

CRUZ BLANCA

STARTERS

GRILLED CHIPS + TWO SALSAS red and green salsas	2.95	CRUZ BLANCA CEVICHE Hawaiian albacore tuna with grilled chips	10.95
GUACAMOLE + CHIPS includes red and green salsas	7.95	BEER PRETZEL with spicy mustard dipping sauce	4.95

SALADS

ROASTED BEETS AND APPLE SEASONAL SALAD baby kale, Cox-Pippen apples, roasted beets & fennel, walnuts, creamy chipotle-Dijon vinaigrette	9.95
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YOUR CHOICE OF

- ★ Grilled Steak +\$3
- ★ Garlic Chicken Breast +\$3
- ★ Grilled Shrimp +\$3
- ★ Portobello Mushroom +\$2

TLAYUDAS

GIANT OAXACAN TOSTADA 14-inch grilled tortilla, melted colby-jack cheese, smoky black bean spread, grilled knob onions, güero chile, añejo cheese, red salsa	12.95
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ADD TOPPINGS

- ★ Grilled Steak +\$3
- ★ Garlic Chicken Breast +\$3
- ★ Oaxacan Chorizo +\$3
- ★ Grilled Shrimp +\$3
- ★ Portobello Mushroom +\$2
- ★ Extra Cheese +\$2

FARMERS MARKET TLAYUDA bacon, chipotle-roasted butternut squash, caramelized onion, black beans, local Jack cheese, smoky salsa, añejo cheese	15.95
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TACOS

BARBACOA red chile-braised short-rib, salsa roja, crispy onions, queso añejo, cilantro	4.00
CRISPY PORK BELLY salsa negra, black bean purée, cilantro, onion, queso añejo	4.00
COCHINITA PIBIL wood-roasted suckling pig, achiote, black beans, pickled onion, habanero salsa	5.00
SHRIMP green mojo, chipotle mayo, red cabbage	4.50
GRILLED CAULIFLOWER roasted poblano-onion rajas, crema, queso añejo, cilantro	3.50

SMOKE ALLEY TACO PLATE

Makes 3-4 tacos. Served with choice of salsa (red or green) and choice of side (pico de gallo or cucumber salad)

YOUR CHOICE OF

- ★ Garlic Chicken Breast
- ★ Grilled Steak
- ★ Portobello Mushroom
- ★ Oaxacan Chorizo

TRY A COMBO! (PICK TWO)

SIDES

SMALL GUACAMOLE	1.95	REFRIED BLACK BEANS with queso fresco	3.95
PICO DE GALLO	1.95	ESQUITES Grilled corn, epazote-serrano mayo, queso fresco, tajin, cilantro, knob onions	5.00
CUCUMBER SALAD	1.95		
OAXACAN PEANUTS	2.95		



CRUZ
BLANCA

BREWERY
+ TAQUERIA

Est 2016