

## Wine by the Glass

### BAJA WINE

*Valle de Guadalupe, Baja California, Mexico*

NV Casa de Piedra, Espuma de Piedra, **Blanc de Noirs (Sparkling Barbera)** 20/71

2016 Casa Magoni, **Chardonnay & Vermentino** 12/46

2017 Viñedos Malagón, **Grenache Rosé** 13/51

2017 Casa Magoni, **Sangiovese & Cabernet** 12/46

2015 Paralelo Ensemble, Colina, **Merlot, Cabernet, Petite Sirah, Barbera, Zin** 20/76

### BUBBLES

NV Louis Nicaise, 1er Cru Brut Réserve, Vallée de la Marne, **Champagne**, France 24/91

2016 Raventos I Blanc, Rosado Reserva, *De Nit*, **Sparkling Rosé**, Penedès, Spain 16/64

### WHITE

2016 Red Tail Ridge, **Riesling**, Seneca Lake, Finger Lakes, New York 12/46

2017 Pullus, **Pinot Grigio**, Podravje, Slovenia 10/41

2018 Alpha Estate, **Sauvignon Blanc**, Amyndeon, Florina, Greece 12/46

2015 Matias, **Chardonnay**, Santa Lucia Highlands, California 14/51

2017 CVNE, **Monopole Rioja Blanco**, Viura, Rioja, Spain 10/41

### RED

2017 Ayres, **Pinot Noir**, Willamette Valley, Oregon 14/51

2016 Topolovino, **Grenache**, Central Coast, California 13/51

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

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

*Jill Gubesch, Wine Director*

### Where Our Food Comes From

**VEGETABLES** Nichols Farm (Marengo, IL) • Spence Farm (Fairbury, IL) • Three Sisters Garden (Kankakee, IL) • Mighty Vine Tomatoes (Rochelle, IL) • Snug Haven (Belleville, WI) • Bayless Garden (Chicago) • Iron Creek (La Porte, IN)

**FRUIT** Klug Farm (St. Joseph, MI) • Seedling Farm (South Haven, MI)

**MEAT** Gunthorp Farms (LaGrange, IN) • Creekstone Farm (Arkansas City, KS)

**DAIRY** Kalona SuperNatural (Kalona, IA) • Samuel Stolfus (Middlebury, IN) • Prairie Fruits Farm (Champaign, IL) • Little Farm on the Prairie (Saunemin, IL)

**CORN** Non-GMO, heirloom corn sourced from family farms in Oaxaca, Mexico by Masienda

**OLIVE OIL** Baja Precious (Northern Baja)

**SEAFOOD** Sustainable fisheries & environmentally responsible aquaculture enterprises

## 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 Brava mezcal, Por Siempre sotol, Ancho Reyes, yellow Chartreuse, Torres Orange, lime. 15

**LEÑA ICE** • Leña Brava mezcal, Ancho Verde, yellow Chartreuse, lime, cucumber. 15

**SPICY TEPACHE** • Homemade tepache (fermented pineapple drink), Banhez Mezcal or Tesoro Blanco tequila, lime, habanero, Thai chile bitters. 13

**HIBISCUS BEAUTY** • Espolón Blanco tequila, Singnai 63, hibiscus, lime. 14

**TOPO MISTERIO** • Siete Misterios Doba Yej mezcal, Cynar, Aperol, fresh lime, lemon bitters, Topo Chico. 14

**EL DIABLO #2** • Espolón reposado tequila, creme de cassis, allspice dram, lime, ginger, Topo Chico. 14

**NEW YORKINA** • Montelobos mezcal, El Tesoro Blanco tequila, avocado, passion fruit. 13

**ERNEST FENNELWAY** • Two rums (Caribe, Oaxacan Paranubes), Combier Kummel (fennel) liqueur, grapefruit, Maraschino, orange bitters. 14

**EPAZOTE SWIZZLE** • Montelobos mezcal, yellow Chartreuse, Falernum, lime, grapefruit, herby epazote. 14

**LEÑA BRAVA SANGRIA** • Rhine Hall pear brandy, Letherbee Royale Cup, Luxardo Maraschino, fresh lime, Casa Magoni sangiovese cabernet. 14

**CANELA FLIP** • creamy cocktail of cachaça, Vida mezcal, egg, lime, fresh ground canela (Mexican cinnamon), piloncillo, bitters. 13

**WINTER LIGHTENING** • Laird's unaged apple brandy, Leña Brava mezcal, Niepoort tawny port, Amaro Montenegro. 14

**XOCORYE** • Fever River rye, Dolin Blanc, Brovo chocolate liqueur, Thai chile bitters. 14

*Lanie Bayless, Spirits Director*

## Beer

*Ask for today's selection of Cruz Blanca brews*

## Beverages

**BAJA BREEZE** • Seasonal fruit, pasilla chile. 6

**AGUA DEL DIA** • Ask for today's flavor. 3.50

**VERDE VACATION** • Cucumber, cilantro, lime. 6

**ICED TEA** • Rare Tea Cellars Black Citron, unsweetened. 3

*Leña Brava | 900 W Randolph St. Chicago, IL 60607 | 312.733.1975*

*Rick & Deann Bayless, Manny Valdes, Proprietors*

*Andres Padilla, Chef de Cuisine*

*Thomas Kavanaugh, Sous Chef*

*Ernesto Gonzalez, Sous Chef*

*Christopher Ripley, Pastry Chef*

*Cesar Aguilar, General Manager*

*Lisa Carlson, Sales and Operations*

*Chris Braun, Beverage Manager*

*Vanessa Bucio, Manager*

# LEÑA BRAVA

## WOOD-FIRED COOKING FROM BAJA, MEXICO

# ICE

## Ceviche & Raw Bar

### OYSTERS

Shucked to order, served with spicy-citrus shaved ice, smoky-spicy salsa negra, herby green-chile adobo. 18 half doz / 36 doz

### UNI, PAN DE CAMPO, ROMESCO

Baja sea urchin, Hawaiian albacore, rustic ember-baked flatbread (enriched with Baja olive oil), red-chile romesco (cascabel & chipotle chiles, toasted almonds, roasted tomato), avocado. 28

### OPAH, OAXACAN PASILLA, HIBISCUS

Wild-caught Hawaiian opah (moonfish), spicy & smoky Oaxacan pasilla-hibiscus broth, late-winter citrus, cucumber, jícama. 16

### PINEAPPLE, GOAT CHEESE, SALSA MACHA AGUACHILE

Grill-roasted pineapple, orange-lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, knob onion tops. 15

### LEÑA CEVICHE

Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro. 16

### CEVICHE MAKI ROLL

Sashimi-grade yellow fin tuna, soy infused with lime and morita chile, chipotle mayo, avocado, cucumber, toasted sesame seed, crispy onions. 18

### HIRAMASA, PEPITAS, KOSHO LAMINADO

Baja Seas hiramasa yellowtail, güero chile-lime kosho, Baja Precious olive oil, toasted pumpkin seeds. 17

## Cócteles & More

### COCTEL VERDE COPITA

Fresh Florida pink shrimp, Gullo octopus, spicy-tangy green coctel sauce, preserved lemon, tlayuda crunch. 5

### BAJA COCTEL

Grilled sepia & shrimp, baby octopus, habanero salsa macha (pistachio, cardamom, Baja olive oil), winter citrus. 17

### FOIE GRAS

Mezcal-cured foie gras torchon, pasilla-almond salsa macha, tangy red onions, Mexican herb salad. 28

## Salads

### ROCK CRAB, UNI, CASCABEL

Pacific rock crab, Baja sea urchin aioli, toasty cascabel chile, avocado, shaved cucumber. 18

### ASPARAGUS, ENDIVE, PISTACHIO

First-of-the-season white & green asparagus, Belgian endive, gingery sunchoke mash, charred jalapeño-pistachio dressing, radish, toasted pistachio. 14

### MICHOACÁN AVOCADO

Thin-sliced avocado with beets three ways (creamy purée, fresh, fermented), herb salad, toasted chapulines, fresh garnishes. 12

# FIRE

## Oven and Hearth

### SHRIMP AL MOJO DE AJO

Florida pink shrimp, slow-roasted garlic mojo with morita chile, roasted butternut squash, fingerling potatoes. 15

### BAJA MUSSELS

Baja white wine, homemade chorizo, roasted garlic, pickled morita chile. 15

### SHRIMP AND PORK ALBONDIGAS

Wood oven-roasted meatballs (Florida pink shrimp, Gunthorp pork shoulder, ginger, cilantro), roasted tomato-chipotle sauce, sturdy greens, añejo cheese. 13

### BLACK COD “AL PASTOR”

Wood oven-roasted West coast black cod with “pastor” marinade (red chile, achiotte, pineapple), sweet and sour pineapple-shiso salsa, spicy Napa salad. 28

### DUCK, RED WINE, TAMARIND

Crispy-skinned Gunthorp Farms duck leg, sweet-tangy glaze of ancho, tamarind & red wine, carrot-parsnip mash, red wine-braised carrots, xnipec, pickled kumquat. 24

### SCALLOPS, MUSHROOM, PEPITAS

Fire-seared Hudson Canyon sea scallops, mushroom pipián (guajillo chiles, pumpkin seeds, spices), cauliflower-pepita mash, roasted maitake mushrooms. 28

### BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

### OCTOPUS, MORITA CHILE, FENNEL

Crispy-tender chile-marinated Spanish octopus, velvety pipian (smoky morita chiles, cashews, almonds, spices), fennel three ways, Bayless Garden microgreens. 31

### TAMAL, “HUEVONA” SALSA, CRISPY BRUSSELS SPROUTS

Shishito stuffed, wood grilled fresh-masa tamal, salsa huevona (roasted tomato, charred jalapeño, grilled onion), homemade fresh panela cheese, crispy brussels sprouts. 24

### Leña Brava - Flavors of Baja

*“Crossing the Mexican border at San Diego, traveling down Highway 1, you pass a slew of fishing villages. When you reach Ensenada and it’s Mercado Negro fish market, you realize that these ocean waters are some of the richest in the world. It’s only a 45-minute drive over the mountains into the Guadalupe Valley, home to world-class wineries (over 200!), dramatic boutique hotels and rustic wood-fired restaurants from renowned chefs who reflect the area’s diverse settlement (Italian, Japanese, Chinese, Spanish, Russian, indigenous) and products of the unique, Mediterranean climate (olives, wine grapes, rustic herbs like rosemary, pastured beef and lamb). This is the place that inspires us...a wondrous “other” Mexico. Welcome to Leña Brava...wood-fired cooking from Baja, Mexico.” - Chef Rick Bayless*

# BONFIRE

## Tablas (SERVES 2 PEOPLE)

### STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors, served with roasted tomatillo salsa, warm homemade tortillas, and frisée-red onion salad. 48

■ *Oaxacan-style a la talla (red chile adobo glaze)*

■ *Baja-style chile-lime glaze (homemade kosho of güero and lime)*

■ *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. MP

### PORK SHANK CARNITAS

Tender-crispy Gunthorp Farms pork shanks, porky pinto beans, pico de gallo (infused with spicy manzano chile), grilled knob onions, lime. 52

### 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 prime Creekstone Farm rib steak, grilled knob onions, Leña smoky steak salsa. 90

## Vegetables

### CHILES EN NOGADA

Wood-grilled shishito chiles & knob onions, creamy walnut sauce, pomegranate seeds, Gunthorp Farms bacon. 8

### BROCCOLI RABE

Wood oven-roasted broccoli rabe, slow-cooked garlic mojo infused with soy sauce, red chile flakes, sesame. 8

### CAULIFLOWER MASH

“Mashed” cauliflower, Samuel’s artisan Jack cheese, organic cream, butter, chipotle dust. 8

### CHEESY BRUSSEL SPROUTS

Wood-oven roasted brussel sprouts, creamy Oaxacan cheese, chorizo, chipotle chile, pickled white onions, añejo crunch. 8

### WOOD-OVEN FINGERLING POTATOES

Nichols Farm fingerlings, Baja olive oil, black garlic, three herbs, black pepper. 8

### BUTTER-ROASTED PLANTAINS

Ripe plantains roasted in the wood oven with butter, thick cream, homemade fresh cheese. 8