

Cocktails

LEÑA SIGNATURE COCKTAIL TASTING ·

Get the best of both worlds by starting your meal off with a mini Leña Fire and Leña Ice.

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

SPRINGTIME SPRITZ · Wahaka Joven Espadin mezcal, dill, fresh lime, Apologue Persimmon, Top Note Tonic bitter lemon. 14

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

TOMA-TINI · Milagro Reposado tequila, fresh tomatillo juice, tomatillo-damiana shrub, lemon bitters, splash of cava. 13

KISS ON THE LIPS · Koval gin, St. Elder, Motelobos, cava, fresh lime, mint and thyme, Campari float. 14

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

TAMARINDO · Peloton mezcal, Libélula tequila, tamarind, árbol chile syrup, Brovo orange liqueur, fresh lime. 13

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

DRUNK PUNCH · Paranubes Mexican rum, Verde Momento mezcal, tropical puree (passionfruit, blood orange, pomegranate), Apologue Aronia liqueur, lime, canela, flaming green Chartreuse. 14

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

SOTOL MARTINI · La Higuera sotol (agave distillate), Dolin Blanc vermouthe, Chateau aloe liqueur, Peychauds bitters. 14

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

NUTTY PROFESSOR · Del Maguey Vida mezcal, Valdespino 'Promesa' Moscatel sherry, Ruclino amaro, black walnut bitters. 14

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

Beverages

BAJA BREEZE · Pineapple, pasilla chile 6
AGUA DEL DIA · Ask for today's flavor. 3.50
VERDE VACATION · Cucumber, dill, lime.6
ICED TEA · Rare Tea Cellars Black Citron, Unsweetened. 3

Beer

Ask for today's selection of Cruz Blanca brews.

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

Villa Montefiori, *Paoloni Wines*, **Shiraz & Merlot Blend**, 2013, Valle de Guadalupe, Baja, Mexico 16/58

SAKE

Kikusui Sake Co., **Junmai Ginjo**, Niigata, Japan 9/31

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

Chapoutier, *Bila Haut*, **Rosé**, 2017, Pays D'OC, Languedoc, France 11/43

César Príncipe, *Clarete de Luna*, **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

Schloss Gobelsburg, **Grüner Veltliner**, 2016, Kamptal, Austria 10/41

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

St. Gregory, **Pinot Meunier**, 2015, Mendocino County, California 13/51

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

SALMON

King Salmon, robust tepache broth (fermented pineapple, serrano chiles, lime juice), avocado, orange, toasted sesame, Bayless Garden red vein sorrel. 16

OPAH

West Coast opah (moon fish), grapefruit broth with güero chile, wasabi-infused kohlrabi, winter citrus, avocado, cilantro. 16

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. 16

YELLOWTAIL BELLY

Sashimi-grade Baja hiramasa yellowtail belly, tangerine-lime marinade (infused with habanero), sea fennel, tangerine, red onion, 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. 16

COCTEL VERDE

Baja rock crab, Pacific octopus, Florida pink shrimp, tangy-spicy-sweet tomatillo ketchup, fingerling potatoes, tomatoes, limey cucumbers. 16

Laminados

MACKEREL, POBLANO CHILE

Mezcal-cured Florida Spanish Mackerel, herby-smoky poblano salsa, pico de gallo, sea beans. 17

HIRAMASA

Baja Seas hiramasa yellowtail, Baja ponzu, creamy avocado, spicy Tajin, crunchy frisée, smoky bonito. 17

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

GRILLED ENDIVE, CHIPOTLE, BLOOD ORANGE

Wood-grilled endive, chipotle-pumpkin seed dressing, wood-oven roasted turnips, blood orange, Michoacán avocado, shaved fennel. 13



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. 28

SEAFOOD POZOLE VERDE

Baja mussels, Florida shrimp, scallops, sardines in velvety green pozole (pumpkin seeds, tomatillo, green chile, herbs, hominy), “perfect” quail egg, avocado, fish skin chicharrón, fresh garnishes, splash of mezcal. 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. 28

PESCADO EN SU JUGO

Crispy-skin Arctic char, smoky tomatillo-seafood broth, alubia blanco beans, local winter spinach, crispy bacon, avocado, green onions. 27

BRAISED SHORTRIB, OAXACAN PASILLA SALSA

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

OCTOPUS PIBIL

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

TAMALES PRIMAVERALES

Grill-charred corn masa tamal, asparagus-poblano filling, creamy poblano-caper sauce, grilled asparagus, frisee. 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*

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. 85

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. 23 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

CORN MASA “POLENTA”

Oaxacan corn masa, cooked polenta style, studded with roasted white sweet potato & epazote, Oaxacan pasilla-maple drizzle. 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 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