

SMALL PLATES

LALA'S SPICY FRIED 'BRAVAS'
POTATOES
paprika, lemon & garlic aioli 11

BLISTERED SHISHITO PEPPERS
parmigiano-reggiano 11

YUCA FRIES
sherry aioli 10

LEÑA ONION BREAD FUGAZZETTA
*sourdough focaccia, onion, oregano,
parmigiano-reggiano, olives,
mascarpone cheese fondue* 8

GRILLED MUSHROOM SKEWER
*truffle aioli, roasted garlic,
red onion salsa* 16

SUSANA'S GAUCHO EMPANADAS
beef, egg, olives, chiminasty sauce 18

CHARRED CALAMARI
garlic, jalapeño, leña spice 16

CARVED JAMÓN
spanish serrano ham, aged 24 months 22

APPETIZERS

WHITE BEAN SOUP
*coco bianco bean purée, tomatillo, cabbage,
hominy corn* 14

SCALLOP CRUDO
sardine water, swiss chard, lemon 19

LEÑA CAESAR SALAD
*romaine, croutons, spanish bacon bits,
parmigiano-reggiano, anchovy vinaigrette* 16

STRACCIATELLA BURRATA SALAD
pumpkin jam, almonds, olive oil 18

BROKEN AVOCADO SALAD
*green beans, kohlrabi, clementine, cucumber,
toasted pumpkin seeds, sherry vinaigrette* 19
add chicken or branzino fillet +10

BEEF TARTARE
*oyster mayonnaise, green olives, quail egg,
fennel bizcochos, vegetable ash* 19

BRANZINO TARTARE
*sweet green tomato, lime, nasty sauce,
potato* 19

buck-a-shuck

\$1 oysters

*maximum two dozen per order · from 4pm
with grapefruit mignonette & nasty sauce*

SANDWICHES

CHICKEN
*pain au lait bun, caramelized onion, beer sauce, yellow mustard,
escarole salad* 21

CHIMICHURRI STEAK
*grilled flat iron steak, papo seco bun, iceberg lettuce,
tomato, aioli, fries* 23

BRISKET BURGER
*hazelnut & red pepper spread, cremoso cheese,
charred cucumber, endive, fries* 22

ENTRÉES

GARLIC SHRIMP
chorizo & cranberry bean stew, clams, smoked paprika 28

7OZ GRASS-FED BUTLER'S STEAK
roasted mushrooms, jus, chimichurri, fries 32

VEAL MILANESA
grilled veal paillard, duck egg, white anchovies, chimichurri, yuca fries 33

SPAGHETTI
tomato sauce, basil, green olives, creamed burrata cheese 22

MEZZI RIGATONI PASTA
spicy pork sausage, pickled eggplant, lemon, garlic 22

PIRI PIRI GRILLED OCTOPUS
tomato rice, lemon, fresh herbs 38

ATLANTIC COD
red pepper & tomato braise, saffron potatoes, white wine 30

BRAISED ORGANIC CHICKEN
egg, lemon & saffron braise, mushrooms, fregola 28

DESSERT

CHURROS
warm spiced chocolate sauce 14

BURNT CHEESECAKE
vanilla, macerated strawberries 13

Most items are available for takeout.

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

HAPPY HOUR

· Wed-Sat from 12-6pm ·

\$10 Cocktails Especiales · \$6 Lost Craft Revivale · \$5 Bar Rail · \$9 5oz Glasses of Select Wines

ESPECIALES

- GIN SLIP (2oz) 14
tanqueray gin, dillon's selby elderflower liqueur, citrus, egg white
- WINE GUMMIE (1.5oz) 14
dillon's selby strawberry rhubarb vodka, pomegranate juice, demerara syrup, lime
- MERCHANT OF VENICE (2oz) 14
dillon's selby vodka, aperol, lemon, honey, egg white
- TORREÓN (1.5oz) 15
dillon's canoe rye whisky, cocchi rosa, nicolas sauvignon blanc, cactus pear juice, ginger beer
- THE PINK FAIRY ARMADILLO (1.5oz) 16
dillon's selby vodka, raspberry, lemon, raspberry balsamic, sparkling wine
- STARRY EYES (1.5oz) 16
tanqueray gin, dillon's selby elderflower liqueur, sparkling wine
- LALA TEA (1.5oz) 14
dillon's selby vodka, tanqueray gin, sage serene tea syrup, cucumber, lime
- THE GAMBLER (1.5oz) 14
sauza tequila, dillon's selby elderflower liqueur, demerara syrup, cucumber, lemon
- EASY HONEY (1.5oz) 14
pisco el gobernador, clementine, honey
- ## FAVORITOS
- NEGRONI DI GUERRA (2.25oz) 15
tanqueray gin, campari, guerra sweet vermouth
- SPARKLING VESPUCCI (3.5oz) 16
aperol, grapefruit, lemon, sparkling wine
- ALLSPICE MARGARITA (2oz) 16
olmeca gold tequila, ancho reyes chile liqueur, cinnamon, lime
- IRISH CONNECTION (2oz) 17
jameson irish whiskey, campari, averna amaro, lemon
- RUM MANHATTAN (2.5oz) 18
santa teresa rum, guerra red vermouth, vanilla, angostura bitters
- LEÑA (3oz) 18
bulleit bourbon, cynar, maraschino
- THE PINK PANTHER (5oz) 18
ungava gin, cava rosé, ruby red grapefruit, hopped grapefruit bitters

BEER

- 14 DRAUGHT 16oz
lost craft 'revivale' lagered ale 8.95
estrella damm pale lager 9.95
maison selby witbier 8.95
henderson's best amber ale 8.95
mcauslan 'st-ambroise' oatmeal stout 8.95
collective arts 'hazy state' session ipa 8.95
mill street west coast ipa 8.95
side launch dry hopped sour 8.95

WINES BY THE GLASS

- | SPARKLING | | 5oz | 750ml |
|-----------|---|-----|-------|
| nv | cava brut, torre oria, spain | 13 | 62 |
| nv | cava rosé, can xá, spain | 15 | 75 |
| nv | lambrusco, medici ermete 'i quercioli', emilia-romagna, italy | 12 | 58 |
| nv | taittinger brut réserve, champagne, france | 30 | 150 |
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- | ROSÉ | | 5oz | 8oz | 750ml |
|------|--------------------------------|-----|------|-------|
| 2018 | torres 'sangre de toro', spain | 15 | 22.5 | 60 |
-
- | WHITE | | | | |
|-------|--|------|------|----|
| nv | sauvignon blanc, nicolas idiart, loire valley, france | 13 | 18 | 48 |
| 2017 | moscatel, torres 'viña esmeralda', catalunya, spain | 13 | 19 | 50 |
| 2018 | verdejo, bodegas val de vid, rueda, spain | 14 | 21 | 56 |
| 2018 | pinot grigio, villa degli olmi, italy | 14.5 | 21.5 | 58 |
| 2018 | viognier, dominio de punctum, la mancha, spain | 15 | 22.5 | 60 |
| 2019 | sauvignon blanc, salentein 'portillo', uco valley, argentina | 16 | 24 | 64 |
| 2018 | chardonnay, catena, mendoza, argentina | 17 | 25.5 | 68 |
-
- | RED | | | | |
|------|--|----|------|----|
| nv | syrah, nicolas idiart, loire valley, france | 13 | 18 | 48 |
| 2017 | malbec, santa julia 'del mercado', mendoza, argentina | 13 | 19.5 | 52 |
| 2017 | tempranillo, ondalán, rioja, spain | 15 | 22 | 60 |
| 2011 | grenache, monasterio de las viñas 'gran reserva', cariñena, spain | 16 | 24 | 64 |
| 2017 | pinot noir, viña echeverría 'gran reserva', casablanca valley, chile | 17 | 25.5 | 68 |
| 2018 | malbec, callia selected, mendoza, argentina | 17 | 25.5 | 68 |
| 2017 | cabernet sauvignon, salentein 'reserve', uco valley, argentina | 19 | 28 | 72 |