

Cocktails

LEÑA FIRE · Leña Wahaka mezcal, Por Siempre sotol, Ancho Reyes, yellow Chartreuse, Torres Orange, fresh lime. 14

LEÑA ICE · Leña Wahaka mezcal, Ancho Verde, yellow Chartreuse, lime, cucumber. 14

SANDIA SANTA · Tequila Ocho Plata, watermelon, Aperol, hoja santa, lime. 13

QUIERO UN SELFIE · Almighty vodka, fresh squeezed grapefruit, basil. 12

ALMAS 75 · Pierde Almas 9 Botanicals and La Puritita Verda mezcals, meyer lemon, agave, cava. 14

PIÑA PRIMAVERA · Milagro reposado tequila, pineapple, Oaxacan pasilla chile, lime, mint. 13

SOMBRA SOUR · Sombra mezcal, hoja santa, fresh lime, egg white, Peychaud's. 12

LA MORA · Union mezcal, blackberry, epazote, lime. 12

MY LUCKY APRICOT · Gustosa Aguardiente rum, Lucky Falernum, apricot, lime. 12

MONTEROMERO · Montelobos mezcal, Creme de Cassis, black pepper, rosemary, lime. 13

MARTINI DE LA CASA · Koval dry gin, Salers Apertif, Derrumbes San Luis Potosi mezcal, olive. 14

CRUZ BLANCA OLD FASHIONED · Templeton rye, Oaxacan pasilla demerara, Angostura bitters. 12

VINTAGE VESPA · Del Maguey Vida mezcal, Aperol, Averna, Gin barrel orange bitters. 12

MEXICO CITY MANHATTAN · Templeton rye, Banhez mezcal, Carpano Antica, Benedictine, decanter bitters. 13

Beverages

BAJA BREEZE · Pineapple, Oaxacan pasilla chile, lime. 6

VERDE VACATION · Cucumber, basil, lime. 6

AGUA DEL DIA · Ask for today's flavor. 3.50

ICED TEA · Rare Tea Cellars Black Citron. Unsweetened. 3

SELECTION OF BOTTLED MEXICAN SODAS

By the Glass

SAKE

Yuho, *Eternal Embers*, **Junmai** 10/31

Rihaku, *Dreamy Clouds*, **Junmai Nigori** 11/34

BUBBLES

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

Jean Vesselle, **Réserve, Champagne**, NV, Bouzy, France 29/92

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

ROSÉ

Domaine de la Prébende, **Gamay Rosé**, 2016, Beaujolais, France 10/41

WHITE

Casa Magoni, *Manaz Blanco*, **Viognier & Fiano**, 2015, Valle de Guadalupe, Baja, Mexico 13/52

Topolovino, **Albariño**, 2015, Paragon Vineyard, Edna Valley, California 12/46

Abbazia di Novacella, **Kerner**, 2016, Alto Adige, Italy 13/52

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

Alpha Estate, **Sauvignon Blanc**, 2016, Amyndeon, Florina, Greece 12/48

Domaine Chanson, **Viré Clessé, Chardonnay**, 2014, Mâconnais, Burgundy, France 14/53

RED

Casa Magoni, **Cabernet & Sangiovese**, 2015, Valle de Guadalupe, Baja, Mexico 13/52

Hitching Post, *Hometown*, **Pinot Noir**, 2014, Santa Barbara County, California 12/48

Tocat de L'Ala, **Carignan Blend**, 2015, Emporda, Spain 13/52

Topolovino, **Tempranillo**, 2014, Central Coast, California 12/46

Quinta da Rosa, *douRosa*, **Duoro Blend**, 2014, Douro Valley, Portugal 12/48

Turner Pageot, *Carmina Major*, **Syrah Blend**, 2014, Languedoc-Roussillon, France 15/66

Beer

ASK FOR TODAY'S SELECTION OF CRUZ BLANCA BREWS.

TOCAYO · Hominy White Ale. 6

EMIL · Bière de Garde Honey Blonde Blended Ale. 25



LEÑA
BRAVA

Oysters and Uni

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 TLAYUDITA

West Coast sea urchin, grill-toasted Oaxacan tlayuda, avocado-yuzu “crema,” ember-roasted tangerine, jamaica flower threads, toasted black sesame. 27

RAZOR CLAM

Massachusetts razor clams, duck-scented ponzu, crispy potato chips, rosemary, oxalis, chives. 24

Aguachiles

CHESAPEAKE WILD STRIPPED BASS

Classic lime-serrano broth, herb-infused olive oil, key lime cucumber & tomatillo, avocado, fennel fronds, Bayless Garden micro greens. 17

OPAH RHUBARB

Pacific opah, spicy-tangy rhubarb-citrus “broth,” rhubarb two ways (shaved, slow-cooked), preserved citrus zest. 15

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. 15

HIRAMASA, COCONUT, HERBS

Lime-marinated Baja hiramasa yellowtail, herby coconut milk, young coconut, ginger-infused jicama, peashoots. 17

CEVICHE MAKI

Roasted sushi nori, sushi rice, verde ceviche, avocado, jalapeño, leche de tigre, toasted sesame. 16

Our seafood is sourced from sustainable fisheries and environmentally responsible aquaculture enterprises.

Our tortillas are handmade from heirloom corn grown in Oaxaca, Mexico!



Cócteles

CLÁSICO

Mazatlán blue shrimp, Pacific octopus, classic tangy-spicy-sweet coctel sauce, wasabi-infused jicama, lotus root, cilantro. 15

BLOODY MARIA

Lime-marinated albacore tuna, cucumber, green olive, red onion, spicy celery salt rim, shot of mezcal. 18

Laminados

CURED SALMON

Wild Alaskan king salmon cured with mezcal & chipotle, pink peppercorn aioli, fennel fronds, mezcal-infused radishes, dehydrated tomatoes, micro sorrel. 18

HIRAMASA

Baja Seas hiramasa yellowtail, sweet-tangy-spicy chamoy (guajillo & jamaica flowers), papaya, Bayless garden micro shiso, bits of orange. 16

MICHOACÁN AVOCADO

Fermented güero chile salsa, lime-compressed summer squash, wood-roasted cherry tomatoes, chicharrón de queso, onion ash. 14

Salads

ROCK CRAB

Baja rock and Dungeness crab, Kewpie mayo, grill-roasted serrano, lime zest, scallions, frisée, tortilla crunch. 17

ASPARAGUS, RADISH, PISTACHIO

Local asparagus 2 ways (shaved, grilled), local radish, pistachio-güero chile dressing, fried capers, our exclusive bola roja cheese. 10



Oven and Hearth

BLACK COD “AL PASTOR”

Wood oven-roasted Baja black cod with “pastor” marinated (red chile, achiote, pineapple), sweet and sour pineapple-shiso salsa, spicy Napa salad. 27

“PAELLA” DE SAN QUINTÍN

Wood oven “paella” of toasted fideo (vermicelli), saffron-ancho broth, pacific octopus, PEI mussels, Baja black cod, charred avocado, roasted cherry tomatoes, parsley. 28

MEXICALI SWEET-SOUR DUCK

Wood oven Gunthorp Farms duck leg (apricot-habanero chamoy glaze), roasted carrot-ginger purée, baby bok choy (braised in Baja wine), habanero pico de gallo. 26

SCALLOPS IN SALSA MACHA

Seared Hudson Canyon diver scallops, sweet plantain mash, pasilla-almond salsa macha, smoky bonito flakes. 26

SALMON, VERACRUZ FLAVORS

Wild Alaskan king salmon, roasted tomatoes, pickled peppers, capers, olives, ember-roasted yellow squash, white wine, olive oil. 28

BRAISED SHORTRIB, OAXACAN PASILLA SALSA

Braised Creekstone shortrib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa. 26

OCTOPUS “CARNITAS”

Slow-cooked Gullo Spanish octopus “carnitas” char-seared on the grill, lime-pickled onions, frisée, warm bacon dressing. 29

MEXTLAPIQUE

Corn husk-roasted eggplant, fennel & wild mushrooms in Oaxacan yellow mole with hoja santa, black trumpet “bacon”. 23

Tablas (SERVES 2 PEOPLE)

STRIPED BASS

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

- *Baja Talla Bass (ancho, soy, yuzu) with pickled fresno chiles and cilantro*
- *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*

LOBSTER, PUERTO NUEVO STYLE

Two pound grill roasted Maine lobster, anchovy-arbol butter, chorizo charro beans, knob onions, lobster mushroom & peanut salsa. 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. 22 half / 40 whole

TOMAHAWK STEAK

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

Sides

EGGPLANT

Wood oven-roasted eggplant, creamy-smoky-spicy nogada sauce, toasted walnuts, mint. 8

LOCAL WILD GREENS

Guajillo chile sauce, grilled knob onions, Samuel’s artisan Jack cheese. 7

CAULIFLOWER MASH

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

WOOD-OVEN FINGERLING POTATOES

Nichols Farm fingerlings, Baja olive oil, black garlic, three herbs, black pepper. 7

BUTTER-ROASTED PLANTAINS

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

ARTICHOKE

Wood-roasted artichoke hearts, chorizo-bonito aioli, grill-seared shishitos, bonito flakes. 8