

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

#QUIEROUNSELFIE • Almighty vodka, fresh squeezed grapefruit, basil. 12

EARL OF COLLINS • FEW Breakfast gin, yuzu, Earl Grey, lime, orange bitters, soda. 12

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

EL GORDO PICANTE • Alipus San Luis mezcal, apricot, pasilla chile, lime, Jerry Thomas Decanter Bitters. 13

TOES IN THE SAND • Gustosa Aguardiente rum, Giffards Banana liquor, coconut milk, lime. 13

DE SUEÑOS • Chinaco tequila, corn milk, Ancho Reyes, fresh lime, Tajin. 14

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

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

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

NEGRONI-ISH • Siete Misterios Doba Yej mezcal, pineapple and cinnamon infused Aperol, Carpano Antica. 14

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

Kanbara, *Bride of the Fox*, **Junmai Ginjo** 11/34
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

César Príncipe, *Clarete de Luna*, **Tempranillo Rosé**, 2016, Cigales, Spain 10/41

WHITE

Casa Magoni, **Chardonnay & Vermentino**, 2016, 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**, 2015, 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. 7

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, SCALLION PANCAKES, OAXACAN PASILLA

West Coast sea urchin, scallion-sesame corn masa pancakes, Oaxacan pasilla crema, pickled Klug Farm peaches (Szechuan pepper), tobiko, baby corn. 27

RAZOR CLAM

Massachusetts razor clams, duck-scented yuzu, crispy potato chips, rosemary, microgreens, chives. 24

Aguachiles

BAJA STRIPED BASS

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

OPAH WATERMELON

Sashimi-grade West Coast opah, spicy watermelon-chiltepín “broth,” savory grilled watermelon, tomatoes, cucamelons, garlic chive oil. 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

SCALLOP CEVICHE AL PASTOR

Hudson Canyon diver scallops, limey ceviche “broth” with flavors of tacos al pastor, crispy chorizo crumble, crunchy jicama & carrots, pineapple, cilantro. 18

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

COCTEL VERDE

Baja rock crab, Pacific octopus, Florida pink shrimp, tangy-spicy-sweet tomatillo ketchup, fingerling potatoes, tomatoes, limey cucumbers. 15

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

HEIRLOOM TOMATOES, LOCAL RASPBERRIES, GREENS

Local tomatoes, Klug Farm raspberries, lavender-güero chile dressing, hazelnuts, Bayless Garden greens, fresco 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

MARISCOS EN CALDILLO ROJO

P.E.I. mussels, Florida shrimp, Baja black cod in a rich tamarind-chile broth. Creamy mashed potatoes, shaved fennel, Bayless Garden greens, avocado, cilantro. 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, SMOKY PEANUT SALSA

Alaskan King salmon, Oaxacan pasilla-peanut salsa, roasted radishes with yuzu, peanut-nori crunch, microgreens. 28

BRAISED SHORTRIB, OAXACAN PASILLA SALSA

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

OCTOPUS PIBIL

Achiote-marinated Gullo Spanish octopus, silky black beans (with squid ink), pickled knob onions, sliced habanero. 29

TJ TOFU TOSTADA

Fire-roasted blue corn tostada, red chile tofu (Phoenix Bean firm), mashed camote, Brussels sprout slaw, salsa macha (morita chile, knob onion), shaved beets. 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*

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

BEETS

Ash-roasted golden & candy stripe beets, miso-morita glaze, pickled beet greens, crema, chicharrón crumble. 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

ESQUITES

Local corn, epazote-serrano mayo, añejo cheese. 8