

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
CHILANGO G&T	Koval gin, elderflower, lime, tonic	12
RADLER	Cruz Blanca beer blended with agua del día	7 +5 Shot
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 + 3 beer
MICHELADA	CDMX German Pils with Bloody María mix, lime juice	7
PALOMA MEXICANA	Casa Noble Crystal, fresh grapefruit, lime, Mexican Squirt	12
SPIKED HORCHATA (weekends only)	Coconut horchata with espresso-infused Milagro Reposado tequila	8

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 Herencia Altas, "l'Estel" Garnacha, Terra Alta, Spain	11/40


CRUZBLANCA.COM
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MEXICO CITY HERITAGE

% ABV ½ 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	3.50	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 ½ 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.

RASPBERRY FLAMINGO RASPBERRY BERLINER WEISSE	Intensely tart and refreshing German style sour wheat ale brewed with one pound per gallon of fresh raspberries from Seedling Fruit in South Haven, MI.	6.0	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	•
GRINGO HONEYMOON HIBISCUS LAGER	A celebration of hibiscus! A smooth lager is the perfect partner for this tart and fruity flower to unite with in magenta matrimony.	5.6	3.50	7	21
EL TRAIN IPA AMERICAN IPA	A contemporary interpretation of the classic American IPA. Mosaic, Citra, and Simcoe hops.	7.0	3.50	7	28
BAD BURRO DRY-HOPPED (IPL)	Unfiltered, raw in texture, and generously hopped with Chinook and Cascade from Hop Head Farms (MI). Bursts of candied orange peel. Soft but present bitterness.	7.0	3.50	7	28
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
BARBA NEGRA NITRO COCONUT PORTER	Wood fire toasted coconut and Mexican chocolate unite in balance, resulting in an effortlessly drinkable milk porter.	6.4	3.50	7	•

BOTTLES (TO-GO)

RASPBERRY FLAMINGO (500mL) \$8
BEER AVAILABLE IN 32 OZ HOWLERS AND 64 OZ GROWLERS