

# Cocktails

## LEÑA SIGNATURE COCKTAIL TASTING •

Get the best of both worlds by starting your meal off with a mini Leña Fire and Leña Ice. 18

**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, Montelobos mezcal, 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 vermouth, 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

## 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

Terres Blondes, **Gamay**, 2017, Loire Valley, France 10/41

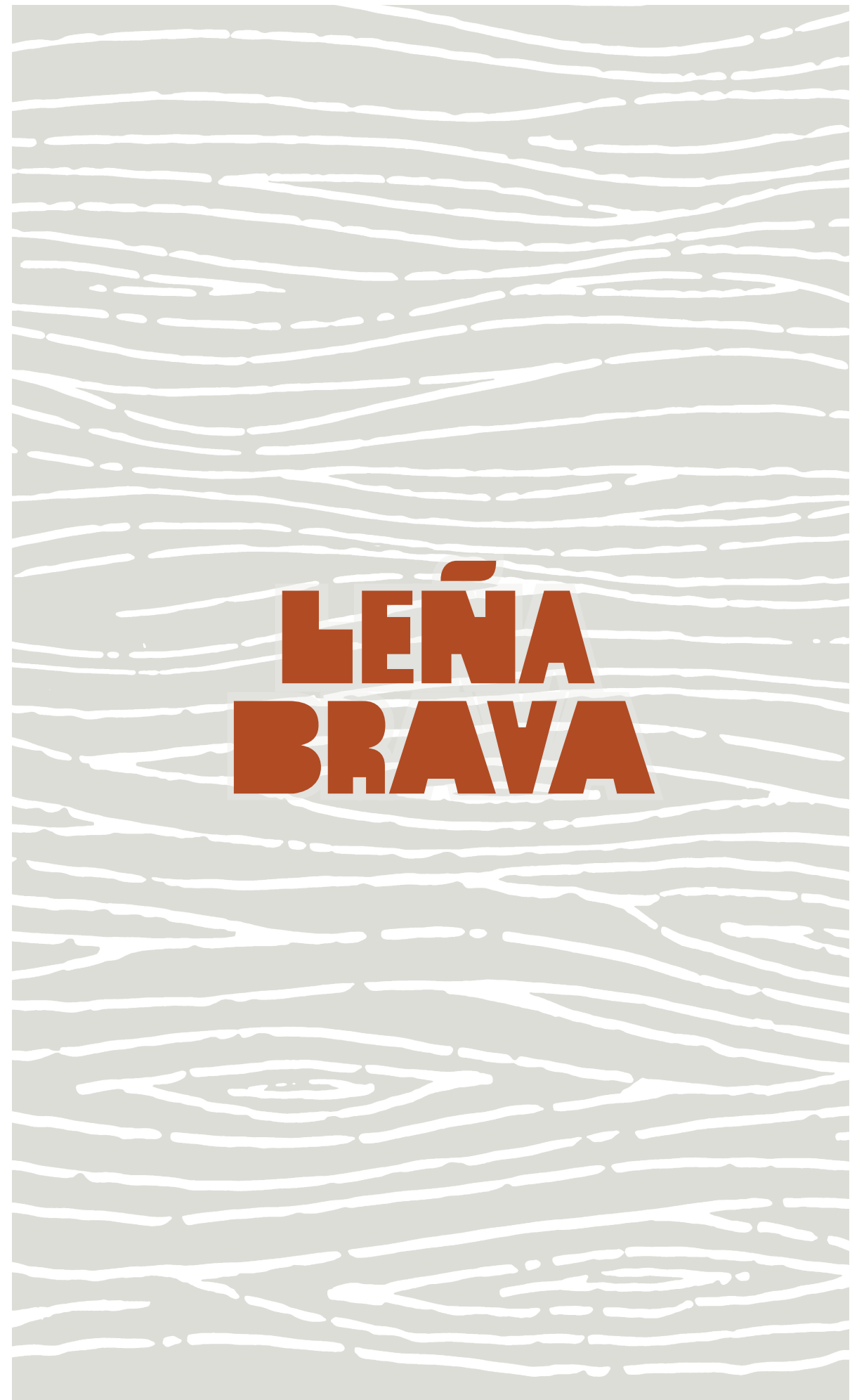
Ayres, **Pinot Noir**, 2016, Willamette Valley, Oregon 14/51

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

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

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

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



## Baja Delicacies

### 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

### SMOKED SALMON

Velvety paté of smoked King salmon with green chile, Baja olive oil & pickled sea beans. 16

## Aguachiles

### SALMON

King salmon, tangy-spicy carrot aguachile (ginger, habanero, lime), shaved & roasted carrots, limey grilled artichoke. 16

### OPAH

West Coast opah (Moon fish), tangy-spicy nopal broth, young coconut, nopales two ways (cured, grilled), serrano chiles, 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, chipotle-rhubarb marinade, grilled fennel, red onion, rhubarb two ways, toasted sesame. 18

### SCALLOP CEVICHE MAKI ROLL

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



## Cócteles

### CLÁSICO

Mazatlán blue shrimp, Pacific octopus, classic tangy-spicy-sweet coctel sauce, wasabi-infused jicama, lotus root, cilantro. 16

### BAJA COCTEL

Grilled sepia & shrimp, baby octopus, tomato, knob onion, pistachio salsa macha (cascabel chile, garlic, Baja olive oil, lime). 17

## Laminados

### HALIBUT

Sashimi-grade Alaskan halibut, shaved spring salad (snap peas, radish, jicama, spicy manzano chile, cilantro, epazote), sweet onion vinaigreta, Baja olive oil. 18

### HIRAMASA

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

### MICHOACÁN AVOCADO

Charred tomato salsa, roasted cauliflower florets, homemade fresh cheese, micro cilantro, toasted chapulines. 15

## Salads

### ROCK CRAB

Smoky Baja rock and Dungeness crab, jalapeño-mint aioli, cucumber, asparagus two ways. Savory ash-roasted tomatillo “broth.” 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

### BAJA PORK CARNITAS

Rosemary-scented, slow-cooked Gunthorp Farms back ribs & shoulder, pintos refritos, pico de gallo with manzanos chiles, lime. 32

### SCALLOPS

Fire-seared Hudson Canyon sea scallops, manchamanteles mole (ancho chile, almonds, sweet spices), butter-roasted pineapple & plantains, sweet potato mash. 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

Crispy-tender Spanish octopus, red wine adobo (pasilla chile, roasted garlic, fennel, oregano, black pepper), white bean mash with caramelized fennel, pinenut salsa (chorizo crumble, Oaxaca pasilla), shaved fennel. 31

### SPRING TAMAL

Banana leaf-steamed, pudding-style tamal (infused with herby hoja santa), roasted tomato-morita chile “molcajete” salsa, wild ramps, homemade crema, spring spinach, maitake mushrooms. 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 A LA DIABLA

Wood oven-roasted 2-pound Maine lobster, diablo sauce (guajillo & chipotle chiles, butter, garlic, spices), butter-roasted plantains with black beans, homemade arbol chile hot sauce, grilled lime & knob onions. 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

### SHISHITOS

Grilled shishito chiles & knob onions, lime & güero chile kosho, savory crunch (hazelnut, black sesame, pumpkin seed). 8

### CORN MASA “POLENTA”

Oaxacan corn masa, cooked polenta style, studded with roasted white sweet potato & epazote, Oaxacan pasilla-maple drizzle. 8

### LOCAL SPINACH

Red guajillo chile sauce, grilled knob onions, Samuel’s artisan jack cheese. 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