



CRUZ BLANCA

SNACKS & STARTERS

GRILLED CHIPS & SALSA

\$2⁹⁵

red and green salsa

GRILLED CHIPS & GUACAMOLE

\$7⁹⁵

CRUZ BLANCA CEVICHE

\$10⁹⁵

with Hawaiian albacore tuna

BEER PRETZEL

\$4⁹⁵

queso and pickled jalapeño, with spicy mustard

SIDES

SMALL GUACAMOLE

\$1⁹⁵

CLASSIC PICO DE GALLO

\$1⁹⁵

NOPAL SALAD

\$1⁹⁵

grilled cactus, red onion, queso fresco, lime

CUCUMBER SALAD

\$1⁹⁵

radish, red onion, cilantro, lime

OAXACAN BLACK BEANS

\$3⁹⁵

+ Add Chorizo +\$2.00

OAXACAN SPECIALTIES

SMOKE ALLEY TACOS

\$12⁹⁵

Build-your-own tacos! Your choice of meat or mushrooms with grilled güero chiles, knob onions, heirloom corn tortillas, lime. Oaxacan pasilla or roasted tomatillo salsa.

YOUR CHOICE OF:

- Beef Tasajo
- Pork Cecina
- Oaxacan Chorizo
- Garlic Chicken Breast
- Portobello Mushroom

TLAYUDAS

\$11⁹⁵

Giant Oaxacan tostada. Crispy tortilla with black bean spread, colby-jack and añejo cheese, grilled knob onions, güero chile and red salsa.

ADD YOUR CHOICE OF TOPPINGS:

- Beef Tasajo
- Garlic Chicken
- Oaxacan Chorizo
- Portobello Mushroom
- Extra Cheese
- ea + \$2.00
- ea + \$3.00

ENCAMARONADAS

\$12⁹⁵

Cheesy shrimp quesadillas, 3 per order. Griddled corn tortilla with grilled Mexican shrimp, Samuel's artisan Jack, pico de gallo, salsa inglesa, served with roasted tomatillo salsa.

CB TAQUERÍA SALAD

\$9⁹⁵

Garden greens and veggies with avocado, pepitas, and queso añejo.

ADD YOUR CHOICE OF:

- Beef Tasajo
- Mazatlan Blue Shrimp
- Garlic Chicken
- Portobello Mushroom
- ea + \$2.00
- ea + \$3.00

WEEKENDS 11AM-3PM

BRUNCH

BREAKFAST TACOS

\$9⁹⁵

Scrambled eggs, pico de gallo, diced avocado, güero chile, black beans, queso fresco. Served with side of handmade tortillas. Choice of red or green salsa.

YOUR CHOICE OF:

- | | | | |
|-------------------------|------|------------------------|------|
| ★ Beef Tasajo | +\$3 | ★ Oaxacan Chorizo | +\$3 |
| ★ Mazatlan Blue Shrimp | +\$3 | ★ Portobello Mushrooms | +\$2 |
| ★ Garlic Chicken Breast | +\$3 | | |

POTATO-CHORIZO HASH

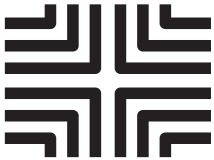
\$10⁹⁵

Chorizo, smashed fingerling potatoes with sunny-side up egg and queso añejo. Served with side of handmade tortillas. Choice of red or green salsa.

TRES LECHES FRENCH TOAST

\$9⁹⁵

Bread pudding with tres leches syrup and caramelized apple-cranberry sauce.

CRUZ 
BLANCA