'raspberry gose'   sd, ca	6.00
<b>seismic</b>   'shattercone' ipa   sonoma, ca	6.00	<b>knee deep</b>   'sloooow mo' ipa   auburn, ca	6.00
<b>rip current</b>   'marine layer' hefeweizen   sd, ca	6.00		

## CANS

<b>june shine</b>   'acai berry', 'midnight painkiller', or 'tropical citrus' hard kombucha   sd, ca	8.50
<b>belching beaver</b>   'pineapple mango' hard seltzer	7.00
<b>paulaner</b>   oktoberfest beer	6.50
<b>clausthaler</b>   non alcoholic beer	6.50

Thank you for joining us at Leroy's Kitchen & Lounge! 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. .

- 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.