

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 rajias

LEÑA CEVICHE 12
Hawaiian albacore, fresh lime, ginger, ripe Mighty Vine tomatoes, picholine olives, jicama, Baja olive oil, spicy green chile, cilantro, served with chips

ASIAGO-JALAPEÑO BEER PRETZEL 5
with spicy mustard dipping sauce

SEASONAL MERCADO

TAQUERÍA SALAD 4.5/9
Little Gem lettuce, tangy chipotle-rhubarb dressing, wood grilled rhubarb, roasted golden beets, shaved radish, queso fresco (add grilled steak +3, garlic chicken +2, 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

THURSDAY SPECIAL

LEÑA BRAVA TACO MP
featuring flavors of Baja, a weekly rotation of chef's choice ingredients (starts at 5pm)

FRIDAY SPECIAL

BAJA FISH TACO 5
beer-battered Great Lakes 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

SHRIMP TLAYUDA 16

Roasted Florida pink shrimp in green adobo (herbs, green chiles, olive oil), grilled asparagus, poblano rajias, caramelized onions, black bean spread, Samuel's cheese, goat cheese, 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 rajias, crema, queso añejo, cilantro

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)

CHOOSE ONE OR TWO:

garlic chicken breast, grilled steak, portobello mushroom, or Oaxacan chorizo (Add side guacamole +2)

OAXACAN TACO TRIO PLATTER 26

Makes 6-8 tacos. Smoke Alley taco plate with garlic chicken breast, grilled steak, portobello mushrooms, refried black beans, handmade corn tortillas, red and green salsa. Served with choice of side (pico de gallo or cucumber salad)

COOKIES

CHOCOLATE STOUT COOKIE 4

CHEWY ORANGE-CARDAMOM SUGAR COOKIE 4

DESSERTS AFTER 5PM

ORANGE-LIME CARLOTA 8

MEXICAN BANANA PUDDING 8

LATE NIGHT THURS-SAT (10PM-CLOSE)

RED-CHILE CHILAQUILES 12

Homemade tortilla chips, tomato-guajillo sauce, Samuel's cheese, roasted butternut squash, grilled knob onion, añejo cheese, avocado (add fried egg +2, chicken +3, steak +3)



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