

**GUACAMOLE** 3**Traditional Guacamole******\$16.00**

avocado - tomato - onion - cilantro - lime

Tuna Guacamole* ****\$22.00**

sushi grade tuna - chile de árbol salsa - jicama salad - chipotle aioli - charred tostada

Maryland Crab Guacamole****\$23.00**

smoked jumbo crab - sundried chili salsa - old bay aioli - scallion - pickled chili - crispy tlayuda

PARA LA MESA 9**Tlayudas & Salsas******\$12.00**

housemade signature salsas - escabeche vegetables - charred tlayudas - crispy corn chips

Tuna Tostada* ****\$21.00**

oaxacan tlayuda - black bean purée - habanero aioli - yuzu avocado - radish - cherry tomato - smoky citrus salsa

Queso Fundido**\$22.00**

melted cheese - tomatillo salsa cruda - caramelized onion - corn tortillas; choice of: sundried beef cecina, chorizo, or mushroom**;

enhance your queso fundido: experience for all protein samples

Ostiones a la Leña***\$25.00**

half dozen grilled oysters - crab - bacon relish - pickled habanero salsa - chipotle mignonette - smoked trout caviar

Pork Belly ^****\$17.00**

chipotle glazed - peanut red pipian - watercress - pickled vegetables

Empanadas de Wagyu ^****\$24.00**

beef tenderloin - truffle manchego cheese - oyster sauce - almond - guajillo chili - chimichurri

Corn Empanadas****\$17.00**

sweet corn - ají amarillo - manchego cheese - chimichurri

Hot Stone Wagyu* ****\$31.00**

sliced beef tenderloin - citrus chili toreado - truffle soy - shishito pepper - smoked grape chimichurri

Bone Marrow & Adobo Pulpo* ****\$27.00**

grilled octopus - panela cheese - guacamole - xni-pec salsa - pickled vegetables - charred serrano - blue corn tortillas

CEVICHE & TIRADITO 2

Ceviche Amarillo* **	\$20.00
hamachi - yellow aguachile - ají amarillo - mango - orange	
Snapper Tiradito* **	\$21.00
charred habanero aioli - achiote ponzu - yuzu avocado cream - cucumber - radish - cilantro	

ENSALADAS Y SOPAS 3

Ensalada de Kale^	\$17.00
baby kale - grape - grilled peach - agave almond - smoked manchego cheese - gooseberries - orange balsamic vinaigrette	
Heirloom Tomato & Burrata	\$19.00
grilled compressed watermelon - candied baby beet - lemon vinaigrette - toasted pepita seeds - morita balsamic reduction - sorrel	
Creamy Corn Soup	\$15.00
chilled - smoked crab - huitlacoche truffle - crema fresca foam - chili oil	

TACOS 4

Short Rib** ^	\$22.00
chile de árbol peanut sauce - arugula salsa cruda - flour tortillas	
Camarón**	\$18.00
breaded shrimp - jicama tortilla - chili powder - pickled onion - chipotle aioli	
Atún	\$23.00
seared tuna - ají amarillo aioli - citrus jicama slaw - blue corn tortilla - sundried chili sauce	
Birria de Hongos**	\$19.00
grilled truffle manchego cheese - braised guajillo mushroom - bean purée - cilantro - pickled onion	

D'LEÑA WOOD-BURNING GRILL 3

Tomahawk*	\$150.00
mezcal flambéed tableside - bone marrow butter; choice of two sides	
14oz 30-Day Dry-Aged Ribeye*	\$63.00
herb wagyu butter - chimichurri - charred lemon - shishito pepper; a la piedra style: pepper, onion, salsas, guacamole, & tortillas (dairy)	
Medio Pollo al Carbon**	\$34.00
grilled half chicken - guajillo-marinated achiote - criolla sauce - grilled broccolini	

ESPECIALIDADES 8

Wagyu Steak a la Piedra* **	\$59.00
australian grade #9 - fajita pepper mix - molcajete sauce - guacamole - corn tortillas - crema fresca	
Short Rib al Carbón	\$45.00
smoked short rib - bibb lettuce - tres salsas - pickled vegetables	

Dleña Mar y Tierra* **	\$65.00
wagyu filet mignon - seafood enchiladas - cheese sauce - chili gastrique - crispy onion	
Carnitas Pork Shank	\$45.00
salsa verde cruda - molcajete sauce - pickled vegetables - black beans - jocoque cucumber salad - tortillas	
Whole Zarandeado* **	\$45.00
butterfly branzino - green & red adobo chili - grilled avocado - corn salsa - cherry heirloom tomato - citrus slaw	
Grilled Oaxacan Shrimp** ^	\$45.00
charred garlic marinade - guava mole - grilled onion - roasted corn esquites - corn tortillas	
Seafood Enchiladas**	\$32.00
shrimp - maryland blue crab - creamy guajillo sauce - crema fresca - greens	
Coliflor a la Leña** ^	\$23.00
charred heirloom cauliflower - chimichurri - red pipian - creamy requesón cheese fondue	

MÁS 4

Zanahorias al Carbon^	\$11.00
roasted heirloom carrot - pistu chimichurri - cashew tofu aioli - pepita	
Papa al Horno**	\$12.00
firewood oven roasted - crispy pork belly - ají amarillo tartar - chive	
Brocolini**	\$12.00
grilled - smoked chili - olive oil - sea salt	
Esquites Mac & Cheese**	\$12.00
roasted corn - spicy aioli - chipotle cheese sauce - tajín breadcrumb	

POSTRES 5

Carajillo Crème Brulée	\$14.00
licor 43 - espresso - tableside	
Mil Hojas Argentino** ^	\$14.00
crêpes - warm cajeta caramel - caramelized almond - whipped cream - strawberry - salted caramel ice cream	
Creamy Corn Cake**	\$14.00
hibiscus mezcal glaze - popcorn gelato - vanilla cookie crumble	
Fresas con Crema	\$14.00
agave yogurt foam - berries - strawberry sorbet - ricotta cheese - mint - bee pollen - cotton candy	
Sorbets & Gelatos	\$9.00
seasonal flavors	

FLIGHTS 4

Horizontal

three tequilas produced by the same family

AVAILABLE OPTIONS

Blanco: \$21.00

Reposado: \$24.00

Añejo: \$27.00

Vertical

three different tequilas produced by different distilling families

AVAILABLE OPTIONS

Milagro: \$22.00

Casa Maestri: \$25.00

Patrón: \$27.00

Maestro

\$33.00

three different tequilas of different processes & aging produced by the same family maestro dobel blanco; maestro dobel diamante reposado / maestro dobel añejo

Mezcal

\$28.00

three mezcals produced by different distilling families; del maguey puebla espadin / fidencio clasico mezcal de leyendas oaxaca espadin

MARGARITAS 4

Casa

\$14.00

blanco tequila / agave / lime

Tamarindo

\$15.00

el jimador reposado tequila / tamarind / agave / lime / tajín

Mercado

\$16.00

serrano-infused blanco tequila / passion fruit / agave / lime / hibiscus-rosemary foam

Prickly Pear

\$18.00

codigo 1530 blanco tequila / prickly pear / black peppercorn / lemon

BEBIDAS 5

Greenwood

\$18.00

mal bien zacate limón / honeydew melon / lemon / agave / green chartreuse

Mexican Old Fashioned

\$19.00

abasolo mexican whiskey / angostura bitters / corn agave / cherry wood smoke

Guava Me Please?!

\$19.00

el mayor reposado / guava / brown sugar / honey / lemon / tajín

Imperfecto

\$18.00

amaras verde / clairified lime / sugar / coconut orange foam / luxardo maraschino

Carajillo Especial

\$20.00

d'leña / roja herradura double barrel reposado / espresso / vanilla / orange

BEBIDAS FRESCAS 3

Agua Fresca	\$12.00
hibiscus or watermelon	
Horchata ^	\$12.00
rice / peanut / cinnamon / vanilla / milk	
Jugo Verde	\$12.00
celery / pineapple / orange / spinach / agave / apple	

CERVEZAS 7

Pacifico	\$7.00
pilsner / mexico (4.5%)	
Corona Extra	\$7.00
lager / mexico (4.6%)	
DC Brau	\$7.00
El jefe speaks! Wheat / washington dc (5%)	
Monopolio	\$7.00
especial ipa / mexico (6.2%)	
Monopolio	\$7.00
clara lager / mexico (5%)	
Dos Equis	\$7.00
amber / mexico (4.8%)	
Negra Modelo	\$7.00
dunkel-style lager / mexico (5.4%)	

VINO ESPUMOSO Y ROSADO 6

Mas Fi Cava, Catalonia, Spain N/V	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$35.00
El Bajio Brut, Queretaro, Mexico N/V	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$50.00
Reine d'Or Rose Nectar, Catalonia, Spain N/V	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Tres Raices Rosé, Guanajato, Mexico 2022	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$70.00
Laurent Perrier Cuvée Rosé Pinot Noir, Champagne, France	\$250.00

Vê-Vê Rosé Espadeiro, Vinho Verde, Portugal 2023**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

VINO BLANCO 9**Mantel Blanco Sauvignon Blanc, Rueda, Spain 2023****AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

Columna Albariño, Rías Baixas, Spain 2023**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

Nortico Alvarinho, Minho, Portugal 2023**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$42.00

Monte Xanic Chenin Colombard, Valle de Guadalupe, Mexico 2023**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

Gessami Gramona, Penedes, Spain 2023**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$62.00

Casa Magoni Chardonnay Vermentino, Baja California, Mexico 2023**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$62.00

Gessami Gramona, Penedes, Spain 2023**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$62.00

Trasiego Blanca White Blend, Valle de Guadalupe, Mexico 2022**\$56.00****Bodega Alta Chardonnay, Mendoza, Argentina 2022****\$83.00****VINO TINTO** 19**Hacienda Araucano Pinot Noir, Lolol, Chile 2023****AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$46.00

Carlos Serres Tempranillo Crianza, Rioja, Spain 2021**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$42.00

La Posta Pizzela Malbec, Mendoza, Argentina 2023**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$54.00

Bodegas Santo Tomás Cabernet Sauvignon, Valle de Guadalupe, Mexico 2022	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$46.00
Bodega Catena Cabernet Franc, San Carlos, Argentina 2022	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$58.00
Ànima Negra Red Blend Àn/2, Mallorca, Spain 2021	AVAILABLE OPTIONS
	Glass: \$18.00
	Bottle: \$70.00
Bodega Vizcarra Ramos Tempranillo, Castilla y Leon, Spain 2018	\$84.00
La Carrodilla Canta del Luna Red Blend, Valle de Guadalupe, Mexico 2023	\$70.00
Le Petite Clos Bordeaux Blend, Colchagua, Chile 2021	\$141.00
Montes Purple Angel Carménère, Colchagua, Chile 2021	\$210.00
Vinisterra Pedregal Syrah / Mouvédre, Valle de Guadalupe, Mexico 2017	\$92.00
Bodega Agrelo Cabernet Sauvignon, Mendoza, Argentina 2022	\$67.00
El Enemigo Cabernet Franc, Mendoza, Argentina 2020	\$86.00
Familia Zuccardi Jose Malbec, Uco Valley, Argentina 2020	\$128.00
Adobe Guadalupe Gabriel, Baja California, Mexico 2018	\$160.00
Adobe Guadalupe Kerubiel, Baja California, Mexico 2018	\$160.00
Caymus Vineyards Cabernet Sauvignon, Napa Valley, California 2022	\$255.00
Opus One Bordeaux Blend, Napa Valley, California 2021	\$799.00
Overture by Opus One, Oakville, California 2021	\$300.00

PORTS & DIGESTIVOS ²

Warre's Late Bottled Vintage Port 2009	\$18.00
1921 Tequila Crema de Tequila	\$12.00

CAFÉ ⁵

Drip Coffee	\$3.00
by lavazza regular or decaf	
Espresso	\$3.00
Cappuccino	\$5.00
Café Latte	\$5.00

Artisanal Hot Tea

\$5.00

by mighty leaf | ask your server for selections

BIENVENIDO - CHAMPAGNE 1

Laurent-Perrier la Cuvée Brut, France NV

CHEF'S TABLE EXPERIENCE 8

Charred Avocado^

Green apple relish - chile de árbol peanut purée - cashew aioli - purple watercress - charred lemon - arbequina olive oil. Beverage Pairing: Bodegas Álvarez y Diaz Verdejo Mantel Blanco Sauvignon Blanc Rueda, Spain '24

Chesapeake Bay Grilled Oyster*

Chili morita bacon jam - smoked trout caviar - chipotle mignonette. Beverage Pairing: Trasiego Selección Blanca Viogner, Marsanne, Arneis Blend Valle de Guadalupe, Mexico '22

A5 Wagyu Taco*

Quail egg - horseradish garlic crema - osetra caviar - tortilla de maíz criollo - charred tomato salsa - shaved truffle. Beverage Pairing: Finca La Carrodilla Canta de Luna Cabernet Sauvignon, Tempranillo, Syrah Valle de Guadalupe, Mexico '23

Pacific Tuna Tostada* ^

Sundried chili sauce - peanut pipian - pickled chili - yuzu avocado purée - blood orange - olive oil pearls - blue corn tostada. Beverage Pairing: Vê Espadiero Rosé Vinho Verde, Portugal '23

Birria Chile Relleno^

Braised achiote lamb - creamy nogada sauce - roasted corn esquites - pickled vegetables - cotija cheese tuile. Beverage Pairing: La Follette Los Primos Pinot Noir Sonoma County, California '21

Chilean Sea Bass

Chipotle miso glaze - charred celery root purée - bacon relish salsa - monte xanic wine beurre blanc. Beverage Pairing: Monte Xanic Chenin Blanc, Colombard Blend Valle de Guadalupe, Mexico '23

Chuletero Iberico Pata Negra*

Grilled pork loin - smoked huitlacoche corn purée - sundried chili gastrique - smoked grape chimichurri. Beverage Pairing: Parvada Cardenal, Malbec, Caladoc Blend Valle de Parras, Coahuila, Mexico '21

Firewood Crema Catalana**

Creamy corn - yuzu pearls - gooseberries - crispy cinnamon churro - popcorn gelato. Beverage Pairing: 1921 Tequila Cream Arandas, Jalisco, Mexico NVT

ENTRÉES 3

Cheese Quesadilla

\$7.00

flour tortilla / chihuahua cheese / pico de gallo / crema fresca

Chicken Tenders

\$9.00

fries / ketchup

Fish Taquitos

\$9.00

grilled fish / coleslaw / crema fresca

VINO 2

House Cabernet Sauvignon \$7.00

House Sauvignon Blanc \$7.00

BOTANAS 5

Habanero Pepita Salsa ^** \$7.00

charred tomato / corn chips

Truffle Cotija Fries ^** \$7.00

poblano tartar / pickled chili / cotija cheese

Tacos Campechano \$7.00

suadero beef / chorizo / green sauce / pico de gallo / cilantro

Tostada de Hongos** \$7.00

mushroom / beans / citrus slaw

Beef Birria Taco ^** \$7.00

braised barbacoa / guajillo peanut sauce / pico de gallo / salsa verde

BOTTOMLESS COMIDA 18

Seasonal Fruit Cocktail \$10.00

orange / berries / agave honey / bee pollen

Dleña Caesar Salad* ** \$16.00

romaine lettuce / cotija cheese / heirloom cherry tomato / grilled croutons / smoked egg / charred caesar dressing

Shrimp Aguachile** \$17.00

habanero citrus broth / mango / onion / tomato

Tuna Coconut Ceviche* ** \$19.00

leche de tigre / red onion / cucumber / orange blossom honey / toasted coconut

Birria Beef Tacos ^** \$19.00

chile de árbol peanut sauce / pico de gallo / cilantro / green tomatillo salsa / radish

Tacos Campechanos \$18.00

suadero beef / pork chorizo / salsa borracha / onion / cilantro

Tacos de Champiñón** \$17.00

braised adobo mushroom / black bean purée / pico de gallo / molcajete salsa / cotija cheese

La Baja Fish Taco** \$21.00

ají amarillo slaw / pico de gallo / salsa verde cruda / pickled chili

Enfrijochiladas** \$15.00

black bean sauce / scrambled egg / bacon / pico de gallo / guajillo crema / cotija cheese

Steak & Eggs*	\$28.00
fried egg / creamy potato / poblano rajas / charred tomato salsa / chimichurri	
Rancheros Divorciados*	\$18.00
fried egg / pork chorizo / poached corn tortilla / spicy bean purée / chili morita sauce / salsa verde / charred panela cheese / crema fresca	
Dleña Crispy Chicken Waffles**	\$18.00
crispy chicken tenders / chipotle glaze / pickled chili / maple syrup	
Carnitas Skillet	\$20.00
shredded pork shank / celery root purée / sun-dried chili sauce / pickled chili	
Chilaquiles & Cecina**	\$17.00
sun-dried beef / tomatillo sauce / black bean purée / crema fresca / cotija cheese / onion / pepper	
Cazuela*	\$15.00
creamy guajillo sauce / potato hash / fried egg / queso fresco / pickled onion / avocado	
Zarandeado Salmon* **	\$28.00
citrus napa cabbage / chili aioli / corn pico de gallo	
Grilled Street Corn	\$10.00
bacon / cotija cheese / chipotle aioli / tajín	
Churros** ^	\$10.00
cajeta caramel sauce / chocolate sauce	

BOTTOMLESS BEBIDAS 7

Mimosa Tradicional	\$10.00
champagne / orange juice	
Carlito's Mimosa	\$11.00
champagne / blackberry / basil	
May May Mimosa	\$12.00
champagne / passion fruit / mango agave nectar	
Michelada	\$10.00
lager / sangrita / lime	
Bloody Maria	\$10.00
blanco tequila / housemade bloody mary mix	
Bloody Mary	\$10.00
vodka / housemade bloody mary mix	
Margarita Tradicional	\$12.00
blanco tequila / agave nectar / lime	

COMIDA 5

Guacamole**	\$15.00
avocado / tomato / onion / cilantro / lime	
Pork Belly Guacamole**	\$18.00
avocado / bacon / cotija cheese / pickled chili	
Crab Guacamole**	\$22.00
smoked jumbo crab / corn esquites / old bay aioli / jalapeño	
Queso Fundido	\$21.00
melted cheese / tomatillo salsa cruda / caramelized onion / corn tortillas; choice of: cecina, chorizo, or mushroom (vegetarian)	
Tomahawk & Eggs*	\$150.00
mezcal flambéed tableside / four fried eggs / potato hash / bone marrow butter / street corn cazuela	

CAFÉ Y TEA 1

Café y Tea

ask your server

GUACAMOLES 3

Guacamole**	\$15.00
avocado - tomato - onion - cilantro - lime	
Tuna Guacamole* **	\$21.00
sushi-grade tuna - chile de árbol salsa - jicama salad - chipotle aioli - charred tostada	
Maryland Crab Guacamole**	\$22.00
smoked jumbo crab - sun-dried chili salsa - old bay aioli - scallion - crispy tlayuda	

D'LEÑA WOOD-BURNING GRILL & ESPECIALIDADES 8

Dleña Burger* **	\$20.00
7oz prime ground beef - bacon jam - chimichurri - chipotle aioli - caramelized onion - pretzel bun - arugula - fries	
Al Pastor Chicken Sandwich**	\$18.00
adobo chicken - melted chihuahua cheese - grilled pineapple - habanero aioli - fries	
14oz 30-Day Dry-Aged Ribeye*	\$59.00
herb garlic butter - chimichurri - charred lemon - shishito pepper	
Medio Pollo al Carbón**	\$30.00
grilled half chicken - guajillo-marinated achiote - criolla sauce - grilled broccolini	
Salmon Zarandeado* **	\$31.00
roasted corn esquites - chipotle aioli - cotija cheese - cuzco sauce - charred lemon	
Skirt Steak a la Piedra*	\$39.00
fajita peppers - molcajete sauce - crema fresca - guacamole - chimichurri - tortillas	

Seafood Enchiladas****\$29.00**

shrimp - maryland blue crab - creamy guajillo sauce - crema fresca - greens

Coliflor a la Leña ^****\$16.00**

charred cauliflower - chimichurri - red pipian - creamy requeson sauce

FIRST 5**Habanero Pepita Salsa****

pepita - charred tomato - habanero - crispy tlayuda

Ceviche Amarillo*

mahi-mahi - yellow aguachile - ají amarillo - mango - orange

Chipotle Chicken Empanadas**

chihuahua cheese - salsa verde cruda

Creamy Corn Soup

chilled - smoked crab - huitlacoche truffle - crema fresca foam - chili oil

Queso Fundido

melted cheese - tomatillo salsa cruda - habanero - caramelized onion - corn tortilla

SECOND 6**Birria Barbacoa Taco** ^**

braised beef - chile de árbol peanut sauce - salsa verde cruda

Medio Pollo al Carbón**

grilled chicken - guajillo-marinated achiote - criolla sauce - grilled broccolini

La Baja Fish Taco**

ají amarillo slaw - salsa verde cruda - pickled chili - flour tortilla

Salmon Zarandeado* **

roasted corn esquites - chipotle aioli - cotija cheese - cuzco sauce - charred lemon

Dleña Burger* **

7oz prime ground beef - bacon jam - chimichurri - chipotle aioli - caramelized onion - pretzel bun - arugula - fries

Ensalada de Kale^

baby kale - fig - caramelized pumpkin - agave almond - honeycrisp apple - smoked manchego cheese - pomegranate seeds - orange balsamic vinaigrette

THIRD 2**Pastel de Elote**

creamy corn cake - hibiscus mezcal glaze - berry

Sorbets & Gelatos

seasonal flavors

EXPRESS LUNCH BAR ENHANCEMENTS 3

Bebidas Frescas N/A Cocktail Flight^

+\$20; jugo verde - hibiscus agua fresca - horchata

Wine Flight

+\$20; v  -v   ros   - mantel blanco sauvignon blanc - warre's port wine

Margarita Flight

+\$20; casa margarita - tamarindo margarita - strawberry margarita

CERVEZA 6

Pacifico

pilsner - mexico (4.5%)

Corona Extra

lager - mexico (4.6%)

DC Brau

"El jefe speaks!" Wheat - washington dc (5%)

Monopolio

"especial ipa" - mexico (6.2%)

Dos Equis

amber - mexico (4.8%)

Negra Modelo

dunkel-style lager - mexico (5.4%)

BITES 7

Guacamole**

\$15.00

avocado - tomato - onion - cilantro - lime - tortilla chips

Tres Salsas**

\$11.00

charred pepita habanero - molcajete - tomatillo cruda - escabeche vegetables

Roja Aguachile* **

\$20.00

hamachi - red onion - cucumber - fresno chili - cilantro

Empanadas** ^

\$17.00

yellow sweet corn - aj   amarillo - manchego - chimichurri

Tuna Tostada*

\$14.00

charred tortillas - aj   poblano tartar - housemade pickled chili

Chipotle Glazed Chicken Wings** ^

\$16.00

roasted garlic - pickled chili - yellow aj   mayo

Truffle Fries

\$11.00

poblano tartar - parmesan - pickled chili

FEATURED DRINK 1

D'Lena/Roja Herradura Double Barrel Reposado Private Select^^

AVAILABLE OPTIONS

\$28.00

\$450.00

BLANCO 24

Artenom Selección de 1579

AVAILABLE OPTIONS

\$20.00

\$340.00

Artenom Selección de 1123^^

AVAILABLE OPTIONS

\$25.00

\$425.00

Cascahuin 48 Plata^^

AVAILABLE OPTIONS

\$23.00

\$390.00

Casamigos

AVAILABLE OPTIONS

\$16.00

\$280.00

Casa Maestri

AVAILABLE OPTIONS

\$18.00

\$270.00

Casa Noble

AVAILABLE OPTIONS

\$13.00

\$220.00

Clase Azul

AVAILABLE OPTIONS

\$33.00

\$530.00

Codigo 1530

AVAILABLE OPTIONS

\$15.00

\$255.00

Codigo 1530 Rosa

AVAILABLE OPTIONS

\$17.00

\$290.00

Corralejo

AVAILABLE OPTIONS

\$13.00

\$220.00

Don Abraham Organico	AVAILABLE OPTIONS
	\$13.00
	\$220.00
Don Julio	AVAILABLE OPTIONS
	\$19.00
	\$330.00
El Mayor	AVAILABLE OPTIONS
	\$13.00
	\$220.00
Fortaleza^^	AVAILABLE OPTIONS
	\$17.00
	\$290.00
G4^^	AVAILABLE OPTIONS
	\$17.00
	\$290.00
Gran Patrón Platinum	AVAILABLE OPTIONS
	\$40.00
	\$680.00
Herradura Blanco	AVAILABLE OPTIONS
	\$16.00
	\$280.00
Maestro Dobel	AVAILABLE OPTIONS
	\$14.00
	\$240.00
Mijenta	AVAILABLE OPTIONS
	\$16.00
	\$290.00
Milagro	AVAILABLE OPTIONS
	\$12.00
	\$170.00
Patrón el Cielo^^	AVAILABLE OPTIONS
	\$36.00
	\$600.00
Tapatio	AVAILABLE OPTIONS
	\$14.00
	\$240.00
Tapatio 110	AVAILABLE OPTIONS
	\$16.00
	\$290.00

Tequila Ocho**AVAILABLE OPTIONS**

\$15.00

\$255.00

REPOSADO 21**Artenom Selección 1414****AVAILABLE OPTIONS**

\$23.00

\$390.00

Casa Maestri**AVAILABLE OPTIONS**

\$19.00

\$330.00

Casamigos**AVAILABLE OPTIONS**

\$20.00

\$340.00

Casa Noble**AVAILABLE OPTIONS**

\$19.00

\$330.00

Clase Azul**AVAILABLE OPTIONS**

\$37.00

\$640.00

Codigo 1530**AVAILABLE OPTIONS**

\$25.00

\$425.00

Corralejo**AVAILABLE OPTIONS**

\$16.00

\$270.00

Don Abraham Organico**AVAILABLE OPTIONS**

\$16.00

\$270.00

Don Julio^^**AVAILABLE OPTIONS**

\$20.00

\$350.00

El Jimador**AVAILABLE OPTIONS**

\$14.00

\$230.00

El Mayor**AVAILABLE OPTIONS**

\$16.00

\$270.00

Fortaleza^^**AVAILABLE OPTIONS**

\$19.00

\$330.00

G4^^**AVAILABLE OPTIONS**

\$22.00

\$380.00

La Gritona**AVAILABLE OPTIONS**

\$16.00

\$280.00

Maestro Dobel Diamante Cristalino**AVAILABLE OPTIONS**

\$16.00

\$280.00

Mijenta**AVAILABLE OPTIONS**

\$22.00

\$380.00

Milagro**AVAILABLE OPTIONS**

\$14.00

\$240.00

Patrón**AVAILABLE OPTIONS**

\$17.00

\$290.00

Patrón el Alto**AVAILABLE OPTIONS**

\$36.00

\$650.00

Tapatio**AVAILABLE OPTIONS**

\$15.00

\$255.00

Tequila Ocho**AVAILABLE OPTIONS**

\$17.00

\$290.00

AÑEJO ²¹**Artenom Selección 1146^^****AVAILABLE OPTIONS**

\$28.00

\$415.00

Casa Maestri**AVAILABLE OPTIONS**

\$23.00

\$390.00

Casamigos	AVAILABLE OPTIONS
	\$25.00
	\$425.00
Casa Noble	AVAILABLE OPTIONS
	\$20.00
	\$340.00
Clase Azul	AVAILABLE OPTIONS
	\$50.00
	\$800.00
Codigo 1530	AVAILABLE OPTIONS
	\$40.00
	\$670.00
Corralejo	AVAILABLE OPTIONS
	\$19.00
	\$330.00
Don Abraham Organico	AVAILABLE OPTIONS
	\$21.00
	\$360.00
Don Julio	AVAILABLE OPTIONS
	\$22.00
	\$380.00
El Jimador	AVAILABLE OPTIONS
	\$16.00
	\$270.00
El Mayor	AVAILABLE OPTIONS
	\$19.00
	\$330.00
El Mayor Cristalino	AVAILABLE OPTIONS
	\$21.00
	\$360.00
Fortaleza^^	AVAILABLE OPTIONS
	\$40.00
	\$670.00
Herradura	AVAILABLE OPTIONS
	\$18.00
	\$300.00
Herradura Ultra Cristalino	AVAILABLE OPTIONS
	\$20.00
	\$340.00

Herradura Legend**AVAILABLE OPTIONS**

\$40.00

\$680.00

Maestro Dobel**AVAILABLE OPTIONS**

\$29.00

\$490.00

Mijenta**AVAILABLE OPTIONS**

\$40.00

\$670.00

Milagro**AVAILABLE OPTIONS**

\$16.00

\$256.00

Patrón**AVAILABLE OPTIONS**

\$18.00

\$300.00

Tapatio**AVAILABLE OPTIONS**

\$19.00

\$330.00

EXTRA AÑEJO & ULTRA/PREMIUM 16**Avion Reserva 44****AVAILABLE OPTIONS**

\$32.00

\$530.00

Codigo 1530^^**AVAILABLE OPTIONS**

\$70.00

\$1,150.00

Clase Azul Gold^^**AVAILABLE OPTIONS**

\$75.00

\$1,200.00

Clase Azul Ultra^^**AVAILABLE OPTIONS**

\$200.00

\$3,200.00

Clase Azul Musica Día de los Muertos '24^^**AVAILABLE OPTIONS**

\$200.00

\$3,200.00

Don Abraham Organico**AVAILABLE OPTIONS**

\$32.00

\$540.00

Don Julio 1942	AVAILABLE OPTIONS
	\$50.00
	\$800.00
G4	AVAILABLE OPTIONS
	\$50.00
	\$800.00
G4 Reposado Día de los Muertos '24^^	AVAILABLE OPTIONS
	\$75.00
	\$1,230.00
Gran Patron Burdeos^^	AVAILABLE OPTIONS
	\$90.00
	\$1,400.00
Gran Patron Piedra^^	AVAILABLE OPTIONS
	\$80.00
	\$1,280.00
Jose Cuervo Reserva de la Familia^^	AVAILABLE OPTIONS
	\$60.00
	\$960.00
Maestro Dobel 50	AVAILABLE OPTIONS
	\$40.00
	\$670.00
Partida Elegante	AVAILABLE OPTIONS
	\$90.00
	\$1,500.00
Tears of Llorna^^	AVAILABLE OPTIONS
	\$70.00
	\$1,155.00
Tequila Ocho Single Estate^^	AVAILABLE OPTIONS
	\$60.00
	\$960.00

MEZCAL & AGAVE FAMILY 88

1921 Tequila Cream	AVAILABLE OPTIONS
	\$12.00
	\$200.00
400 Conejos Cuishe	AVAILABLE OPTIONS
	\$16.00
	\$256.00

400 Conejos Tobala	AVAILABLE OPTIONS
	\$16.00
	\$256.00
400 Conejos Joven	AVAILABLE OPTIONS
	\$15.00
	\$230.00
Agave de Cortes Reposado	AVAILABLE OPTIONS
	\$18.00
	\$270.00
Alipus St. Ana del Rio o San Luis^^	\$18.00
Banhez Joven Cuishe	AVAILABLE OPTIONS
	\$28.00
	\$480.00
Banhez Tepeztate	AVAILABLE OPTIONS
	\$28.00
	\$480.00
Bozal Mezcal Pechuga^^	AVAILABLE OPTIONS
	\$27.00
	\$460.00
Chacolo Brocha/Ixtero Amarillo^^	\$40.00
Chacolo Ixtero Amarillo Capon 4 Year^^	\$40.00
Cinco Sentidos Espadillon^^	\$40.00
Cinco Sentidos Pechuga de Mole Poblano^^	AVAILABLE OPTIONS
	\$33.00
	\$560.00
Cinco Sentidos Tepextate^^	\$36.00
Clase Azul Durango^^	AVAILABLE OPTIONS
	\$80.00
	\$1,360.00
Clase Azul Guerrero^^	AVAILABLE OPTIONS
	\$90.00
	\$1,500.00
Creyente Azul Cristalino Añejo^^	AVAILABLE OPTIONS
	\$29.00
	\$500.00
Creyente Joven	AVAILABLE OPTIONS
	\$14.00
	\$240.00

Del Maguey Chichicapa^^	AVAILABLE OPTIONS
	\$22.00
	\$375.00
Del Maguey Crema^^	AVAILABLE OPTIONS
	\$14.00
	\$240.00
Del Maguey Tobala^^	AVAILABLE OPTIONS
	\$37.00
	\$625.00
Del Maguey Vida Clasico	AVAILABLE OPTIONS
	\$14.00
	\$240.00
Del Maguey Vida Puebla	AVAILABLE OPTIONS
	\$13.00
	\$220.00
Derrumbes Durango	AVAILABLE OPTIONS
	\$20.00
	\$340.00
Derrumbes Michoacan	AVAILABLE OPTIONS
	\$24.00
	\$400.00
Derrumbes Oaxaca	AVAILABLE OPTIONS
	\$17.00
	\$290.00
Derrumbes San Luis Potosi	AVAILABLE OPTIONS
	\$20.00
	\$340.00
Derrumbes Zacatecas	AVAILABLE OPTIONS
	\$19.00
	\$330.00
Don Amado Arroqueño	AVAILABLE OPTIONS
	\$33.00
	\$560.00
Don Amado Añejo	AVAILABLE OPTIONS
	\$26.00
	\$440.00
Don Amado Reposado	AVAILABLE OPTIONS
	\$22.00
	\$380.00

Don Amado Rustico	AVAILABLE OPTIONS
	\$17.00
	\$290.00
Don Mateo de la Sierra Alto Blanco	AVAILABLE OPTIONS
	\$24.00
	\$400.00
Don Mateo de la Sierra Manso de Sahuayo Michoacan	AVAILABLE OPTIONS
	\$25.00
	\$425.00
Don Mateo de la Sierra Pechuga	AVAILABLE OPTIONS
	\$27.00
	\$460.00
El Buho Arroqueno^^	AVAILABLE OPTIONS
	\$22.00
	\$370.00
El Buho Cuishe^^	AVAILABLE OPTIONS
	\$23.00
	\$390.00
El Buho Espadin	AVAILABLE OPTIONS
	\$15.00
	\$255.00
El Buho Jabali^^	AVAILABLE OPTIONS
	\$32.00
	\$540.00
El Jolgorio Madrecuishe^^	AVAILABLE OPTIONS
	\$43.00
	\$730.00
El Silencio Espadin	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Fabriquero Sotol^^	AVAILABLE OPTIONS
	\$20.00
	\$340.00
Fidencio Clasico	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Fidencio Ensemble	AVAILABLE OPTIONS
	\$28.00
	\$470.00

Fidencio Madrecuishe	AVAILABLE OPTIONS
	\$40.00
	\$680.00
Gracias A Dios Gin	AVAILABLE OPTIONS
	\$17.00
	\$290.00
Gracias A Dios Cuishe	AVAILABLE OPTIONS
	\$29.00
	\$490.00
Ilegal Joven	AVAILABLE OPTIONS
	\$14.00
	\$220.00
Ilegal Reposado	AVAILABLE OPTIONS
	\$17.00
	\$290.00
La Higuera Sotol Wheeleri^^	AVAILABLE OPTIONS
	\$15.00
	\$230.00
La Medida Arroqueño^^	AVAILABLE OPTIONS
	\$36.00
	\$620.00
La Medida Espadin	AVAILABLE OPTIONS
	\$24.00
	\$400.00
La Venenosa Tabernas	AVAILABLE OPTIONS
	\$13.00
	\$220.00
La Venenosa Raicilla Costa de Jalisco^^	AVAILABLE OPTIONS
	\$22.00
	\$450.00
Leyendas Oaxaca Espadin	AVAILABLE OPTIONS
	\$20.00
	\$340.00
Leyendas Oaxaca Vinata Solar^^	AVAILABLE OPTIONS
	\$22.00
	\$370.00
Los Nahuales	AVAILABLE OPTIONS
	\$25.00
	\$425.00

Los Siete Misterios Doba Yej	AVAILABLE OPTIONS
	\$14.00
	\$240.00
Los Siete Misterios Espadin/Tobala Ensemble^^	AVAILABLE OPTIONS
	\$30.00
	\$500.00
Los Siete Misterios Olla de Barro Coyote^^	AVAILABLE OPTIONS
	\$40.00
	\$680.00
Los Siete Misterios Olla de Barro Espadin^^	AVAILABLE OPTIONS
	\$60.00
	\$1,000.00
Los Siete Misterios Olla de Barro Tobala^^	AVAILABLE OPTIONS
	\$60.00
	\$1,000.00
Macurichos Conejo Pechuga^^	AVAILABLE OPTIONS
	\$30.00
	\$500.00
Macurichos Destilado con Cacao^^	AVAILABLE OPTIONS
	\$26.00
	\$440.00
Mezonte Jalisco	\$50.00
Mezonte Michoacan	\$52.00
Mezonte Raicilla Japo	\$32.00
Montelobos Espadin	AVAILABLE OPTIONS
	\$17.00
	\$290.00
NETA Ensemble^^	\$65.00
Tepextate, Coyote, Tobala, Jabali, Bicuixe	
NETA Mexicanito^^	\$52.00
Pal'Alma Cafe de Olla^^	\$60.00
Pal'Alma Espadilla Puebla^^	\$45.00
Pal'Alma Nuevo Leon^^	\$50.00
Pal'Alma Puebla al Pastor^^	\$60.00
Pal'Alma Ofrenda^^	\$75.00
Pal'Alma San Luis Potosi^^	\$38.00

Palenqueros Omar Nolasco Espadin^^	AVAILABLE OPTIONS
	\$25.00
	\$430.00
Real Minero Barril	AVAILABLE OPTIONS
	\$35.00
	\$600.00
Real Minero Largo	AVAILABLE OPTIONS
	\$42.00
	\$720.00
Rey Campero Espadin	AVAILABLE OPTIONS
	\$15.00
	\$255.00
Rey Campero Cuishe	AVAILABLE OPTIONS
	\$27.00
	\$460.00
Rey Campero Madrecuishe	AVAILABLE OPTIONS
	\$27.00
	\$460.00
Rey Campero Jabali	AVAILABLE OPTIONS
	\$31.00
	\$530.00
Siembra Metl Familia Perez^^	AVAILABLE OPTIONS
	\$40.00
	\$700.00
Union Joven	AVAILABLE OPTIONS
	\$16.00
	\$256.00
Yuu Baal Añejo	AVAILABLE OPTIONS
	\$25.00
	\$425.00
Yuu Baal Joven	AVAILABLE OPTIONS
	\$15.00
	\$230.00
Yuu Baal Pechuga	AVAILABLE OPTIONS
	\$25.00
	\$425.00

Abasolo Mexican Corn Whisky	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Absolut Elyx	AVAILABLE OPTIONS
	\$15.00
	\$230.00
Aperol	\$11.00
Averna	\$11.00
Bacardi Superior Light	AVAILABLE OPTIONS
	\$12.00
	\$200.00
Balvenie 12 Year	AVAILABLE OPTIONS
	\$22.00
	\$350.00
Bombay Sapphire	AVAILABLE OPTIONS
	\$12.00
	\$200.00
Buffalo Trace^^	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Campari	\$11.00
Captain Morgan Spiced	AVAILABLE OPTIONS
	\$12.00
	\$200.00
Carpano Antica	\$12.00
Carpano Punt e Mes	\$10.00
Diplomatico Exclusiva Reserva	AVAILABLE OPTIONS
	\$14.00
	\$220.00
Fernet Branca	\$10.00
Grand Marnier	AVAILABLE OPTIONS
	\$16.00
	\$256.00
Grey Goose	AVAILABLE OPTIONS
	\$16.00
	\$256.00

Hendrick's	AVAILABLE OPTIONS
	\$16.00
	\$256.00
Jameson Irish Whiskey	AVAILABLE OPTIONS
	\$12.00
	\$200.00
Jameson Irish Whiskey Black Barrel	AVAILABLE OPTIONS
	\$14.00
	\$220.00
Jefferson 15 Year Reserve	AVAILABLE OPTIONS
	\$19.00
	\$330.00
Johnnie Walker Black	AVAILABLE OPTIONS
	\$18.00
	\$270.00
Kahlúa	\$11.00
Ketel One	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Knob Creek 9 Year Bourbon	AVAILABLE OPTIONS
	\$16.00
	\$256.00
Monkey 47	AVAILABLE OPTIONS
	\$19.00
	\$330.00
Old Forester 100 Proof Bourbon	AVAILABLE OPTIONS
	\$13.00
	\$210.00
Paranubes Premium Mexican Rum	AVAILABLE OPTIONS
	\$14.00
	\$220.00
Ron Zacapa 23 Year	AVAILABLE OPTIONS
	\$15.00
	\$230.00
Sierra Norte Mexican Black Corn Whisky^^	AVAILABLE OPTIONS
	\$20.00
	\$350.00
Sierra Norte Mexican Purple Corn Whisky^^	AVAILABLE OPTIONS
	\$22.00
	\$400.00

Sierra Norte Mexican White Corn Whisky^^

AVAILABLE OPTIONS

\$18.00

\$300.00

Sierra Norte Mexican Yellow Corn Whisky^^

AVAILABLE OPTIONS

\$18.00

\$300.00

Soul Cachaca

AVAILABLE OPTIONS

\$13.00

\$210.00

The Botanist

AVAILABLE OPTIONS

\$18.00

\$270.00

Tito's

AVAILABLE OPTIONS

\$12.00

\$200.00

Woodford Reserve Bourbon

AVAILABLE OPTIONS

\$18.00

\$300.00

AMUSE BOUCHE 1

Crab Corn Bisque

dill crème fraîche foam, chili oil

APPETIZERS 5

Ceviche Amarillo* **

hamachi, yellow aguachile, ají amarillo, mango, orange

Wagyu Empanadas** ^

almond, truffle cheese, guajillo cream sauce, chimichurri

Ostiones a la Leña*

grilled oysters, celery root, bacon relish, chipotle mignonette, smoked trout caviar

Birria de Hongos**

wild braised mushrooms, truffle cheese, salsa verde cruda, corn pico de gallo, pickled onion

Lobster Tacos**

spicy bean purée, avocado crema, chile de árbol sauce

SALADS 3

Heirloom Burrata Salad

tomato, baby golden beet, compressed watermelon, lemon vinaigrette, agave pepita seed, balsamic lavender glaze

D'leña Caesar Salad**

pickled vegetables, cherry tomato, cotija cheese, charred tostada

Baby Kale Salad^

grape, grilled apple, caramelized pumpkin, agave almond, smoked manchego cheese, berries, orange balsamic vinaigrette

DESSERTS 3

Honey Vanilla Cheesecake

honeycomb, citrus berry blend

Carajillo Crème Brûlée**

espresso, agave gooseberry, orange butter cookie

Sorbets and Gelatos

seasonal flavors

ENHANCE YOUR NEW YEAR'S EVE MENU EXPERIENCE BY ADDING A SIGNATURE D'LEÑA GUACAMOLE 3

Traditional Guacamole* **

\$20.00

avocado, tomato, onion, cilantro, lime

Tuna Guacamole* **

\$23.00

sushi grade tuna, chile de árbol salsa, jicama salad, chipotle aioli, charred tostada

Maryland Crab Guacamole**

\$25.00

smoked jumbo crab, sun-dried chili salsa, old bay aioli, scallion, pickled chili, crispy tlayudas

ENHANCE YOUR EXPERIENCE ON YOUR PARTY 2

32oz Dry Aged Tomahawk*

mezcal-flambéed, bone marrow butter, chimichurri

Whole Stuffed Lobster**

creamy crab stuffing, roasted corn esquites, herb butter
