RAW BAR & MARISCOS*

CHILLED OYSTERS (3 or 6pc) hot sauce and lime / 12/22

SALMON CEVICHE Faroe island salmon, herby ginger chimichurri, lime, avocado, serrano, tomatillo, micro greens / 21

SALSA MACHA CEVICHE lime-marinated sea bass, smashed cucumber, ginger, avocado, orange, sesame, toasted chiles, cilantro / 21

PINEAPPLE AGUACHILE smoked goat cheese, cashews, orange and morita chile / 16

SCALLOP CRUDO spicy lime jalapeño aguachile, sweet potato puree, pickled red onion, cucumber chia, wasabi tobiko / 28

SMALL PLATES

GUACAMOLE with roasted tomatillo, serrano, salsa macha / 18

WOOD OVEN EMPAÑADAS cochinita pibil, habanero crema, pickled onions / 16

CHARRED QUESO FRESCO baja chimichurri, olives, cherry tomatoes, radish, kale, frisee / 16

VOLCANES chicken al pastor tostadas, chihuahua cheese, black bean spread, grilled pineapple, red pickled onions / 16

ROASTED OYSTERS smoked chilli and lemon butter / 21

WHITE WINE MUSSELS garlic-chile güero broth, citrus, baja olive oil, grilled bread / 22

BELGIUM ENDIVE SALAD avocado, orange supremes, parsley, olive oil, crunchy chilatas, toasted chile, sesame, crushed pepitas / 16

CRUNCHY QUESADILLA fire toasted tlayuda filled with requeson, chihuahua and cotija cheese, hot piloncillo honey, guava spread / 19

LARGE PLATES

GRILLED STRIPED BASS whole baja california bass, half red adobo, half green mojo with salsa roja / MP

FAROE ISLAND SALMON with chipotle piloncillo glaze / 32

SEARED SCALLOPS shrimp, mezcal garlic butter, toasted breadcrumbs, roasted peanut-tomatillo salsa, charred limes / 36

CAMARONES A LA DIABLA grilled shrimp, house-made diabla sauce, avocado, tomatillo pico / 36

STEAK FRITES skirt steak, baja chimichurri, seasoned fries / 48

GUAJILLO-GLAZED SHORT RIBS cauliflower mash, red chile reduction, parsley white onion salad / 34

CARNE ASADA 16oz bone-in ribeye, leña steak sauce / 79

LAMB NECK BIRRIA salsa borracha, roasted chilli broth / 42

FIRE-ROASTED CAULIFLOWER brown butter lemon salsa macha, toasted almonds, chives, parsley / 21

ROASTED CHICKEN half amish chicken, jalapeño crema, charred lime / 32

SIDES

CHARRED SHISHITO PEPPERS jalapeño crema and lime / 16

WOOD OVEN MAITAKE MUSHROOMS hen of the woods mushroom, mole negro, cilantro / 24

CAULIFLOWER MASH roasted and butter whipped, topped with chipotle dust / 14

ENCHILADAS mole negro “king of moles” white onion, sesame / 14

PAPAS FRITAS crispy seasoned fries with chipotle aioli / 8

FIRE-ROASTED PLANTAINS crema, queso fresco / 12

* 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.
**COCKTAILS**

**SHAKEN / 17**
- ROSEMARY YUZU SOUR rosemary-infused tito’s vodka, lemon, yuzu, big cube
- LA PLAYITA paranjum rum, wahaka mezcal, ancho reyes, guava, lime, cruz blanca palm shade ale
- MANGONADA ocho blanco, mango, tres chiles, chamoy, lime
- A NIGHT IN OAXACA del maguey vida mezcal, beet juice, pineapple, ginger, lime
- REY PEPE burrito fiestero mezcal, ancho verde, luxardo, cucumber, pineapple

**STIRRED / 18**
- SANCHO MARTINI perfect and dirty, baja olive oil vodka, gin, cocchi vermouth
- CONDESA NEGRONI condesa gin, star anise infused campari, punt e mes
- MARIACHI MARTINI don julio 70, chareau, jalapeno baja olive oil
- LEÑA OLD FASHIONED casa noble reposado, wahaka mezcal, agave, bitters
- MOLE MANHATTAN mole negro infused abasolo whiskey, cynar, coffee, cocoa bitters

**ZERO PROOF / 12**
- TEPACHE house-fermented pineapple kombucha, cinamon, spices, piloncillo
- SPICY FRUIT CART seedlip non-alcoholic spirit, cucumber, mint, lime, chiles
- NOT A MARGARITA ritual tequila alternative, agave, lime
- AGENT PIÑA seedlip non-alcoholic spirit, pineapple, mango, lime, yuzu
- SANDIA SANTA ritual tequila alternative, watermelon, hoja santa, lemon

**MARGARITAS**

- HOUSE espolòn reposado, grand marnier, agave, lime / 16/64
- MEZCAL wahaka mezcal, grand marnier, agave, lime / 16/64
- SKINNY espolòn blanco, combier, lemon, lime / 16/64
- PALOMA espolòn blanco, grapefruit, lime, topo chico / 16/64
- PINK CADILLAC komos rosa reposado, aperol, agave, lime, hibiscus salt / 25

**MEZCAL SERVICE**

- ROTATING AGAVE table side pour / 14

**WINE**

**BUBBLES**
- ROSADO RESERVA DE NIT 2021, ravalotés i blan, penedes, spain / 20/80
- BRUT NATURE cava reserva 2021, suriol, catalonia spain / 20/80

**WHITE & ROSÉ**
- PINOT GRIGIO 2022, cantina zaccagnini, alto adige italy / 15/60
- GARNACHA BLANCA 2021, latido de sara, san martin de unx spain / 15/60
- WHITE BORDEAUX siris,ichel, rhone france / 17/68
- VIOGNIER 2020, el bajo, valle de bernal, queretaro, mexico / 18/72
- CHENIN BLANC 2016, palafax querquis, valle de la grulla, baja california, mexico / 21/84
- CHARDONNAY 2020, altugnac, grand penchants france / 16/64
- ROSÉ tavel 2022, e. guigal, rhone valley france / 14/56

**RED**
- PINOT NOIR 2019, au bon climat, santa barbara california / 16/64
- ZINFANDEL 2020, girasole vineyards, mendocino california / 14/56
- MALBEC 2020, familia zuccardi, valle de uco mendoza argentina / 15/60
- NEBBIOLO llama roja 2021, bichi, tecate baja california mexico / 18/72
- SANGIOVESE 2021, tres raices, guanajuato mexico / 19/76
- CARMÉNÈRE piu 2021, inama, veneto italy / 16/64
- CABERNET FRANC 2020, humo blanco, araucano, lolol valley chile / 17/68
- CABERNET SAUVIGNON 2020, o positivo, solar forun, valle de guadalupe, baja california, mexico / 19/76

**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. You may request to have this removed

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manny valdes, proprietor | brian enyart, executive chef