

STARTERS

- GRILLED CHIPS + RED + GREEN SALSAS** 3
- GUACAMOLE + CHIPS** 8
includes red and green salsas
- OAXACAN CHORIZO QUESO FUNDIDO** 8
melted Colby-Jack cheese, Oaxacan chorizo, roasted poblano-onion rajas
- SHRIMP COCTEL** 11
smoky Gulf pink shrimp, classic tangy-spicy-sweet coctel sauce, cucumber, jicama, serrano, avocado, red onion, cilantro, served with chips
- ASIAGO-JALAPEÑO BEER PRETZEL** 5
with spicy mustard dipping sauce

SEASONAL MERCADO

- WINTER SALAD** 6/12
Crispy local brussels sprouts, roasted winter squash, Prairie Fruit Farms goat cheese, ancho vinaigrette, kale, pomegranate

ADD YOUR CHOICE OF
grilled steak +3, **garlic chicken** +3,
crispy shrimp +4, **portobellos** +2

- AVOCADO TOSTADA** 10
crushed Michoacán avocado, green chile, pickled red onion, lime-dressed baby kale, queso añejo (add bacon +3, crispy shrimp +4, fried egg +2)

SIDES

- SMALL GUACAMOLE** 2
- PICO DE GALLO** 2
- CUCUMBER SALAD** 2
- OAXACAN PEANUTS** 3
- REFRIED BLACK BEANS** 4
with queso fresco
- ESQUITES** 5
grilled corn, epazote-serrano mayo, queso fresco, tajin, cilantro, knob onions

TUESDAY SPECIAL

- POTATO-CHORIZO TACO** 4
roasted potatoes and chorizo, caramelized onions, knob onions, tomatillo salsa, queso fresco

WEDNESDAY SPECIAL

- HOT FRIED CHICKEN TACO** 5
Gunthorp fried chicken thigh, chipotle crema, cauliflower mash, pickled jalapeños, citrus slaw

FRIDAY SPECIAL

- BAJA FISH TACO** 5
beer-battered Lake Erie walleye, creamy chipotle-kimchi slaw

TLAYUDAS

GIANT OAXACAN TOSTADAS

- LA CLASICA** 14
Colby-Jack cheese, smoky black bean spread, grilled knob onions, güero chile, añejo cheese, red salsa
- ADD YOUR CHOICE OF**
grilled steak +3, **garlic chicken** +3, **crispy shrimp** +4,
Oaxacan chorizo +3, **mushroom** +2, **extra cheese** +2
- CUBANA TLAYUDA** 16
Gunthorp smoked pork loin, crispy bacon, Samuel's cheese, black bean spread, pickled morita chile, mustard-infused salsa roja, avocado, cilantro, epazote mayo, queso añejo
- WINTER TLAYUDA** 16
roasted butternut squash, Prairie Fruit Farms goat cheese, Gunthorp Farms bacon, caramelized onions, Samuel's cheese, black bean spread, queso añejo, red salsa, arugula

TACOS

- BARBACOA** 4
red chile-braised short rib, árbol chile salsa, crispy onions, queso añejo, cilantro
- PORK BELLY AL PASTOR** 4
pork belly with "pastor" marinade, grilled pineapple and knob onions, crispy bacon, queso fresco, Oaxacan pasilla-tomatillo salsa
- LAMB TACO, ÁRABE STYLE** 5
chopped lamb with árabe spices, crispy cheese "chicharrón," caramelized onions, árbol chile jocoque, cilantro and onion
- CRISPY SHRIMP** 5
Gulf pink shrimp, epazote mayo, habanero pickled onions, roasted shishito chiles, arugula, lime
- GRILLED CAULIFLOWER** 4
roasted poblano-onion rajas, crema, queso añejo, cilantro
- TOMATILLO-PORK CAZUELA** 14
braised Gunthorp Farms pork shoulder, tangy tomatillo sauce, chicharrón, fingerling potatoes, house-made crema, añejo cheese, tortillas for making tacos

- SMOKE ALLEY TACO PLATE** 14
Makes 3-4 tacos. Served with choice of salsa (red or green) and choice of side (pico de gallo or cucumber salad). Add side guacamole +2.

CHOOSE ONE OR TWO:
garlic chicken breast, grilled steak, portobello mushroom, or Oaxacan chorizo

DESSERTS

- CHOCOLATE STOUT COOKIE** 4
- COCONUT POLVORON COOKIE** 4
- TRES LECHE PARFAIT** 8



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