

Cocktails

LEÑA FIRE · Leña Wahaka mezcal, Por Siempre sotol, Ancho Reyes, yellow Chartreuse, Torres Orange, lime. 15

LEÑA ICE · Leña Wahaka mezcal, Ancho Verde, yellow Chartreuse, lime, cucumber. 15

AGAVE PAIR WITH PEAR · Milagro Reposado tequila, Sombra mezcal, pear, clove, lime, St. Elizabeth Allspice Dram. 13

VODKA FRUIT SALAD · Spicy cucumber-infused Almighty Vodka, grapefruit, orange, pineapple, lime, jícama. 13

EARL OF COLLINS · FEW Breakfast gin, yuzu, earl grey, lime, orange bitters, soda. 13

CARDAMOM PISCO SOUR · Mistral Nobel barrel-aged pisco, cardamom, fresh lime, egg white, bitters. 14

EL GORDO PICANTE · Alipus San Luis mezcal, apricot, Oaxacan pasilla chile, lime, decanter bitters. 14

A ROSA BY ANY OTHER NAME · Don Julio reposado tequila, Briottet Crème de Cassis, prickly pear, pasilla, lime. 14

MEZCAL PONCHE · Housemade Mexican Christmas ponche, Pelotón de la Muerte mezcal, apples, Decanter bitters. Enjoy hot or cold! 14

GOLDEN APPLE · Paranubes cane aguardiente infused with white raisins, Ron Zacapa 23yr solera rum, Wahaka Joven Espadín mezcal, lime, Sidral (Mexican apple soda). 13

MONTEROMERO · Montelobos mezcal, Briottet Crème de Cassis, black pepper, rosemary, lime. 14

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

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

JAMAICA SAZERAC · Blaum Brothers Fever River rye, hibiscus flower infusion, Herbsaint, Burleque bitters. 14

Beer

TOCAYO · Hominy White Ale. 7

ASK FOR TODAY'S SELECTION OF CRUZ BLANCA BREWS.

Beverages

BAJA BREEZE · Pineapple, pasilla chile. 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

By the Glass

BAJA WINE

Casa Magoni, **Chardonnay & Vermentino**, 2016, Valle de Guadalupe, Baja, Mexico 12/46

Casa Magoni, **Cabernet & Sangiovese**, 2015, Valle de Guadalupe, Baja, Mexico 12/46

Las Nubes, *Colección de Parcelas*, **Tempranillo, Nebbiolo & Merlot Blend**, 2015, Valle de Guadalupe, Baja, Mexico 16/61

SAKE

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

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

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

WHITE

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

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

Ca N'Estruc, Blanc, **White Blend**, 2015, Catalunya, Spain 9/37

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

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

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

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

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

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



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, PAN DE CAMPO, HABANERO

West Coast sea urchin, Hawaiian albacore, rustic ember-baked flatbread (enriched with Baja olive oil), fermented black radish, spicy avocado mash (habanero, wasabi arugula), micro shiso. 28

Aguachiles

CRANBERRY AQUACHILE

Baja striped bass, tangy-smoky-spicy broth of lime & cranberry, mezcal-infused dried cranberries, micro cilantro. 15

OPAH AGUACHILE

West Coast opah (moon fish), grapefruit broth with güero chile, wasabi-infused kohlrabi, winter citrus, avocado, cilantro. 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

YELLOWTAIL BELLY CEVICHE

Sashimi-grade Baja hiramasa yellowtail belly, citrus marinade, ginger infused Nichols Farm Cox Orange Pippin apples, radish, habanero, cilantro. 18

SCALLOP CEVICHE MAKI ROLL

Creamy Hudson Canyon diver scallop ceviche (spicy arbol mayo), pickled red onions, fried shallots, cilantro. 18

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

Skuna Bay salmon cured with mezcal & citrus, creamy broccoli-tomatillo blend, sweet winter grapefruit, ember roasted broccoli. 18

HIRAMASA

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

MICHOACÁN AVOCADO

Oaxacan pasilla-sesame salsa, seasonal citrus, toasted pumpkin seeds, red onion, micro cilantro, with toasted chapulines. 14

Salads

ROCK CRAB

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

NOCHE BUENA SALAD

Wood oven-roasted local beets, savory peanut crema, “zested” jicama, tender young greens, satsuma crema, orange-scented peanut crunch, coconut nectar. 12



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

CHILPACHOLE

Mariscos (mussels, scallops, sable, shrimp) in velvety red chile broth, roasted potatoes, butternut squash, pea shoots. 28

MEXICALI SWEET-SOUR DUCK

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

SCALLOPS

Fire-seared Hudson Canyon sea scallops, smoky chipotle-bonito crema, butternut-plantain emulsion (Baja olive oil), butternut-morita salsa with crunchy pumpkin seeds, shaved bonito, peashoots. 26

PESCADO EN SU JUGO

Crispy-skin Arctic char, smoky tomatillo-seafood broth, alubia blanco beans, local winter spinach, crispy bacon, avocado, green onions. 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

CAULIFLOWER, MAITAKE

Wood oven-roasted cauliflower & maitake mushrooms, hazelnut-maitake pipian (infused with ancho chiles), hazelnut-tangerine salsa macha, our exclusive goat “bola roja” cheese from Prairie Fruits Farm. 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

BRUSSELS SPROUTS

Wood oven-roasted Brussels sprouts, shishito peppers, knob onions, crispy bacon, Baja white wine sauce, dry jack cheese. 8

BEETS

Ash-roasted golden & candy stripe beets, miso-morita glaze, pickled beet greens, crema, chicharrón crumble. 8

WINTER SPINACH, RAPINI

Sesame-serrano vinaigrette, pickled red onions, crispy garlic, spicy peanut crunch, toasted sesame. 8

CAULIFLOWER MASH

“Mashed” cauliflower, Samuel’s artisan Jack cheese, 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