

Wine by the Glass

BAJA WINE

Valle de Guadalupe, Baja, Mexico

Casa de Piedra, Espuma de Piedra, **Blanc de Noirs (Sparkling Barbera)**, 20/71

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

Viñedos Malagón, **Grenache Rosé**, 2017, 13/51

Casa Magoni, **Sangiovese & Cabernet**, 2017, 12/46

Paralelo Ensemble, Arenal, **Merlot, Cabernet, Petite Sirah, Barbera, Zin**, 2012, 20/76

BUBBLES

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

Louis Nicaise, 1er Cru Brut Réserve, NV, Vallée de la Marne, **Champagne**, France 24/91

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**, 2016, Seneca Lake, Finger Lakes, New York 12/46

Pullus, **Pinot Grigio**, 2017, Podravje, Slovenia 10/41

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

Alpha Estate, **Sauvignon Blanc**, 2017, Amyndeon, Florina, Greece 12/46

Matias, **Chardonnay**, 2015, Santa Lucia Highlands, California 14/51

CVNE, **Monopole Rioja Blanco**, Viura, 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

Leña Brava

900 W Randolph St. Chicago, IL 60607 | 312.733.1975

Rick & Deann Bayless, Manny Valdes, proprietors

Andres Padilla, Chef de Cuisine

Thomas Kavanaugh, Sous Chef

Ernesto Gonzalez, Sous Chef

Lanie Bayless, Spirits Director

Cesar Aguilar, General Manager

Jill Gubesch, Wine Director

Vanessa Bucio, Manager

Chris Braun, Beverage Manager

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

HIBISCUS BEAUTY • Espolón Blanco tequila, Singnai 63, hibiscus, fresh lime. 14

TOPO MISTERIO • Siete Misterios Doba Yej mezcal, Cynar, Aperol, fresh lime, lemon bitters, Topo Chico. 14

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

NEW YORKINA • Montelobos mezcal, El Tesoro Blanco tequila, avocado, passion fruit. 13

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

HOT BAR, COLD LINE • Banhez mezcal, Giffard peach liqueur, apricot, habanero, fresh lime. 14

LEAN BACK • Ron Caribe, Paranubes aguardiente rum, Brovo orange liqueur, toasted hazelnut orgeat, fresh lime. 14

LEÑA BRAVA SANGRIA • Rhine Hall pear brandy, Letherbee Royale Cup, Luxardo Maraschino, fresh lime, Casa Magoni Sangiovese Cabernet. 14

THE GINGER BERRY • Seasonal berry-infused Union mezcal, cilantro, fresh ginger, lime, Fee Brothers lemon bitters. 13

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

XOCORYE • Fever River rye, Dolin Blanc, Brovo chocolate liqueur, Thai chile bitters. 14

Beer

Ask for today's selection of Cruz Blanca brews

Beverages

BAJA BREEZE • Seasonal fruit, 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

ICE

Raw

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

OPAH, LIME, CUCUMBER AGUACHILE

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, GOAT CHEESE, SALSA MACHA AGUACHILE

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

LEÑA CEVICHE

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

CEVICHE MAKI ROLL

Sashimi grade yellow fin tuna, soy infused with lime and morita chile, chipotle mayo, avocado, cucumber, toasted sesame seed, crispy onions. 18

HIRAMASA, PEPITAS, KOSHO LAMINADO

Baja Seas hiramasa yellowtail, güero chile-lime kosho, Baja Precious olive oil, toasted pumpkin seeds. 17

Cócteles

CLÁSICO COPITAS

Fresh Florida pink shrimp, Gullo octopus, roasted tomato-beer infused coctel sauce, wasabi-infused jicama, lotus root, cilantro. 5

BAJA COCTEL

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

Salads

ROCK CRAB, SMOKED SALMON, ROSEMARY

Pacific rock crab and smoky salmon, rosemary aioli, maple-sesame glaze, banana squash two ways (crispy threads, chipotle roasted), frisée. 17

EMBER-ROASTED CAMOTE SALAD

White sweet potato from the coals, roasted red kuri squash, butternut-chipotle crema, frisée and arugula, ancho vinaigrette. 14

MICHOACÁN AVOCADO

Creamy sikil pak (smooth pumpkin seed dip), slow roasted sun gold tomatoes, citrus segments, herbs, toasted tlayudas bits. 15

FIRE

Oven and Hearth

SHRIMP AL MOJO DE AJO

Florida pink shrimp, slow roasted garlic mojo with morita chile, roasted butternut squash, fingerling potatoes. 15

BAJA MUSSELS

Baja white wine, homemade chorizo, roasted garlic, pickled morita chile. 15

SHRIMP AND PORK ALBONDIGAS

Wood oven-roasted meatballs (Mazatlan blue shrimp, Gunthorp pork shoulder, ginger, cilantro), roasted tomato-chipotle sauce, sturdy greens, añejo cheese. 13

BLACK COD “AL PASTOR”

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

QUAIL IN THE NEST (CODORNIZ EN SU NIDO)

Wood-oven roasted stuffed quail (chorizo, plantain, rice), fideos secos (tomato cream, dry jack cheese, cherry tomatoes), avocado, serrano oil, cilantro. 27

SCALLOPS, MANCHAMANTELES

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

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

OCTOPUS, “TINTA” TLAYUDA SOUBISE

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, TOMATILLO, GUAJE

Wood grilled polenta-style tamal studded with heirloom tepary, guasmole (fresh guaje seeds, roasted tomatillo, green chiles), local hen of the woods mushrooms, roasted cauliflower, dry Jack cheese, Bayless garden greens. 22

Where Our Food Comes From

VEGETABLES Nichols Farm (Marengo, IL) • Spence Farm (Fairbury, IL) • Three Sisters Garden (Kankakee, IL) • Mighty Vine (Rochelle, IL) • Snug Haven (Belleville, WI) • Bayless Garden (Chicago) • Iron Creek (La Porte, IN)

FRUIT Klug Farm (St. Joseph, MI) • Seedling Farm (South Haven, MI)

MEAT Gunthorp Farms (LaGrange, IN) • Little Farm on the Prairie (Saunemin, IL)

DAIRY Kalona SuperNatural (Kalona, IA) • Samuel Stolfus (Middlebury, IN) • Prairie Fruits Farm (Champaign, IL)

CORN Non-GMO, heirloom corn from family farms in Oaxaca, Mexico

OLIVE OIL Baja Precious (Northern Baja)

SEAFOOD Sustainable fisheries & environmentally responsible aquaculture enterprises

BONFIRE

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. MP

SWORDFISH ROAST

Wood- oven fired swordfish roast, refried black beans scented with epazote, habanero-lime pickled white onion, avocado-tomatillo salsa, crispy bacon, fresh garnishes. 66

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

Vegetables

SHISHITOS

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

BROCCOLI RABE

Wood-oven roasted broccoli rabe, slow-cooked garlic mojo, ginger, lime, dry Jack cheese. 8

CAULIFLOWER AND RADISH, PUMPKIN SEED, HABANEROS

Wood-roasted cauliflower and radish, pumpkin seed “hummus,” mezcal, orange juice, habanero. 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