

# CRUZ BLANCA

## ☰ 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 ■ \$21/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

## ☰ RUBIA

BLONDE BIÈRE DE GARDE ■ Pale malts meet Illinois honey. Dry finish with mid-palate sweetness. Bright golden ale. 7.2% ABV ■ \$3.5/\$7 ■ \$21/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 ■ \$28/pitcher

## ☰ BARBA NEGRA

NITRO COCONUT PORTER ■ Wood fire toasted coconut and Mexican chocolate unite in balance, resulting in an effortlessly drinkable milk porter. ■ 6.4% ABV ■ \$3.5/\$7

## ☰ TOCAYO

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

## ☰ HOLA, JEFE

GERMAN STYLE HEFEWEIZEN ■ Easy drinking unfiltered wheat beer. Brewed with 100% barley and wheat from Sugar Creek Malt in Lebanon, IN ■ 5.3% ABV \$3.5/\$7 ■ \$21/pitcher

## ☰ 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 ■ \$21/pitcher

## ☰ FREETOWN

AMERICAN DOUBLE IPA ■ Inspired by the neighborhood of Freetown Christiania in Copenhagen, Denmark. Incredibly hazy, dank and fruity tropical expression of Simcoe, Mosaic, and Wakatu hops. 9.3% ABV ■ \$4/\$8

## ☰ PALOMA 750ml bottle

GRAPEFRUIT SAISON ■ 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 ■ \$20/in-house

## ☰ EMIL 750ml bottle

BIÈRE DE GARDE BLEND ■ Rubia Bière de Garde blended with Perennial Artisan Ale's (St.Louis, MO) Foeder Saison. 6.0% ABV ■ \$25/in-house

## ☰ BOTTLES TO-GO

PALOMA \$15 ■ EMIL \$20 ■ RUBIA \$15/4-pack

# CRUZ BLANCA

---

---

## COCKTAILS

---

★ **CRUZ BLANCA MARGARITA** ■ Casa Noble Crystal, Royal Combier, Agave Nectar, fresh lime ■ \$12

---

★ **MARKET OLD FASHIONED** ■ Templeton Rye, Oaxacan pasilla, bitters ■ \$12

---

★ **PALOMA MEXICANA** ■ Casa Noble Crystal, fresh grapefruit, lime, Mexican Squirt. ■ \$12

---

★ **RADLER** ■ Cruz Blanca beer blended with agua del día ■ \$7 ■ Add Shot \$5  
**CARAFE** ■ Spiked with your choice of spirit. Serves 4-5 small drinks ■ \$24

---

★ **ZONA ROSA** ■ Almighty vodka or Casa Noble Crystal tequila, Combier, watermelon, lime. ■ \$12

---

★ **CHILANGO G&T** ■ Koval gin, elderflower, lime, tonic. ■ \$12

---

★ **MICHELADA** ■ Pastry War Vienna Lager with Bloody María mix, lime juice ■ \$7

---

★ **BLOODY MARÍA** ■ House blend of roasted tomato, roasted garlic, chipotle chiles, grilled knob onions, with tequila ■ \$12 ■ Add beer back \$3

---

★ **SPIKED HORCHATA** (weekends only) ■ Coconut horchata with choice of espresso-infused Milagro Reposado tequila or cocoa-infused Banhez mezcal ■ \$8

---

## CIDERS

---

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

---

## WINE

---

★ **SPARKLING** ■ NV Segura Viudas, Cava, Spain ■ \$9 / \$36

---

★ **ROSÉ** ■ 2016 "Caringole" Rosé, Côtes de Thongue, France ■ \$8 / \$32

---

★ **WHITE** ■ 2016 José Pariente, Verdejo, Rueda, Spain ■ \$11 / \$40

---

★ **RED** ■ 2015 Viña Ilusión, Rioja, Spain ■ \$10 / \$35

---

---

---