

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

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

LEÑA BRAVA

BAJA BRUNCH

BRUNCH COCKTAILS

OAXACAN BLOODY MARIA

House-made mix of fire-roasted tomatoes, smoky chipotle and garlic, Leña Brava mezcal, fresh lime, sal de gusano rim. 11

VERDITA

Espólón Blanco tequila, homemade verdita (pineapple juice, cilantro, jalapeño), fresh lime. 11

PASSION AT SUNRISE

Tequila Ocho Plata tequila, freshly squeezed orange-pineapple juice, housemade grenadine. 12

GOOD MORNING, MEXICO

Uruapan Charanda, Kalani Coconut and St. George NOLA coffee liqueurs, heavy cream, touch of Mexican chocolate. 13

MEXICAN MIMOSAS (SERVES 4-5)

Bottle of Vida al Camp cava served with fresh-squeezed orange and grapefruit juices plus crimson jamaica infusion to make mimosas just the way you like them. 50

THE LIGHTER SIDE

FRESH-BAKED CONCHAS

Buttery-streusel topped pastries. 6

OYSTERS

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

VUELVE A LA VIDA

"Morning After" seafood cocktail of hiramasa yellowtail ceviche, poached shrimp, fresh-shucked oyster, jicama, avocado, fresh lime, Mexican cocktail sauce, cilantro. 18 + Leña Brava Mezcal pour 8

AVOCADO TOSTADA

Mashed Michoacan avocado (hint of lime, serrano, cilantro) on toasted Oaxacan tlayuda tortilla. Homemade fresco cheese, tangy greens, pickled red onion. 10 +Crispy bacon 2, +Sunnyside-up egg 3

PINEAPPLE AGUACHILE

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

FRUIT, YOGURT, MEXICO CITY GRANOLA

Seasonal fruit, strained yogurt, Mexico City-style granola, drizzle of agave nectar. 8

OLD WORLD-NEW WORLD SALAD

Frisée, red onion & cilantro with ancho chile vinaigrette, poached egg & bacon. 14

MEXICAN BRUNCH CLASSICS

HUEVOS RANCHEROS

Just-made tortillas, sunnyside-up eggs, smoky roasted tomato sauce, maitake mushrooms, homemade fresco cheese, avocado, cilantro, black beans. 14

CLASSIC MEXICAN BREAKFAST

Scramble of cage-free "Little Farm" eggs, spicy pico de gallo, homemade chorizo, crunchy chicharron, avocado & fresh cheese. Served with black beans and fresh tortillas for making soft tacos. 14

CRAB & SHRIMP ENCHILADAS

Homemade tortillas, creamy filling of king crab, Florida pink shrimp, potatoes & grilled onions, creamy three-herb tomatillo sauce (cilantro, mint, epazote), frisée-Napa salad. 21

CHIPOTLE CHILAQUILES

Crispy tortillas simmered with roasted tomato-chipotle sauce, kale & black beans, sunnyside-up egg. Topped with homemade Mexican crema and cincho cheese. 15 +Roasted chicken 3, +Sautéed Florida pink shrimp 5

GRIDDLE-SEARED FRENCH TOAST

Custardy brioche French toast with local maple syrup, roasted pistachios and red fruit salsa. 14

CREEKSTONE PRIME RIBEYE & EGGS

Wood-grilled Creekstone prime ribeye, two sunnyside-up eggs, roasted fingerling potatoes with black garlic, buttery plantains (crema, homemade fresh cheese), wood-grilled knob onions, Leña steak salsa. 44

LEÑA CLASSICS

BLACK COD "AL PASTOR"

Wood oven-roasted West Coast black cod with "pastor" marinade (red chile, achote, pineapple), sweet-and-sour pineapple shiso salsa, spicy Napa salad. 28

BRAISED SHORT RIB, OAXACAN PASILLA SALSA

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

STRIPED BASS

Butterflied Baja Pacifico striped bass, grilled with regional Mexican flavors, served with roasted tomatillo salsa, warm homemade tortillas, 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