

# CRUZ BLANCA

## RUBIA

BLONDE BIÈRE DE GARDE ■ Pale

Indiana malts meet Illinois honey. Dry finish with mid-palate sweetness. Bright golden ale. 6.8% ABV ■ \$3.5/\$7 ■ \$18/pitcher

## 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% ABV ■ \$3.5/\$7 ■ \$18/pitcher

## EL TRAIN IPA

AMERICAN IPA ■ A contemporary interpretation on the classic American IPA. Mosaic, Citra, and Simcoe hops. 7.0% ABV ■ \$3.5/\$7 ■ \$20/pitcher

## PALM SHADE

AMERICAN IPA ■ The perfect cover from much anticipated sunshine. Fruity IPA hopped with Mandarinina, Citra and Ekuant lupulin powder. ■ 6.9% ABV ■ \$3.5/\$7

## WHERE THERE'S SMOKE

CHERRYWOOD SMOKED DARK LAGER Inspired by Oaxacan pit cooking. Balanced by smoldering Cherrywood smoke and soft malty roast. A perfect pairing for our tlayudas. 5.3% ABV ■ \$3.5/\$7 ■ \$18/pitcher

## LARGER THAN LAGER

DOUBLE RED LAGER ■ Amplified version of an Austrian style Vienna Lager. Strong, malty red lager. ■ 8.3% ABV ■ \$3.5/\$7

## JOLLIFICATION

BELGIAN STYLE TRIPEL

Commemorating the 30th anniversary of Frontera! A strong Belgian ale brewed with pale piloncillo and blood orange peel. Blended with Rubia age in red wine barrels. 11.0% ABV ■ \$4/\$8

## SAISON BLANCA

SAISON A simple expression of bright lemon acidity, effervescent, and a clean semi-dry finish. Our take on the classic Belgian Saison. ■ 5.5% ABV \$3/\$6 ■ \$18/pitcher

## BOMBITA

BARLEYWINE ■ Rich toffee and malty dried fruit sweetness in this quintessential seasonal warmer. Deceptively silky smooth while still dropping la bomba! ■ 10.1% ABV ■ \$3.5/\$7

## POUNDS TO PESOS

IMPERIAL BROWN ALE ■ Malted barley from Sugar Creek Malt (IN) and Xoco's cocoa bean husks create a delightful mix of malt depth and sweetness with a delicate chocolate finish. ■ 10.7% ABV ■ \$3.5/\$7

## TOCAYO

HOMINY WHITE ALE ■ Belgian-style witbier with smooth malts and orange peel. Coriander and hominy finish. ■ 6.0% ABV ■ \$3.5/\$7

## BOTTLES TO-GO

EL TRAIN ■ \$15/16oz 4-pack

RUBIA ■ \$15/16oz 4-pack

EMIL BIÈRE DE GARDE BLEND ■ Rubia blended with Perennial Artisan Ale's (STL) Foeder Saison. ■ 6.0% ABV ■ 750ml \$25 on-site ■ \$20 to-go

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## COCKTAILS

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- ★ **CRUZ BLANCA MARGARITA** ■ Casa Noble Crystal, Royal Combier, Agave Nectar, fresh lime ■ \$12
- ★ **MARKET OLD FASHIONED** ■ Templeton Rye, Oaxacan pasilla, bitters ■ \$12
- ★ **RADLER** ■ Cruz Blanca beer blended with agua del día ■ \$7 ■ Add Shot \$5
- ★ **RADLER CARAFE** ■ Spiked with your choice of tequila, mezcal, or rye whiskey. Serves 4-5 small drinks ■ \$24
- ★ **BLOODY MARÍA** ■ House blend of roasted tomato, roasted garlic, chipotle chiles, grilled knob onions, with tequila ■ \$12 ■ Add beer back \$3
- ★ **MICHELADA** ■ Where There's Smoke, cherrywood smoked dark lager with Bloody María mix, lime juice ■ \$7
- ★ **SPIKED HORCHATA** (weekends only) ■ Coconut horchata with choice of espresso-infused Milagro Reposado tequila or cocoa-infused Banhez mezcal ■ \$8

## SHOTS

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- ★ **MILAGRO BLANCO** ■ \$5
- ★ **CASA NOBLE CRYSTAL TEQUILA** ■ \$9
- ★ **MEZCAL UNION** ■ \$9
- ★ **TEMPLETON RYE WHISKEY** ■ \$9

## CIDERS

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- ★ **VIRTUE CIDER MICHIGAN BRUT** ■ Clean and crisp up front with a dry, lightly oaky lingering finish. ■ 12oz ■ \$6

## WINE

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- ★ **WHITE** ■ 2016 Brooks, Pinot Blanc, Willamette Valley ■ \$11 / \$40
  - ★ **RED** ■ 2015 Viña Ilusión, Rioja, Spain ■ \$10 / \$35
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