SNACKS + SALADS

CHIPS + SALSA | roasted tomatillo and guajillo salsa roja | 7

BEER SNACK TRAY | chicharrones, Oaxacan peanuts, escabeche with queso fresco | 14

GUACAMOLE | avocado, roasted tomatillo, serrano chile | 16

CLASSIC SHRIMP Ceviche | pink shrimp, avocado, serrano, olives, tomatoes, cucumbers | 18

SESAME CHICKEN SALAD | wood-fired shredded chicken, Tahini lime dressing, cucumbers, shaved carrots, romaine, toasted sesame seeds | 18

MEXICAN CHOPPED SALAD | romaine, avocado, roasted corn, pepitas, black beans, tomato, cucumbers, Spanish olive oil, cotija cheese | 18

ADD: grilled ribeye steak +7, garlic chicken +6, grilled shrimp +7

TO SHARE

QUESO FUNDIDO | Chihuahua cheese, house-made chorizo, chilies, onions, served with house-made tortillas | 18

Tlayuda Clásica (GIANT TOSTADA) | Chihuahua cheese, black bean spread, chilies, pickled red onions, queso fresco, salsa roja | 17

ADD: grilled ribeye steak +7, garlic chicken +6, chorizo +6

Tlayuda Cubana (GIANT TOSTADA) | smoked ham, crispy bacon, black bean spread, Chihuahua cheese, pickled morita chile mustard, epazote mayo, salsa roja, avocado, queso fresco | 24

CARNITAS NACHOS | Chihuahua cheese, porky black beans, queso fresco, crema, onions, guacamole, salsa verde | 22

CRISPY SEAFOOD PLATTER | Battered calamari and shrimp with fresh limes, shishito peppers, and chipotle aioli | 26

TACO PLATES

OAXACAN TACO PLATTERS | grilled over a hard wood fire and served with poblano chilies, caramelized onions, refried black beans, salsa, onion & cilantro, served with house-made tortillas (MAKES 2-4 TACOS)

CARNE ASADA | red chile-garlic marinade ribeye steak | 24

CHICKEN AL CARBON | garlic-agave marinade | 22

MUSHROOM | roasted garlic marinade | 19

TRIO PLATE | oaxacan taco platter with carne asada, chicken al carbon, and mushroom (MAKES 8-10 TACOS) | 49

CARNITAS PLATE | roasted pork carnitas, avocado salsa, black beans, house-made tortillas | 23

SINGLE TACOS

CRISPY SHRIMP | pink shrimp, epazote mayo, habanero pickled onions, roasted shishito | 7

CAULIFLOWER | grilled cauliflower, roasted poblano chilies, crema, arugula, queso añejo | 6

BARBACOA | red chile-braised short rib, árbol salsa, crispy onions, queso añejo | 7

AL PASTOR | adobo marinated pork belly, grilled pineapple, salsa roja | 7

HANDHELDs

CUBANA TORTA (LUNCH ONLY) | smoky slab bacon, smoked ham, black bean spread, Chihuahua cheese, chipotle mustard, avocado, epazote mayo | 15

MILANESA TORTA (LUNCH ONLY) | crispy chicken breast, black bean spread, Chihuahua cheese, pickled jalapeno-cabbage “slaw”, tomatillo-avocado salsa, epazote mayo | 15

CALI BURRITO | ribeye steak, french fries, avocado, Chihuahua cheese, crema | 19

Smothered Burrito | roasted chicken, pinto beans, Chihuahua cheese, chilies, hatch green chile sauce, crema | 18

WOOD GRILLED QUESADILLAS | flour tortilla, Chihuahua cheese, salsa (2 PER ORDER) | 12

ADD: grilled ribeye steak +7, garlic chicken +6

CRUZBLANCA.COM | @CRUZBLANCACHI
**DAILY SPECIALS**

**MONDAY**
Cruzin Margarita | Espolòn reposado, grand marnier, agave, fresh lime | 16 | 64

**TUESDAY**
Skinny Margarita | Espolòn blanco, Combier, lemon, fresh lime | 16 | 64

**WEDNESDAY**
Hot Fried Chicken Taco | Chicken breast, chipotle crema, cabbage slaw, pickled jalapeños, citrus | 7

**THURSDAY**
Queso Birria | Red chile-braised short rib, Chihuahua cheese, cilantro, onion, consumé (2 per order) | 14

**FRIDAY**
Ba J A Fish Taco | Beer battered walleye, avocado salsa, cabbage slaw | 7

**HAPPY HOUR**
2:00-6:00PM
Mon-Fri
Shot & Beer | 2 oz Mexico Calling (can) + agave shot of the day | 10

**COCKTAILS**

**MARGARITAS**

CRUZ BLANCA | Espolòn reposado, grand marnier, agave, fresh lime | 16 | 64

SKINNY | Espolòn blanco, Combier, lemon, fresh lime | 16 | 64

MEZCAL | Wahaka mezcal, grand marnier, agave, fresh lime | 16 | 64

SPICY MANGO | Espolòn blanco, mango, fresh lime, Tajín rim | 16 | 64

PINK CADILLAC | Komos rosa reposado, Aperol, agave, fresh lime, hibiscus salt | 25

**SPIRIT-FREE**

TEPACHE | Naturally fermented pineapple beverage (<0.5% ABV) | 6

MANGO | Sweet mango, lime | 9

PIÑA | Pineapple, lime | 8

SPICY CUCUMBER LIME | Cucumber, tres chiles, lime | 8

RITUAL MARGARITA | Ritual tequila alternative, agave, lime | 14

**BUBBLES**

ROSELL MIR “EL SERRALET” RESERVA Brut Nature 2018, Penedès, Spain | 13 | 52

CANTINA ZACCAGNINI Pinot Grigio 2022, Alto Adige, Italy | 15 | 60

SIRIUS White Bordeaux 2022, Rhone, France | 15 | 60

E. GUIGAL Rosé 2022, Cote du Rhone, France | 14 | 56

**WHITE & ROSE**

FAMILIA ZUCCARDI Malbec 2020, Mendoza, Argentina | 15 | 48

HUMO BLANCO Cabernet Franc 2021, Lolol Valley, Chile | 17 | 68

**RED**

AU BON CLIMAT Pinot Noir 2019, Santa Barbara, California | 16 | 64

**SWEETS**

STONER COOKIE | Butter cookie with dark chocolate, Mexican coconut candy, pretzel, marshmallow | 6

ROMPOPE FLAN | Vanilla custard, Mexican eggnog, charred orange, nutmeg | 14

ICE CREAM & SORBET | Vanilla bean, dulce de leche, strawberry sorbet | 8

**VINO**

ICE CREAM & SORBET | Vanilla bean, dulce de leche, strawberry sorbet | 8

STONER COOKIE | Butter cookie with dark chocolate, Mexican coconut candy, pretzel, marshmallow | 6

ICE CREAM & SORBET | Vanilla bean, dulce de leche, strawberry sorbet | 8

COOKIES & TACOS

**TRADITIONAL**

TACO CAMPECHANO | Skirt steak, house-made chorizo, Chihuahua cheese crust, white onions, cilantro, salsa roja and verde | 8

HOT FRIED CHICKEN TACO | Chicken breast, chipotle crema, cabbage slaw, pickled jalapeños, citrus | 7

QUESABIRRIA | Red chile-braised short rib, Chihuahua cheese, cilantro, onion, consumé (2 per order) | 14

BA J A FISH TACO | Beer battered walleye, avocado salsa, cabbage slaw | 7

**SWEET**

STONER COOKIE | Butter cookie with dark chocolate, Mexican coconut candy, pretzel, marshmallow | 6

ROMPIDE FLAN | Vanilla custard, Mexican eggnog, charred orange, nutmeg | 14

ICE CREAM & SORBET | Vanilla bean, dulce de leche, strawberry sorbet | 8

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

CRUZBLANCA.COM | @CRUZBLANCA CHI