

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, homemade 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
- BREAKFAST TLAYUDA** add fried egg to any tlayuda classica + 2
- 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** Das Bueno Doppelbock with Bloody María mix, lime juice 7
- SPIKED HORCHATA** Coconut horchata with cocoa-infused Banhez mezcal 8
- MIMOSA** with Cava 10
- BEERMOSA** with El Train IPA 8



BRUNCH MENU | WEEKENDS 11AM-3PM
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