

# By the Glass

**BAJA WINE** *Valle de Guadalupe, Baja, Mexico*

Casa de Piedra, Espuma de Piedra, **Blanc de Noirs (Zinfandel)** 18/71

Casa Magoni, **Chard & Vermentino**, 2016, 12/46

Casa Magoni, **Cabernet & Sangiovese**, 2015, 12/46

Topolovino Baja, **(Cabernet Franc, Merlot, Syrah, Petit Verdot )** 24/97

## SAKE

Kikusui Sake Co., **Junmai Ginjo**, Niigata, Japan 9/31

## BUBBLES

Can Suriol, **Cava Brut Nature**, 2013, Penedès, Spain 11/43

Louis Nicaise, 1er Cru Brut Réserve, NV, Vallée de la Marne, **Champagne**, France 24/76

Raventos I Blanc, Rosado Reserva, *De Nit*, **Sparkling Rosé**, 2014, Penedès, Spain 16/64

## ROSÉ

Chapoutier, *Bila Haut*, **Rosé**, 2017, Pays D'OC, Languedoc, France 11/43

## WHITE

Red Tail Ridge, **Riesling**, 2015, Seneca Lake, Finger Lakes, New York 12/46

Pullus, **Pinot Grigio**, 2016, Podravje, Slovenia 10/41

Schloss Gobelsburg, **Grüner Veltliner**, 2017, Kamptal, Austria 10/41

Alpha Estate, **Sauvignon Blanc**, 2016, Amyndeon, Florina, Greece 12/46

Matias, **Chardonnay**, 2014, Santa Lucia Highlands, California 14/51

Bodegas Ontañón, **Rioja Blanco**, 2014, Rioja, Spain 10/41

## RED

Terres Blondes, **Gamay**, 2017, Loire Valley, France 10/41

Ayres, **Pinot Noir**, 2016, Willamette Valley, Oregon 14/51

Josep Grau, *L'Efecte Volador*, **Garnacha**, 2016, Montsant, Spain 11/41

Masseria Surani, *Heracles*, **Primitivo**, 2015, Manduria, Puglia, Italy 13/51

Conde de San Cristóbal, **Tempranillo & Cabernet**, 2014, Ribera del Duero, Spain 15/56

# Beer

*Ask for today's selection of Cruz Blanca brews.*

# Cocktails

## LEÑA SIGNATURE COCKTAIL TASTING •

Get the best of both worlds by starting your meal off with a mini Leña Fire and Leña Ice. 18

**LEÑA FIRE** • Leña Brava mezcal, Por Siempre sotol, Ancho Reyes, yellow Chartreuse, Torres Orange, lime. 15

**LEÑA ICE** • Leña Brava mezcal, Ancho Verde, yellow Chartreuse, lime, cucumber. 15

**VIDA SANDIA** • Del Maguey Vida mezcal, watermelon, St. Elder, fresh lime, Peychauds bitters, Top Note Tonic Bitter Lemon. 14

**FRUIT STAND** • Spicy cucumber-infused Almighty Vodka, cherries, Apologue Aronia liqueur, Bittermans Hellfire habenero shrub and Burlesque bitters. 14

**LYCHEE ROSE** • El Tesoro Blanco tequila, lychee, Aperitivo Cappelletti, Combier Rose, fresh lime. 14

**KISS ON THE LIPS** • Koval gin, St. Elder, Montelobos mezcal, cava, fresh lime, mint and thyme, Campari float. 14

**SUMMER SOUR** • Templeton Rye (coconut fat-washed), pineapple, fresh lime, egg white, 'Elemakule Tiki bitters. 13

**TAMARINDO** • Peloton mezcal, Libélula tequila, tamarind, árbol chile syrup, Brovo orange liqueur, fresh lime. 13

**SUNSHINE SUNSHINE** • Serrano-infused Tequila Ocho Blanco, cantaloupe, Aperol, mint, fresh lime. 14

**DRUNK PUNCH** • Paranubes Mexican rum, Verde Momento mezcal, tropical puree (passionfruit, blood orange, pomegranate), Apologue Aronia liqueur, lime, canela, green Chartreuse. 14

**THE GINGER BERRY** • Summer berry-infused Union mezcal, cilantro, fresh ginger, lime, Fee Brothers Lemon bitters. 13

**SOTOL MARTINI** • La Higuera sotol (agave distillate), Dolin Blanc vermouth, Chateau aloe liqueur, Peychauds bitters. 14

**AERO-MEXICO** • Rice-infused Montelobos mezcal, Rothman & Winter Crème de Violette, Luxardo Maraschino, Tozai Living Jewel sake, fresh lime 14

**CRUZ BLANCA OLD FASHIONED** • Templeton rye, Oaxacan pasilla demerara, Angostura bitters. 13

**NUTTY PROFESSOR** • Del Maguey Vida mezcal, Valdespino 'Promesa' Moscatel sherry, Ruclino amaro, black walnut bitters. 14

# Beverages

**BAJA BREEZE** • Prickly pear, pasilla chile 6

**AGUA DEL DIA** • Ask for today's flavor. 3.50

**VERDE VACATION** • Cucumber, cilantro, lime. 6

**ICED TEA** • Rare Tea Cellars Black Citron, Unsweetened. 3



## Baja Delicacies

### OYSTERS

Shucked to order, served with citrus and chile shaved ice, smoky-spicy salsa negra, herby green-chile adobo. 18 half doz / 36 doz

### UNI, PAN DE CAMPO, SERRANO

Baja sea urchin, Hawaiian albacore, rustic ember baked flatbread (enriched with Baja olive oil), tomato-serrano sauce, local cherry tomatoes, avocado. 28

## Aguachiles

### SALMON

Alaskan king salmon, tomato-arbol broth, local sun gold tomatoes, avocado, fresh garnishes. 16

### OPAH

West coast opah (moon fish), local cucumber three ways (spicy lime broth, fresh, salt cured), red onion, shaved serrano chile, cilantro oil, Bayless garden dianthus flowers. 16

### PINEAPPLE

Grill-roasted pineapple, orange lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, knob onion tops. 15

## Ceviches

### LEÑA

Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro. 16

### YELLOWTAIL BELLY

Sashimi-grade Baja hiramasa yellowtail belly, tangy ancho-melon marinade, cantaloupe infused with Tajin, jicama, cucumber, mint, añejo cheese. 18

### CEVICHE MAKI ROLL

Wood-grilled Florida pink shrimp, herby green garlic adobo (green garlic, fresh herbs, serrano chile), grilled asparagus, avocado, crushed pepitas, red vein sorrel. 18



## Cócteles

### CLÁSICO

Fresh Florida pink shrimp, Gullo octopus, classic tangy-spicy-sweet coctel sauce, wasabi-infused jicama, lotus root, cilantro. 16

### BAJA COCTEL

Grilled sepia & shrimp, baby octopus, tomato, knob onion, pistachio salsa macha (cascabel chile, garlic, Baja olive oil, lime). 17

## Laminados

### FLUKE

Rosemary scented Cape Cod fluke, apricot-habanero chamoy, local peaches and plums, micro cilantro. 17

### HIRAMASA

Baja Seas hiramasa yellowtail, spicy mint infused coconut emulsion, herb puree, young coconut, wakame, fresh garnishes. 17

### MICHOACÁN AVOCADO

Charred tomato salsa, roasted cauliflower florets, homemade fresh cheese, micro cilantro, toasted chapulines. 15

## Salads

### ROCK CRAB

Smoky Baja rock and Dungeness crab, jalapeño-mint aioli, cucumber, roasted local corn, savory ash-roasted tomatillo “broth.” 17

### LOCAL BEETS, GOAT CHEESE, PASILLA CHILES

Wood-oven roasted local beets, grilled tatume squash, eggplant-goat cheese purée, pasilla dressing, Bayless garden greens, toasted walnuts. 14



## Oven and Hearth

### BLACK COD “AL PASTOR”

Wood oven-roasted West coast black cod with “pastor” marinade (red chile, achiote, pineapple), sweet and sour pineapple-shiso salsa, spicy Napa salad. 28

### BAJA QUAIL

Wood-oven roasted local quail, ancho-cherry glaze, creamy corn masa polenta, local cherries (infused with red wine and rosemary), pickled ancho, toasted pecans, chives. 27

### SCALLOPS

Fire-seared Hudson Canyon sea scallops, manchamanteles mole (ancho chile, almonds, sweet spices), butter-roasted pineapple & plantains, sweet potato mash. 28

### PESCADO EN SU JUGO

Feature fish, bacon-infused refritos, rich fish broth infused with smoky Oaxacan pasilla, Bayless garden greens, avocado, knob onion. 27

### BRAISED SHORT RIB, OAXACAN PASILLA SALSA

Braised Creekstone short rib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa. 27

### OCTOPUS

Crispy-tender Spanish octopus in “su tinta,” inky tinta sauce (poblano chiles, roasted tomato, white wine, squid ink), tlayuda “soubise,” sliced pico de gallo. 31

### GRILLED TAMAL, GREEN PIPIÁN

Wood-grilled “polenta” style tamal studded with black beans and epazote, green pipián (serrano chile, roasted tomatillo, pepitas, epazote), roasted pattypan squash, crunchy-fresh frisée. 22

## Tablas (SERVES 2 PEOPLE)

### STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors. 48

- *Oaxacan-style a la talla (red chile adobo glaze)*
- *Nayarit-style zarandeado (roasted garlic, Worcestershire, soy, arbol chile)*
- *Yucatecan-style tikin xik (achiote, roasted garlic, spices) with pickled red onions and habanero*
- *Leña-style herby green chile glaze*

### SALT-BAKED ARCTIC CHAR

Banana leaf-wrapped whole arctic char baked in salt in the wood-burning oven. Rosemary-scented aioli, spicy red chile salsa, avocado, cilantro, lime, grilled knob onions. Served with fresh-made heirloom corn tortillas. 85

### LOBSTER A LA DIABLA

Wood oven-roasted 2-pound Maine lobster, diabla sauce (guajillo & chipotle chiles, butter, garlic, spices), butter-roasted plantains with black beans, homemade árbol chile hot sauce, grilled lime & knob onions. 49 half / 95 whole

### CHICKEN A LA LEÑA

Wood oven-roasted chicken—half or whole—with roasted garlic-agave glaze. Grilled knob onions, creamy jalapeño-garlic salsa. 23 half / 40 whole

### TOMAHAWK STEAK

32-ounce bone-in rib steak, grilled knob onions, Leña smoky steak salsa. 90

## Sides

### SHISHITOS

Grilled shishito chiles & knob onions, lime & güero chile kosho, savory crunch (hazelnut, black sesame, pumpkin seed). 8

### SUMMER SQUASH

Charred summer squash, sweet and spicy chile sauce (serrano chile, tamari, roasted garlic), toasted sesame, cilantro. 8

### ESQUITES

“Street” style charred summer sweet corn, ginger and lime, queso añejo, epazote mayo. 8

### CAULIFLOWER MASH

“Mashed” cauliflower, Samuel’s artisan Jack cheese, organic cream, butter, chipotle dust. 8

### WOOD-OVEN FINGERLING POTATOES

Nichols Farm fingerlings, Baja olive oil, black garlic, three herbs, black pepper. 8

### BUTTER-ROASTED PLANTAINS

Ripe plantains wood-oven roasted with butter, thick cream, homemade fresh cheese. 8

*Our seafood is sourced from sustainable fisheries and environmentally responsible aquaculture enterprises. Our tortillas are handmade from heirloom corn grown in Oaxaca, Mexico!*