

CRUZ BLANCA

PRIVATE EVENTS

CERVECERÍA PACKAGE

3-HOUR BAR PACKAGE PRICED PER PERSON

*NO SHOTS INCLUDED IN ANY PACKAGES

- ★ DRAFT BEER ONLY **\$30**
- ★ DRAFT BEER, WINE, TEQUILA MARGARITAS **\$40**
- ★ DRAFT BEER AND FULL BAR **\$45**

PRIVATE BREWERY TOUR **\$200**

ENJOY A BEHIND-THE-SCENES LOOK INTO THE CRUZ BLANCA BREWERY!

*TOURS ARE AVAILABLE AFTER 6PM TUESDAY-SATURDAY, SUBJECT TO THE BREWERS' AVAILABILITY.

- ★ SOUVENIR GLASS **\$5/EACH**

TAQUERÍA PACKAGE

PRICED PER PERSON

*CHOICE OF 3 (OR INCLUDE ALL 4 FOR +\$5)

- ★ GRILLED STEAK
- ★ OAXACAN CHORIZO
- ★ ROASTED GARLIC CHICKEN
- ★ PORTOBELLO MUSHROOMS

SIDES INCLUDED:

- ★ TORTILLA CHIPS W/ GUACAMOLE & SALSA
- ★ CUCUMBER-RADISH SALAD
- ★ PICO DE GALLO

OPTIONAL ADD-ONS:

(\$5/EACH)

- ★ SEASONAL TAQUERÍA SALAD
- ★ OAXACAN BLACK BEANS
- ★ SWEET-CORN ESQUITES

*PRICING/MENU OPTIONS SUBJECT TO CHANGE

PASSED APPETIZERS

PRICED PER PERSON

\$30

*CHOICE OF 3 (ADDITIONAL ITEMS ARE +\$7/EACH)

- ★ **LEÑA CEVICHE**
Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, Baja olive oil, spicy green chile, cilantro, served on tlayudas
- ★ **VERDE CEVICHE**
Baja hiramasa yellowtail, herby green chile adobo, daikon radish, cucumber, shaved fennel, grilled garlic chives, creamy avocado, served on a cucumber round
***VEGAN OPTION: COCONUT-PINEAPPLE CEVICHE**
Grilled pineapple, herby coconut milk, young coconut, ginger-infused jicama, peashoots
- ★ **CEVICHE MAKI ROLL (+\$5)**
Roasted sushi nori, sushi rice, ceviche (choice of: Leña, Verde or Coconut-Pineapple), avocado, jalapeño, leche de tigre, toasted sesame
***Live Station Option, +\$200 fee**
- ★ **SHRIMP ALBONDIGAS**
Wood oven-roasted meatballs (Mazatlan blue shrimp, Gunthorp pork shoulder, ginger, cilantro), roasted tomato-chipotle sauce, sturdy greens, añejo cheese
- ★ **HIRAMASA LAMINADO**
Baja Seas hiramasa yellowtail, güero chile-lime kosho, Baja Precious olive oil, toasted pumpkin seeds, served on tlayudas
***VEGETARIAN OPTION: AVOCADO LAMINADO**
Creamy sikil pak (smooth pumpkin seed dip), slow roasted sun gold tomatoes, citrus segments, herbs, served on tlayudas
- ★ **BRAISED SHORT RIB**
Braised Creekstone short rib, smoky-spicy Oaxacan pasilla salsa, served over cauliflower mash
- ★ **OYSTERS (+\$10)**
Fresh shucked, served with citrus and chile shaved ice, smoky-spicy salsa negra, herby green-chile adobo
***Live Station Option, +\$200 fee**

DESSERTS

PRICED PER PERSON

- ★ **MINI WOOD-OVEN COOKIES** **\$10**
ASSORTED, BAKED FRESH DAILY
- ★ **MINI SEASONAL PARFAITS** **\$16**
ASSORTED, CHEF'S CHOICE