

LEÑA BRAVA

~ WOOD-FIRED MEXICAN CLASSICS ~

STARTERS

GUACAMOLE DE LA CASA	13
Michoacán avocado, roasted garlic, serrano chiles, queso fresco, pepitas, cilantro, lime. Served with fresh fried tortilla chips.	
LEÑA CEVICHE	17
Diced Hawaiian albacore, limey green chile adobo dressing, avocado, jicama, cucumber, red onion, sliced serrano chile.	
SHRIMP CÓCTEL	18
Wood fire-roasted shrimp with tangy-spicy cóctel sauce, cilantro, avocado.	
KAMPACHI "AGUACHILE"	18
Serrano-cucumber broth, avocado, red onion, sliced serrano, cilantro.	
TIJUANA CAESAR SALAD	16
Little gem lettuce, classic Caesar dressing, garlic-parmesan crouton.	

WOOD-FIRED OYSTERS

East coast oysters, preserved Meyer lemon-anchovy compound butter, chipotle. - 15

TOMAHAWK

Ribeye, basted with beef fat,
Oaxacan pasilla-porcini "steak
sauce," potatoes - **MP**

LEÑA'S SIGNATURE STRIPED BASS

Wood-grilled Pacifico striped bass,
half tikin xik (Yucatecan style),
half green chile adobo, served with
avocado-tomatillo salsa, habanero
salsa, herby salad - **MP**

SMALL PLATES

COCHINITA PIBIL EMPANADAS	14
Flaky turnovers filled with succulent Yucatecan style slow cooked pork, habanero aioli dipping sauce, pickled red onions.	
CHARRED CABBAGE	14
Wood-grilled Savoy cabbage, morita chile infused jocoque (yogurt sauce), spiced almonds.	
EMBER-ROASTED SWEET POTATO	14
Pecan-chipotle puree, ancho chile salsa macha, Caprine Supreme goat milk feta cheese.	
CHARRED QUESO FRESCO	16
Garlicky green mojo, Picoline olives, parsley, lime. Served with coal-fired pan de campo.	
SPOT PRAWNS "PUERTO NUEVO STYLE"	35
Patagonian spot prawns, preserved Meyer lemon-anchovy butter, chipotle, blistered cherry tomatoes..	

LARGE PLATES

GREEN CHILE-CHICKEN ENCHILADAS	19
Fresh corn tortillas, shredded chicken, Hatch green chile sauce, Chihuahua cheese, queso añejo, refried black beans.	
CARNE ASADA "LEÑA STYLE"	49
Red chile marinated NY strip loin, queso añejo mashed potatoes, savory ancho-tamarind sauce cebollitas.	
GIANT QUESADILLA	26
Wood-grilled Oaxacan Tlayuda, "quesabirria", red chile braised short rib, Chihuahua cheese, Oaxacan style black beans, tomato-arbol salsa.	
HALIBUT VERACRUZANA	32
Seared wild Alaskan halibut, classic Veracruz sauce (tomatoes, capers, olives), charred chayote squash, Baja white wine "elixir".	
POLLO A LA LEÑA	25 HALF / 48 WHOLE
Garlic marinated wood-oven roasted Miller chicken, jalapeño-garlic sauce, salsa macha, cebollitas..	
SHORT RIB	34
Slow cooked, tender short rib, Oaxacan potato "Istmeña" (potato puree), smoky Oaxaca pasilla salsa.	
FRIJOL CON PUERCO	38
Black bean-braised Gunthorp Farms pork shank, porky black beans, "xnipec" (tomato, onions, habanero, radish), tomato habanero salsa.	

SIDES

QUESO AÑEJO MASHED POTATOES	12
ROASTED FINGERLING POTATOES	12
CAULIFLOWER MASH	12
ROASTED PLANTAINS, CREMA, QUESO FRESCO	12
MEXICAN WHITE RICE	6
CHARRO BEANS	9

~ AVAILABLE ~

Monday-Friday, 4:30pm-6pm

HAPPY HOUR

SEASONAL TOSTADA - 6
Chef's preparation

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WINE - 6
Sommerlier's selection

CRUZ BLANCA BEER

MEXICO CALLING 7
Lager Especial. Endlessly refreshing Mexican-Style Lager. | 4.7% ABV

FADE AWAY 8
Red Corn Premium American Lager. Malted Bloody Butcher red corn, rye and barley. All grain is grown and malted at Sugar Creek Malt (IN). Truly one of a kind. | 5.8% ABV

LA SIRENA 7
Hoppy Wheat Lager. Unfiltered pale lager brewed with wheat and delicately dry hopped with Vic Secret and Hallertau Blanc. Floral, fruity and spicy, with aromas of sweet berry and tangerine tang. | 5.5% ABV

CRISPY CHICO 7
Light lager with jicama, Tajin and lime. Brewed in collaboration with our friends at Ørkenoy. A bright and breezy light lager with crispy jicama, tangy Tajin, and zesty lime. An absolute treat. | 4.0% ABV

VAMOS 7
A classic Vienna lager. With its signature amber color and subtle hints of toasted malt and honey, Vamos is brewed to prove that amber beer delivers both full flavor and refreshment. The long-awaited lager companion to Mexico Calling. | 5.2% ABV

COCKTAILS

CHAMPAGNE MARGARITA 14
Espolòn blanco, Combier, lime, cava

MEZCAL MARGARITA 14
Espolòn reposado, Wahaka mezcal, Combier, lime, grapefruit

BAJA SMASH 13
Basic vodka, mint, lime, gingerbeer

NAKED & FAMOUS 14
Del Maguey Vida mezcal, Yellow Chartreuse, Aperol, lime

TEQUILA CHILE MORO 13
Casa Noble blanco, Ancho Reyes, Bitterman's Firewater bitters, blood orange

EL FLORIDITA DRY 13
Plantation 3 Star rum, lime, simple

VERA MARTINI 14
Casamigos blanco, Chateau, cucumber

BOURBON OLD FASHIONED 13
Four Roses bourbon, demerara, bitters

OAXACAN OLD FASHIONED 14
Chinaco reposado, Wahaka mezcal, agave, bitters

SPIRIT-FREE

HABANERO PIÑA AGUA FRESCA 6
Mango, pineapple, lime

CUCUMBER COLLINS 8
Seedlip Garden, lime, elderflower tonic

MINT MULE 8
Lime, gingerbeer, mint

PINEAPPLE CAIPIRINHA 8
Pineapple, lime, lemon, mint

WHERE OUR FOOD COMES FROM

MEAT: Gunthorp Farms, LaGrange, IN • Creekstone Farm, Arkansas City, KS

VEGETABLES: Nichols Farm, Marengo, IL • Mighty Vine Tomatoes, Rochelle, IL

FRUIT: Klug Farm, St. Joseph, MI • Seedling Farm, South Haven, MI

SEAFOOD: Sustainable fisheries & environmentally responsible aquaculture enterprises

CORN: Non-GMO, heirloom corn sourced from family farms in Oaxaca, Mexico by Masienda

OLIVE OIL: Baja Precious, Northern Baja

WINE BY THE GLASS

BUBBLES

NV Castellar, **Cava Brut**, Penedès, Spain | **13/52**

2017 Raventos I Blanc, Rosado Reserva, De Nit, **Sparkling Rosé**, Penedès, Spain | **16/64**

NV Casa de Piedra, Espuma de Piedra, **Blanc de Blancs** (Chardonnay, Sauvignon Blanc), Valle de Guadalupe, B.C., Mexico | **16/64**

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WHITE

2020 Scarpetta, **Pinot Grigio**, Friuli, Italy | **13/52**

2019 Monte Xanic, **Sauvignon Blanc**, Valle de Guadalupe, B.C., Mexico | **15/60**

2018 Chateau Domecq, Vino Blanco (**Chardonnay, Viognier**), Valle de Guadalupe, B.C., Mexico | **13/52**

2018 Casa Magoni, Manaz, Vino Blanco, (**Viognier, Fiano**), Valle de Guadalupe, B.C., Mexico | **13/52**

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ROSÉ

2020 Aborigen, "Acrata Tacha", Grenache Rose, Valle de Guadalupe, B.C., Mexico | **12/48**

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RED

2020 Errazuriz 'Max,' **Pinot Noir**, Aconcagua Costa, Chile | **13/52**

2020 Casa Magoni, **Sangiovese/Cabernet**, Valle de Guadalupe, B.C., Mexico | **15/60**

2018 Casa Madero, **Cabernet Sauvignon**, Valle de Parras, Coahuila, Mexico | **14/56**

2013 L.A. Cetto, 'Private Reserve' **Petite Sirah**, Valle de Guadalupe, B.C., Mexico | **16/64**

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WHITE SANGRIA

White wine, Giffard Pêche de Vigne, La Pivón Blanco, lemon, | **12/47**

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RED SANGRIA

Red wine, Brandy, Royal Combier d'Orange, pineapple, apples, oranges, canela | **12/47**