

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

☯ EL TRAIN IPA

AMERICAN IPA ■ A contemporary interpretation of the classic American IPA. Mosaic, Citra, and Simcoe hops. 7.0% ABV ■ \$3.5/\$7 ■ \$18/pitcher

☯ PALM SHADE

AMERICAN IPA ■ Fruity IPA hopped with Mandarinina, Citra and Ekuanot lupulin powder. 6.9% ABV ■ \$3.5/\$7

☯ 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. 4.9% ABV ■ \$3.5/\$7 ■ \$18/pitcher

☯ WHITE TEA STRAWBERRY RADLER

SAISON RADLER ■ Strawberry and Lime agua fresca and white tea blended with our Saison Blanca. Ultimate Refreshment! Limited quantities! ■ 3.7% 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 \$18/pitcher

☯ BOTTLES TO-GO

PALOMA \$15/\$20 in house. **EMIL** \$20/\$25 in house. **EL TRAIN & RUBIA** \$15/4-packs

☯ PALOMA

GRAPEFRUIT SAISON ■ Cheers to 1 year of great beer! Inspired by the classic cocktail. Brewed with fresh ruby red grapefruit juice and zest. Dry, effervescent, tart, lively. Finishing with a quenching grapefruit bite! 8% ABV ■ \$4/\$8

☯ SAISON BLANCA

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

☯ MESA VEZA

TABLE LAGER ■ Raw, unrefined, and unfiltered lager. Clean, bright in flavor semi-dry, with an herbal and lemon character. Incredibly drinkable! ■ 3.3% ABV ■ \$3/\$6

☯ JOLLIFICATION

BELGIAN STYLE TRIPEL ■ Collab with Chef Rick! Made with piloncillo and blood orange peel. Blended with Rubia aged in red wine barrels. ■ 11.0% ABV ■ \$4/\$8

☯ WHERE THERE'S SMOKE

CHERRYWOOD SMOKED DARK LAGER ■ Inspired by Oaxacan pit cooking. Balanced by smoldering Cherrywood smoke and soft malty roast. ■ 5.3% ABV ■ \$3.5/\$7 ■ \$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

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COCKTAILS

- ★ **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

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

CIDERS

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

WINE

- ★ **WHITE** ■ 2016 José Pariente, Verdejo, Rueda, Spain ■ \$11 / \$40
 - ★ **ROSÉ** ■ 2016 "Caringole" Rosé, Côtes de Thongue, France ■ \$8 / \$32
 - ★ **RED** ■ 2015 Viña Ilusión, Rioja, Spain ■ \$10 / \$35
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