

# 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, Oaxacan pasilla butter, avocado-habanero salsa, flour tortillas / 24
- \* **GRILLED OCTOPUS** avocado tzatziki, Baja olive oil, capers / 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 / 54 ■
- 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** del maguey vida mezcal, beet juice, pineapple, ginger, lime

**PAPI DIABLO** real del valle 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** espòlon reposado, amla finca, agave, lime /16/64

**MEZCAL** amaras verde, amla finca, agave, lime /16/64

**SKINNY** gran centenario blanco, combier, lemon, lime /16/64

**PALOMA** espòlon blanco, grapefruit, lime, topochico /16/64

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

## CRUZ BLANCA CERVEZA

### NEW CERVEZAS

**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**

### 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**

**TEQUILA BARREL-AGED CHELADA | TROPICAL LAGER** | our favorite, lime + salt chelada takes a swim in añejo tequila barrels. Deceptively soft, aromatic, and vibrant | 5.5%  
**GLASS 8**

**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, conditioned 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.