

COCKTAILS

GLS

CRUZ BLANCA MARGARITA	Casa Noble Crystal, Royal Combier, Agave Nectar, fresh lime	12
MARKET OLD FASHIONED	Templeton Rye, Oaxacan pasilla, bitters	12
ZONA ROSA	Almighty vodka or Casa Noble Crystal tequila, Combier, watermelon, lime	12
CRUZ G&T	Koval gin, elderflower, lime, tonic	12
RADLER	Cruz Blanca beer blended with agua del día Carafe (4-5 small drinks)	7 +5 shot 24
BLOODY MARÍA	House blend of roasted tomato, roasted garlic, chipotle chiles, grilled knob onions, with tequila	12 +3 beer
MICHELADA	Pastry War Vienna Lager with Bloody María mix, lime juice	7
PALOMA MEXICANA	Casa Noble Crystal, fresh grapefruit, lime, Mexican Squirt	12

MEZCAL FLIGHTS

THE CLASSICS	WAHAKA JOVEN ESPADIN (San Dionisio Ocotepec, Oaxaca Alberto Morales, Mezcalero) FIDENCIO CLASICO (Santiago Matatlan, Oaxaca Enrique Jienez, Mezcalero) DEL MAGUEY CHICHICAPA (Chichicapa, Oaxaca Faustino and Maximo Garcia Vasquez, Mezcaleros)	17 + 7 beer pairing
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CIDERS

GLS

VIRTUE CIDER MICHIGAN BRUT	Clean and crisp up front with a dry, lightly oaky lingering finish	6
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WINES

GLS/BTL

SPARKLING	2013 Gramona "La Cuvee", Gran Reserva Brut, Spain	12/46
WHITE	2016 José Pariente, Verdejo, Rueda, Spain	11/40
ROSÉ	Dom. La Croix Belle, "Carignole" Rosé, Côtes de Thongue, France	8/32
RED	2015 Viña Ilusió 2015 Herencia Altes, "l'Estel" Garnacha, Terra Alta, Spain, Rioja, Spain	11/40



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MEXICO CITY HERITAGE

% ABV 1/2 POUR GLS PITCHER

We celebrate Mexico's brewing legacy of German, Austrian and French immigrants in the late 19th century, including the original French founder of Cruz Blanca, Emil Dercher, who arrived in Mexico City in 1869.

CDMX GERMAN PILS	Bright Pilsner with a delicate fruity German hop aroma that is balanced by a smooth, clean and soft bitter finish.	4.9	3.5	7	21
PASTRY WAR VIENNA LAGER	Classic malty amber lager originated in Vienna but brought to Mexico by Austrian immigrants in mid-1800 after the first French intervention.	5.5	3.50	7	21
RUBIA BLONDE BIÈRE DE GARDE	Pale malts meet Illinois honey. Dry finish with mid-palate sweetness. Bright golden ale.	7.2	3.50	7	21
DAS BUENO DOPPELBOCK	Strong dark German lager. Full bodied and rich. Deep with toffee, caramel, dried fruit, and a touch of chocolate.	8.0	3.50	7	•

NEW AMERICAN CRAFT

% ABV 1/2 POUR GLS PITCHER

From hoppy American IPAs to barrel-aged and bottled-conditioned ales and sours, we're driven by a strong sense of the classics and a willingness to push the boundaries of the craft. We brew beers we love to drink and share.

SHE ONLY WANTS ME FOR... QUINCE JUICE IPA	Collaboration with Perennial Artisan Ales in St. Louis. Tart and tannic orchard quince juice collide with Hallertau Blanc and Ekuanot hops resulting in an effortlessly drinkable IPA with pear and green apple perfume and flavor.	6.8	4	8	•
WHITE FLAMINGO MIXED MELON GOSE	Brewed with seven varieties of Seedling Farms (MI) late-season melons, green coriander, and a touch of salt. This thirst-quenching fruit layers nicely with the tart and lively character of a German-style Gose.	4.8	4	8	•
CHI'LANGO DOUBLE IPA	A powerful and hazy IPA aggressively hopped with German grown Mandarina Bavaria, Hallertau Blanc, and experimental hop variety Idaho 7.	9.5	4	8	•
SAISON BLANCA BELGIAN SAISON	A simple expression of Hallertau Blanc and Saphir hops, effervescences, and a clean dry finish. Flavors of gooseberry, white grape, fresh lemongrass.	5.3	3	6	21
TOCAYO HOMINY WHITE ALE	Belgian-style witbier with smooth malts and orange peel. Coriander and hominy finish.	6.0	3.50	7	•

BOTTLES (ON-SITE)

% ABV BTL

#POPPINBOTTLES CHAMPAGNE LAGER	Unfiltered table lager bottle conditioned with brettanomyces. Incredibly dry and effervescent. Earthy, white pepper, and soft apricot aroma and finish. • 750ml BOTTLE	4.5	17	•	•
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