

LEÑA BRAVA

Oysters and Uni

OYSTERS

Shucked to order, served with cucumber-arbol shaved ice, smoky-spicy salsa negra, herby green-chile adobo. 17 half doz / 34 doz

UNI

West Coast sea urchin, Baja “salsa” of grilled nopal, sea beans, tomato, olive and Baja olive oil. Toasted sesame. 24

Aguachiles

CLÁSICO

Sashimi-grade Hudson Canyon diver scallops, spicy muddled cucumber+cilantro+lime “broth,” fresh serrano chile, avocado, red onion. 16

OPAH

Sashimi-grade Baja California opah, habanero-lime “broth” perfumed with lemongrass, Asian pear, roasted garlic chive oil, mint. 15

PINEAPPLE

Grill-roasted pineapple, orange+ lime broth, Prairie Fruits Farm goat cheese, spicy hazelnut salsa macha, red onion. 12

Ceviches

LEÑA

Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro. 14

VERDE

Baja hiramasa yellowtail, herby green chile adobo, daikon radish, cucumber, shaved fennel, grilled garlic chives, creamy avocado. 15

CEVICHE MAKI ROLL

Roasted sushi nori, sushi rice, Leña ceviche, avocado, jalapeño, leche de tigre, toasted sesame. 13

HEARTS OF PALM

Hawaiian hearts of palm, shiitake mushrooms, grilled knob onions, Baja dressing (lime, soy, ginger). 13



Cócteles

CLÁSICO

Mazatlan blue shrimp, Pacific octopus, classic tangy-spicy-sweet coctel sauce, wasabi-infused jicama, lotus root, cilantro. 15

BLOODY MARIA

Lime-marinated albacore tuna, cucumbers, green olives, red onion, spicy celery salt rim. Shot of mezcal 18

Laminados

OPAH

Smoky dry-cured opah “bacon,” creamy white bean-bacon puree, lime-pickled red onion, Baja Precious olive oil, pea shoots, crispy chicharrón. 15

HIRAMASA

Baja Seas hiramasa yellowtail, sweet-tangy-spicy chamoy (guajillo & jamaica flowers), Honey Manilla mango, Bayless garden micro shiso, bits of orange. 15

AVOCADO

Slices of Michoacan avocados, crunchy cubes of ginger-infused jicama, spicy manzano chile, grapefruit, lima agria drizzle, black pepper. 12

Salads

ROCK CRAB

Baja rock crab, Kewpie mayo, grill-roasted serrano, lime zest, scallions, frisee, tortilla crunch. 15

YOUNG COCONUT

Coconut three ways (young & fresh, toasted, coconut milk dressing), grill-roasted chayote, lime, scallions, basil. 12

ROMAINE

Grilled romaine, creamy chipotle dressing, red onion, charred 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.” 26

SHRIMP ALBONDIGAS

Wood oven-roasted meatballs (Mazatlan blue shrimp, Gunthorp pork shoulder, ginger, cilantro), roasted tomato-chipotle sauce, sturdy greens, añejo cheese. 22

HIRAMASA WITH MUSHROOMS AND HOJA SANTA

Baja Seas hiramasa baked with five mushrooms and herby hoja santa. Three herb-roasted tomatillo salsa. 24

SCALLOPS IN SALSA MACHA

Seared Hudson Canyon diver scallops, sweet plantain mash, pasilla-almond salsa macha, smoky bonito flakes. 25

ARROZ CON PEZ VELA

Garlicky grilled swordfish with wood oven-baked red chile rice, black garlic, spring vegetables, crema, avocado, cilantro. 22

BRAISED SHORTTRIB, OAXACAN PASILLA SALSA

Braised Creekstone shorttrib, cauliflower mash, smoky-spicy Oaxacan pasilla salsa. 24

OCTOPUS “CARNITAS”

Slow-cooked octopus “carnitas” char-seared on the grill, lime-pickled onions, frisee, warm bacon dressing. 24

CALDO DE PIEDRA

Hiramasa yellowtail, black cod, Mexican blue shrimp, grilled asparagus, ripe tomato cooked together tableside in pasilla chile broth. 25

GRILLED CAULIFLOWER STEAK

Habanero-marinated grilled cauliflower steak, brown-butter salpicón of raisins, sunflower seeds, olives. Arugula, homemade fresh cheese. 18

Tablas (SERVES 2-3 PEOPLE)

STRIPED BASS

Butterflied Anguilla Farm striped bass, grilled with regional Mexican flavors. 38

- *Oaxacan-style a la talla (red chile adobo glaze)*
- *Nayarit-style zarandeado (roasted garlic, Worcestershire, soy, ancho, tomato)*
- *Yucatecan-style tikin xik (achiote, roasted garlic, spices) with pickled red onions and habanero*
- *Leña-style herby green chile-mayo glaze*

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

EGGPLANT & SHIITAKES

Grilled eggplant & shiitakes, salsa negra, Prairie Fruits Farm goat cheese. 7

KALE & POBLANOS

Nichols Farm kale, grill-roasted poblanos, caramelized onions, slow-roasted garlic mojo. 7

CAULIFLOWER MASH

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

WOOD-OVEN FINGERLING POTATOES

Nichol’s 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

LEÑA KNOB ONIONS

Ember-roasted knob onions, Worcestershire, lime, smoky bonito flakes. 7

LEÑA BRAVA

Sweets

COCONUT

Coconut cream “butterscotch” pudding, coconut meringue, coconut polvorón cookies. 9

FREE-FORM WOOD-OVEN TART

Flaky pastry, caramelized apples with ginger and black pepper, smoked vanilla ice cream, tamarind sauce. 15

CHOCOLATE, CHILE, PEANUTS

Crunchy, chocolaty, chile-spiked peanut butter-sesame bars topped with Xoco “bean to bar” chocolate crema. Mezcal natilla, cacao nib brittle. 12

PRICKLY PEAR

Chocolate-crusted prickly pear-goat cheese tart, prickly pear jewels, prickly pear drizzle, splash of blanco tequila, chocolate wafer. 12

LEÑA “BANANA” SPLIT

Butter-roasted sweet plantains & grilled pineapple, three ice creams (cajeta, chocolate and smoked vanilla), hot fudge and cajeta, cashew-cherry toffee, roasted cashews, toasted coconut. 14

TRES LECHES

Pistachio tres leches cake, lime curd, pistachio crema, Klug Farm raspberry sorbet, burnt meringue. 12

ICE CREAM

Smoked vanilla, Xoco house-ground chocolate, cajeta, butter-roasted plantain. Your choice of three. 8

Liquid Dessert

CAFÉ OAXAQUEÑO

Fidencio Clasico, coffee, panela, fresh whipped cream, grated chile. 11

DESSERT SHOT NO.1

Creyente Mezcal, Crème de Cacao, Framboise. 8

DESSERT SHOT NO.2

Casa Noble Reposado, cinnamon-infused Aperol. 8

Mezcal

DEL MAGUEY CREMA DE MEZCAL 10

VAGO ELOTE 12

FIDENCIO TIERRA BLANCA 16

DEL MAGUEY CHICHICAPPA 20

ILEGAL AÑEJO 22

Tequila

CASA NOBLE AÑEJO 15

CLASE AZUL REPOSADO 28

CHINACO NEGRO 38

Sparrow Coffee

Americano 5 **Latte** 6

Espresso / Double 3/5 **Cappuccino** 6

Rare Tea Cellar Selections

Green Passion Fruit 5 **Barrel-Aged Agave Blend** 8

First Flush Darjeeling 5 **Herbal Hibiscus Mango** 6