

PRIVATE EVENTS

LEÑA BRAVA



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ABOUT US

In the heart of the West Loop, Leña Brava brings the spirit of Baja California to your next celebration. Our private dining rooms—bathed in natural light with sweeping city views—offer an inviting setting for corporate events, rehearsal dinners, or intimate gatherings.

Each event menu highlights dishes from our live-fire kitchen and fresh coastal seafood, paired with premium agave spirits, Baja wines, and house-brewed cervezas from our neighbors at Cruz Blanca.



LEÑA BRAVA

GUEST CAPACITY

Leña Brava Alcove & Bar	MAX
Standing / Reception-Style	35
Leña Brava Alcove	
Seated, one table	12
Seated, two tables	20
Leña Brava Ensenada	
Seated, one table	22
Seated, two tables	40
Leña Brava 2nd Floor	
ALCOVE, ENSENADA & BAR	
Seated	60
Standing / Reception-Style	100
Cruz and Leña Buyout	
FULL 2ND FLOOR	
Standing / Reception-Style	200



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GUEST CAPACITY



ALCOVE & BAR: 36 X 21 FT

ALCOVE: 18 X 14 FT

ENSENADA: 18 X 27 FT

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PRIVATE EVENTS MENU

PASSED HORS D'OEUVRES (ANTOJITOS)

\$45 PER PERSON | TRAY PASSED FOR ONE HOUR (CHOICE OF 4)

HOT ANTOJITOS

Cochinita Pibil Empanada

slow-roasted pork with achiote and citrus, folded into flaky pastry dough and served with habanero crema and pickled red onion

Wood-oven Shrimp Skewer

wood-oven roasted shrimp with green mojo de ajo GF, DF

Braised Short Rib

braised short rib over cauliflower mash and red chile salsa GF

Roasted Cauliflower

brown butter lemon and salsa macha GF, V

Street-Style Corn

off the cob corn, aioli, queso cotija, chile powder GF, V

COLD ANTOJITOS

Salsa Macha Ceviche

lime marinated sea bass, smashed cucumber, ginger, avocado, orange, sesame, toasted chiles, cilantro GF, DF

Shrimp Ceviche

tostada with guacamole, marinated shrimp, tomato, serrano, and cilantro GF, DF

Smoked Hummus and Fresh Vegetables

smoked housemade hummus with farm fresh vegetables GF, DF, VG

Sikil Pak and Fresh Vegetables

housemade sikil pak with farm fresh vegetables GF, DF, VG

Avocado Tostada

tostada with mashed avocado, lime, and chopped cilantro GF, DF, VG



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THE BAJA EXPERIENCE

\$90 PER PERSON | 3-COURSES, FAMILY-STYLE

1ST COURSE

TWO INCLUDED | CHOOSE THREE +\$8

Guacamole de la Casa

avocado, wood-roasted tomatillo, serrano chile and housemade tortilla chips GF, VG, DF

Tijuana Caesar Salad

romaine hearts, croutons, toasted pumpkin seeds, egg, parmesan cheese, chives

Salsa Macha Ceviche

lime marinated sea bass, smashed cucumber, ginger, avocado, orange, sesame, toasted chiles, cilantro GF, DF

Tuna Crudo

truffle ponzu, avocado mash, crispy noodles, sesame, cilantro micro greens

Grilled Octopus

avocado tzatziki, baja olive oil, capers GF

Roasted Oysters

smoked chile and lemon butter GF

SIDES

TWO INCLUDED | CHOOSE THREE +\$5

Cauliflower Mash

butter whipped, topped with Chihuahua cheese GF, V

Rice

white rice with roasted plantains GF, V

Black Beans

slow-cooked with carnitas drippings, garnished with queso fresco GF

Plantains

crema and queso fresco GF, V

Street-Style Corn

off the cob corn, aioli, queso cotija, chile powder GF, V

MAINS

TWO INCLUDED | CHOOSE THREE +\$20

Oven-Roasted Cauliflower

brown butter lemon, salsa macha, toasted almonds, chives GF, V

Camarones a la Diabla

1 pound wood-roasted shrimp, Nayarit sauce, arbol chile, coal-fired pan de campo

Roasted Chicken

amish chicken, jalapeño crema, charred lime GF, DF

Wood-Roasted Pork Carnitas

wood-oven roasted carnitas, Oaxacan black beans, avocado-tomatillo salsa

Wood-Oven Red Chile

Short Ribs

cauliflower mash, red chile salsa GF

Wood-Grilled Sea Bass

(+\$10 per person)

red adobo, green mojo, salsa roja and herb salad GF, DF

Steak Frites

baja chimichurri, seasoned fries GF, DF

DESSERT

ONE INCLUDED | CHOOSE TWO +\$10

Flan (seasonal)

vanilla custard, berries GF, V

Tiramisu Tres Leches (seasonal)

soaked sponge cake, marscapone, coffee V

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OPTIONAL ADD-ON PLATTERS

FAMILY-STYLE PLATTERS, EACH SERVES 4-6 GUESTS

Mariscada 86

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

32oz Wagyu Tomahawk 185

roasted bone marrow, Yucatan style wood-roasted onion, cashew salsa macha, pasilla salsa borracha

Baja Parillada 95

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

BEVERAGE PACKAGE

Beer & Margaritas

\$25 per person, per hour

Consumption Bar

charged per drink consumed

Beer, Wine, Margaritas & Cocktails

\$35 per person, per hour





