

CRUZ BLANCA

BRUNCH SPECIALTIES

EGGS A LA MEXICANA (DIY BREAKFAST TACOS) 10

Eggs scrambled with fresh tomatoes, serranos, grilled knob onions, cilantro, avocado; served with black beans and salsa verde

ADD YOUR CHOICE OF

- ★ **Gulf Shrimp** +4
- ★ **Chorizo** +3
- ★ **Grilled Steak** +3
- ★ **Grilled Mushroom** +2

ENCHILADAS de POLLO Just-made tortillas, Gunthorp chicken, creamy tomatillo salsa, Samuel's Jack cheese, black beans (add fried egg +2) 14

ENCHILADAS de BARBACOA Just-made tortillas, short-rib barbacoa, chipotle tomato salsa, Samuel's Jack cheese, crispy onions, black beans (add fried egg +2) 15

HUEVOS RANCHEROS Eggs (sunny-side up), chipotle tomato salsa, fresh-baked corn tortillas, black beans, avocado, queso fresco 10

CHORIZO-POTATO HASH Chorizo, smashed fingerling potatoes with sunny-side up egg, queso añejo, avocado, and cilantro. Served with side of handmade corn tortillas. Your choice of red or green salsa 11

AVOCADO TOSTADA Crushed avocado with green chile, pickled red onions, radishes, baby kale, queso fresco, tomatillo salsa, served on grilled tlayuda (add egg +2, bacon +3, or gulf shrimp +4) 8

CHORIZO-EGG TLAYUDA Giant Oaxacan tostada, scrambled eggs with Mexican chorizo, colby-jack cheese, black beans, grilled knob onions, salsa verde, queso añejo 16

ROMPOPE FRENCH TOAST Mexican eggnog sauce, spiced apple-raisin salsa, toasted pecans 10

BEVERAGES

SPARROW COFFEE decaf or regular 4

BLOODY MARÍA House blend of roasted tomatoes, garlic, chipotle chiles, with tequila +3 CDMX Pilsner beer back 12

MICHELADA CDMX German Pils with Bloody María mix, lime juice 7

SPIKED HORCHATA Coconut horchata with cocoa-infused Banhez mezcal 10

MIMOSA with Cava 10

BEERMOSA with seasonal beer 8



BRUNCH MENU | WEEKENDS 11AM-3PM
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