

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

CEVICHE CAMPECHANO 11
poached Florida pink shrimp, Baja yellowtail hiramasa, fresh lime, Tamazula dressing, Mighty Vine tomatoes, Baja olive oil, jicama, serrano chiles, served with chips

ASIAGO-JALAPEÑO BEER PRETZEL 5
with spicy mustard dipping sauce

SEASONAL MERCADO

TAQUERÍA SALAD 4.5/9
Little Gem lettuce, creamy pumpkin seed-güero chile dressing, dry Jack cheese, shaved radish, güero chile, toasted pumpkin seeds

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

PORK BELLY TLAYUDA 16
braised Gunthorp Farms pork belly, ember-roasted camote, roasted cauliflower, porky pinto beans, bacon, pickled vegetables, 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

CHEWY ORANGE-CARDAMOM SUGAR COOKIE 4

ORANGE-LIME CARLOTA 8



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