

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 • Casa Noble 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

A ROSA BY ANY OTHER NAME • Don Julio Reposado, Briottet Crème de Cassis, prickly pear, pasilla, lime. 14

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

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

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

Matias, **Chardonnay**, 2014, Santa Lucia Highlands, California 14/46

RED

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

Ayres, **Pinot Noir**, 2015, Willamette Valley, Oregon 14/46

Josep Grau, *L'Efecte Volador*, **Garnacha**, 2016, Montsant, Spain 11/34

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

Masseria Surani, *Heracles*, **Primitivo**, 2015, Manduria, Puglia, Italy 13/43

Conde de San Cristóbal, 2014, **Tempranillo & Cabernet**, Ribera del Duero, Spain 15/51

Beer

ASK FOR TODAY'S SELECTION OF CRUZ BLANCA BREWS.

TOCAYO • Hominy White Ale. 7



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 pancakes (made from fresh corn masa), Oaxacan pasilla crema, pickled asian pears (Szechuan peppercorn), tobiko. 27

Aguachiles

BAJA STRIPED BASS

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

FALL AGUACHILE

Sashimi-grade West Coast opah, spicy “broth” of concord grapes & cascabel chile, roasted concord grapes, yuzu-infused kohlrabi, micro shiso. 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

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

BUTTERNUT SQUASH & ENDIVE SALAD

Wood oven-roasted butternut squash, grilled endive, Bayless Garden greens, ancho-ginger vinaigrette, dry jack cheese, pepitas. 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

PARGO SNAPPER

First-of-the-season Florida Pargo snapper, chile pistachio-pear pipian (güero chile, garlic, black pepper, clove), braised fennel, pomegranate-pistachio crumble, fennel fronds. 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, scallions), 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

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

LOCAL WILD GREENS

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

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