

# CRUZ BLANCA

## STARTERS

**GRILLED CHIPS + RED + GREEN SALSAS** 3

**GUACAMOLE + CHIPS** 8  
includes red and green salsas

**OAXACAN CHORIZO QUESO FUNDIDO** 8  
melted Colby-Jack cheese, Oaxacan chorizo, roasted poblano-onion rajitas, cilantro

**SHRIMP CÓCTEL** 11  
Smoky Gulf pink shrimp, classic tangy-spicy-sweet cóctel sauce, cucumber, jicama, serrano, avocado, red onion, cilantro, served with chips

**ASIAGO-JALAPEÑO BEER PRETZEL** 5  
with spicy mustard dipping sauce

## SEASONAL MERCADO

**SUMMER SALAD** 12  
Bayless garden greens, raspberry-guajillo dressing, local raspberries, toasted pecans, house made ricotta, shaved veggies

**ADD YOUR CHOICE OF**  
**grilled steak +3, garlic chicken +3, roasted shrimp +4, portobellos +2**

**AVOCADO TOSTADA** 10  
crushed Michoacán avocado, green chile, pickled red onions, lime-dressed baby kale, queso añejo (add bacon +3, shrimp +4, egg +2)

## SIDES

**SMALL GUACAMOLE** 2

**PICO DE GALLO** 2

**CUCUMBER SALAD** 2

**OAXACAN PEANUTS** 3

**REFRIED BLACK BEANS** 4  
with queso fresco

**ELOTE** 5  
whole grilled corn, epazote-serrano mayo, queso añejo, tajin, cilantro

## DESSERTS

**CHOCOLATE STOUT COOKIE** 4

**COCONUT POLVORON COOKIE** 4

**TRES LECHES PARFAIT** 7

## TLAYUDAS

### GIANT OAXACAN TOSTADAS

**LA CLASICA** 14  
Colby-Jack cheese, smoky black bean spread, grilled knob onions, güero chile, añejo cheese, red salsa

**ADD YOUR CHOICE OF**  
**grilled steak +3, garlic chicken +3, roasted shrimp +4, Oaxacan chorizo +3, mushroom +2, extra cheese +2**

**CUBANA TLAYUDA** 16  
Gunthorp smoked pork loin, crispy bacon, Samuel's cheese, black bean spread, pickled morita chile, mustard-infused salsa roja, avocado, cilantro, epazote mayo, queso añejo

**SUMMER TLAYUDA** 16  
Colby-Jack cheese, black bean spread, roasted summer squash, poblano rajitas, grilled corn, pickled jalapeños, caramelized onions, epazote mayo, green salsa, queso añejo, cilantro

## TACOS

**BARBACOA** 4  
red chile-braised short-rib, salsa roja, crispy onions, queso añejo, cilantro

**CRISPY PORK BELLY AL PASTOR** 4  
pork belly with "pastor" marinade (red chile, achiote, pineapple), grilled pineapple and knob onions, crispy bacon, queso fresco, red salsa

**LAMB TACO, ÁRABE STYLE** 5  
chopped lamb with árabe spices (black pepper, cumin, cloves), crispy cheese "chicharrón," caramelized onions, árbol chile jocoque, cilantro and onion

**LEGACY TACO** 5  
Gulf pink shrimp, smoked cod, charred tomato salsa, melted Jack cheese, chicharrón crunch, cilantro, white onion, crema

**GRILLED CAULIFLOWER** 4  
roasted poblano-onion rajitas, crema, queso añejo, cilantro

**SMOKE ALLEY TACO PLATE** 14  
Makes 3-4 tacos. Served with choice of salsa (red or green) and choice of side (pico de gallo or cucumber salad). Add side guacamole +2.

**CHOOSE ONE OR TWO:**  
**garlic chicken breast, grilled steak, portobello mushroom, or Oaxacan chorizo**

### TUESDAY SPECIAL

**POTATO-CHORIZO TACO** 4  
roasted potatoes and chorizo, caramelized onions, knob onions, salsa verde, queso fresco

### FRIDAY SPECIAL

**BAJA FISH TACO** 5  
beer-battered Lake Erie walleye, creamy chipotle-kimchi slaw



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