

LEÑA BRAVA

LIVE FIRE BAJA KITCHEN

H A P P Y H O U R M E N U

B A R O N L Y

DAILY 3:00 TO 5:00

DRINKS

glass / carafe

MEZCALITA / amaras verde mezcal, orange, lime, agave, bitters / 10 / 40

MARGARITA / espolon reposado, grand marnier, agave, lime / 10 / 40

RED SANGRIA / tito's vodka, combier, orange, lime, guava / 9 / 36

CLASSIC FRENCH ROSÉ 2022, minuty, cotes de provance, france / 8 / 16

SAUVIGNON BLANC 2023, drylands, marlborough, new zeland / 8 / 16

CABERNET SAUVIGNON 2019, la garrigue du midi, france / 8 / 16

BITES

GUACAMOLE / fire-roasted tomatillos, avocado, serranos, salsa macha / 8 •

WOOD OVEN EMPANADA /cochinita pibil, habanero crema / 6

ROASTED OYSTERS / smoked chilli lemon butter / 8 •

SPICE FRIES / spicy salt, chipotle aioli / 5 •

LEÑA BURGER /grilled beef patties, caramelized onions, swiss cheese, salsa macha aioli, brioche bun / 12

• 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.

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COCKTAILS

SHAKEN / 17

WINTER G & T thyme californias gin, alma finca orange liquor, cranberry, yuzu, blood orange, fever tree thyme tonic

LA LUNA abasolo whiskey, union mezcal, apple, pear, cinnamon, lemon, punt e mes, tacoma punk

A NIGHT IN OAXACA del maguey vida mezcal, beet juice, pineapple, ginger, lime

PAPI DIABLO riazul blanco, jalapeño, elderflower, ginger, hibiscus, lemon

STIRRED / 18

MARIACHI MARTINI don julio 70, chateau, jalapeño baja olive oil

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

ZERO PROOF / 12

TEPACHE house-fermented pineapple kombucha, cinnamon, spices, piloncillo

SPICY FRUIT CART seedlip non-alcoholic spirit, cucumber, mint, lime, chiles

NOT A MARGARITA ritual tequila alternative, agave, lime

ST. AGRESTIS PHONY MEZCAL NEGRONI

* 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.