

LEÑA BRAVA

LIVE FIRE BAJA KITCHEN

COLD BAR & MARISCOS*

- * **CHILLED OYSTERS** (6pc) house hot sauce and fresh lime / 28 ■
- GUACAMOLE** wood-roasted tomatillo, serrano, salsa macha / 18 ■
- TIJUANA CAESAR SALAD** romaine hearts, croutons, toasted pumpkin seeds, egg, parmesan cheese, chives / 16 ■
- TUNA CRUDO** truffle ponzu, avocado mash, crispy noodles, sesame, cilantro micro greens / 24 ■
- * **SALSA MACHA CEVICHE** sea bass, cucumber, avocado, orange, sesame, toasted chiles / 22 ■

SMALL PLATES

- RUSTIC PAN DE CAMPO** ember-roasted, butter, salsa macha / 8
- SMOKED BEETS** goat cheese mousse, salsa macha, tlayudas / 18 ■
- * **WOOD-ROASTED OYSTERS** smoked chile - lemon butter / 24
- WOOD OVEN EMPANADAS** cochinita pibil, habanero crema / 18
- COAL-FIRED TACOS GOBERNADOR** lobster, shrimp, Chihuahua cheese, avocado-habanero salsa, flour tortillas, Oaxacan pasilla butter / 24
- * **GRILLED OCTOPUS** avocado tzatziki, fingerling potatoes, capers, Baja olive oil / 28 ■
- GRILLED LAMB CHOPS** charred lemon, olive oil, citrus chile dressing / 30 ■

LARGE PLATES

- BONE-IN PORK CHOP** smoked mojo de ajo, sour-orange broth, achiote, charred shishito chiles / 32 ■
- ROASTED CHICKEN** half amish chicken, jalapeño crema / 36 ■
- * **STEAK FRITES** skirt steak, baja chimichurri, chipotle aioli / 56 ■
- CAMARONES A LA DIABLA** 1 pound wood-roasted shrimp, Nayarit sauce, arbol chile, coal-fired pan de campo / 56 ■
- BRAISED SHORT RIB** cauliflower mash, red chile salsa / 36 ■
- OVEN-ROASTED CAULIFLOWER** brown butter lemon, salsa macha, toasted almonds, chives / 23 ■

■ Gluten free options available

* These items are cooked to order. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

WOOD-FIRED PLATTERS

SURF

BAJA MARISCADA

fire-roasted shrimp, p.e.i. mussels, half maine lobster, smoked chile-lemon butter, lemongrass infused white wine, lime zest, herbs / 86 ■

STRIPED BASS Wood-grilled with **Four Rivers Farms** garlic scapes & summer squash
choice of : red adobo **or** green mojo **or** charred lemon & Baja olive oil / MP ■

TURF

BAJA PARRILLADA

* prime skirt steak, adobo bone-in pork chop, garlic chicken skewers, roasted potatoes, bacon, crema, rapini, shishitos / 95 ■

32oz WAGYU TOMAHAWK

* roasted bone marrow, Yucatan style wood roasted onion, cashew salsa macha, pasilla salsa borracha / 185 ■

ADD grilled shrimp + 25

SIDES

ROASTED POTATOES **Nichols Farm** fingerling potatoes, Chihuahua cheese, bacon, crema, chives / 14 ■

CHARRED SHISHITOS habanero crema, lime / 16 ■

FIRE-ROASTED PLANTAINS crema, queso fresco / 12 ■

STREET STYLE CORN off the cob Michigan corn, aioli, queso cotija, chile powder / 12 ■

COCKTAILS

SHAKEN / 17

SOL Y SOMBRA weber ranch vodka, aperol, mango, lemon, butterfly tea

G & T condesa gin, chateau, journeyman apple liquor, pear, lemon, fever tree mediterranean tonic

SALMONCITO condesa gin, aperol, grapefruit, fever tree toronja tonic

GOLDEN FUEGO pineapple planta ray rum, charred pineapple, orange honey syrup, lemon,

MAIZ CON MADERA four roses bourbon, averna, nixta, banana, black walnut bitters

A NIGHT IN OAXACA 400 conejos mezcal, beet juice, pineapple, ginger, lime

PAPI DIABLO centenario reposado tequila, jalapeño, elderflower, ginger, hibiscus, lemon

STIRRED / 18

MARIACHI MARTINI mi jenta cristalino, chateau, jalapeño baja olive oil

LEÑA OLD FASHIONED riazul reposado, amaras mezcal, agave, bitters

MOLE MANHATTAN mole negro infused abasolo whiskey, cynar, coffee, cocoa bitter

ZERO PROOF / 12

SPICY FRUIT CART almave blue agave non-alcoholic spirit, cucumber, mint, lime, chiles

NOT A MARGARITA almave blue agave non-alcoholic spirit, agave, lime

TEPACHE naturally fizzy fermented pineapple drink, Kombucha's tropical cousin from Mexico

ST. AGRESTIS PHONY AMARO FALSO

ST. AGRESTIS PHONY MEZCAL NEGRONI

MARGARITAS

HOUSE centenario reposado, amla finca, agave, lime /16/64

MEZCAL 400 conejos verde, amla finca, agave, lime /16/64

SKINNY proliso blanco, combier, lemon, lime /16/64

PALOMA espòlòn blanco, grapefruit, lime, topochico /16/64

PINK CADILLAC casa dragones, aperol, agave, lime / 25

CRUZ BLANCA CERVEZA

NEW CERVEZAS

FLORIDITA | SPARKLING WHEAT ALE | beautiful blush and spritzly wheat ale. brewed with hibiscus flowers and passionfruit juice, sei-sweet, tart, and refreshingly dry | 5%

GLASS 8 | PITCHER 32

CERVEZAS

MEXICO CALLING | LAGER ESPECIAL | endlessly refreshing Mexican-style lager | 4.7%

GLASS 7 | PITCHER 28

MAKE IT A MICHE +5

MEXICO CALLING LAGER MIXED WITH TRADITIONAL FLAVORS OF MEXICO

CLASSIC | Leña Brava hot sauce, valentina, tajin

LIME + SALT CHELADA | TROPICAL LAGER | zesty lime and sea salt create this timeless chelada | 5.0%

GLASS 7 | CHELADA TRAY 28

CHECO | CZECH PALE ALE | rich yet airy malt body. Spicy floral saaz hops. Poured through a Lukr faucet from the Czech Republic | 5.5%

GLASS 8 | PITCHER 32

ESTRELLA BLANCA | INTERNATIONAL PILS | extra pale, effervescent, noble hopped, light yet full bodied. all the things we like about pilsners from accross the world | 4.5%

GLASS 8 | PITCHER 32

VAMOS | VIENNA-STYLE LAGER | a classic lager with hints of toasted malt and honey | 5.2%

GLASS 7 | PITCHER 28

MAIZE ODESSEY | OAXACAN GREEN CORN

MEXICAN LAGER | a modern interpretation of the classic Mexican lager. brewed with Oaxacan green corn malt and stone ground grits from **Sugar Creek Malt** brilliant sunshine clarity, effervescent, dry, earthy grain, floral jasmine profile | 4.5%

GLASS 8 | PITCHER 32

PALM SHADE | TROPICAL HAZY IPA | subtle bitterness, vibrant notes of mandarin orange, mango, and pineapple | 5.5%

GLASS 8 | PITCHER 32

LUNCH IN BAJA | WEST COAST IPA | easy breezy coastal cruiser. dry hopped with mosaic and el dorado | 7.0%

GLASS 8 | PITCHER 32

FRUTA BOMBA | GUAVA + YUZU GOSE | wheat ale brewed with juicy guava, yuzu juice, sea salt, and heirloom green coriander. Exceptionally quenching with a lemon-like tartness | 5%

GLASS 8 | PITCHER 32

AGENT PIÑA | MIXED CULTURE PINEAPPLE SAISON | sseriously bright, dry, and effervescent. Naturally carbonated,. Refermented with fresh pineapple juice, condionion on fresh sliced pineapple,. Funky and tart | 6%

GLASS 8

CORN GRISETTE | WHITE CORN MIXED CULTURE | Heirloom white corn, naturally fermented | 4%

500 ML BOTTLE | 15

LEÑA BRAVA

* A 20% gratuity will be added to all parties of 5 or more. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. We do this in lieu of increased menu prices.