

BEER AND A SHOT

BREWERS' SPECIAL MEXICO CALLING (LAGER ESPECIAL) 10
PAIRED WITH MILAGRO BLANCO TEQUILA

MARGARITAS

CRUZ BLANCA MARGARITA

WITH COMBER D'ORANGE, AGAVE NECTAR, FRESH LIME

- **HOUSE** CASA NOBLE CRYSTAL, UNION MEZCAL OR TEMPLETON RYE 12/45
- **CALL** LEÑA BRAVA MEZCAL OR ESPOLON REPOSADO 13/50
- **HIGH PROOF** XICARU 102° MEZCAL OR SIEMBRA VALLES 92° TEQUILA 15

COCKTAILS

POBRECITA APRICOT INFUSED SNEAKY FOX VODKA, TAMARIND, FRESH LIME, ANGOSUTRA ORANGE 12

LIGHT 'N' STORMY LAIRD'S JERSEY LIGHTENING APPLE BRANDY, RON CARIBE, PARANUBES AGUARDIENTE RUM, FRESH LIME, GINGER BEER 12

WINTERTIME SANGRIA VIÑA REBOREDA RED WINE, ESPOLÓN REPOSADO TEQUILA, MEXICAN CINNAMON, FRESH LIME, BITTERS 12/45

MANGO HABANERO MARGARITA ESPOLÓN BLANCO TEQUILA, MEZCAL UNION, MANGO, HABANERO, FRESH LIME 12

BITTER ORANGE BANHEZ MEZCAL, MANDARINE NAPOLEON, CAMPARI, ORANGE BITTERS 13

#MALORTISLIFE ESPOLÓN REPOSADO TEQUILA, ESPRESSO, JEPSON'S MALORT, GRAPEFRUIT, AGAVE, ORANGE BITTERS 12

MARKET OLD FASHIONED TEMPLETON RYE, OAXACAN PASILLA, BITTERS 12

BLOODY MARÍA MILAGRO BLANCO TEQUILA, HOUSE MADE BLOODY MARY MIX, LIME, WITH MEXICO CALLING BEER BACK 12

MICHELADA MEXICO CALLING (LAGER ESPECIAL) WITH BLOODY MARÍA MIX, LIME JUICE 7

RADLER CRUZ BLANCA BEER BLENDED WITH SEASONAL LIMEADE 7

WINE & CIDER

SPARKLING 2014 CAN SURIOL, CAVA BRUT NATURE, PENEDES, SPAIN 10/38

WHITE 2017 JOSE PARIENTE, SAUVIGNON BLANC, RUEDA, SPAIN 11/40

RED 2016 JOSEP GRAU, GARNACHA, MONTSANT, SPAIN 10/36

VIRTUE CIDER CLEAN AND CRISP UP FRONT WITH A DRY, LIGHTLY OAKY LINGERING FINISH 6



CRUZBLANCA.COM
@cruzblancachi

DRAFTS

MEXICO CALLING

LAGER ESPECIAL • 4.6% ABV • 17 OZ

Fancy, flavorful, uncomplicated, and endlessly refreshing Mexican style lager.

\$7 GLASS • \$3.5 ½ POUR • \$21 PITCHER • \$10 6-PACK (TO-GO ONLY)

PALM SHADE

TROPICAL PALE ALE • 6% ABV • 10 OZ

Inspired by coastal culture, Palm Shade combines the tropical fruit hop aroma of a modern IPA with the deeply quenching drinkability of a pale ale. Subtle hop bitterness with vibrant notes of mandarin orange, mango, and pineapple.

\$7 GLASS • \$3.5 ½ POUR • \$21 PITCHER

\$11 6-PACK (TO-GO ONLY)

FLORIDITA

SPARKLING ROSÉ ALE • 5% ABV • 14 OZ

A hazy and effervescent wheat ale liberally dosed with tart hibiscus for supreme refreshment.

\$7 GLASS • \$3.5 ½ POUR

WAGGA WAGGA

CRAZY HAZY IPA • 5.4% ABV • 13 OZ

A burst of subtropical mango, papaya, jackfruit, and eucalyptus, double dry hopped with bountiful amounts of Simcoe, Chinook, and Wakatu. Semi-dry body balanced by temperate sweetness, relentless brightness, and endless sunshine.

\$7 GLASS • \$3.5 ½ POUR • \$21 PITCHER • \$10 4-PACK (TO-GO ONLY)

EL TRAIN

AMERICAN IPA • 6.2% ABV • 13.5 OZ

An elevated classic American-IPA with a Chicago backbone. Soft sweetness with pointed bitterness and floral, piney, and citrus forward aroma and flavor from Mosaic, Citra, and Simcoe hops.

\$7 GLASS • \$3.5 ½ POUR • \$21 PITCHER • \$11 6-PACK (TO-GO ONLY)

BRUT SUIT RIOT

BRUT IPA • 6.5% ABV • 10 OZ

Rejoice with this change of pace. This IPA is effervescent, incredibly light bodied and dry. Aggressively hopped with Southern Passion and Ekuanot for an expression of lime peel, pineapple, and starfruit.

\$7 GLASS • \$3.5 ½ POUR • \$21 PITCHER

JOLLIFICATION

BELGIAN TRIPEL • 9.3% ABV • 10 OZ

A strong Belgian ale brewed with pale pilsner and 100% Sugar Creek Indiana Malt. Effervescent, full bodied, hard fruit candy sweetness, and dry finish.

\$8 GLASS • \$4 ½ POUR

PURA NOCHE

IMPERIAL STOUT • 9.3% ABV • 10 OZ

A very special imperial stout brewed with 100% pale and roasted malts, barley, and oats from Sugar Creek Malts in Indiana.

Specialty malts are roasted in incredibly small batches and to our specifications.

\$8 GLASS • \$4 ½ POUR

MARIGOLD

CELEBRATION ALE • 10% ABV • 10 OZ

The seasonal spirits of Día de los Muertos return for our annual release. Sugar Creek malts, Seedling blueberries and tart cherries unite with Sparrow's Burundi and Laurina cold brew coffee.

\$8 GLASS • \$4 ½ POUR • \$12 500 ML BTL (TO-GO ONLY)

BOTTLES

TODO UNO

OAK-AGED SAISON • 6.6% ABV • 500 ML

A classic saison aged 17 months in French Oak 500L Puncheons.

A delicate expression of oak, stone fruit, pineapple, and soft yet assertive wood structure. Dry finish, light body.

\$15 BOTTLE

AMIGOVIO

OAK-AGED PEACH WILD • 6.7% ABV • 500 ML

Wild ale brewed with Sugar Creek Malt in Indiana. Aged in French oak puncheons for 10 months with Illinois honey before being transferred into fresh California chardonnay barrels and aged for another 9 months on fresh Michigan peaches.

\$15 BOTTLE

PAZ Y PIÑA

OAK-AGED PINEAPPLE SAISON • 7.1% ABV • 500 ML

Saison re-fermented on fresh pineapples for 14 months in Chardonnay barrels. Bright acidity, light bodied, and incredibly pineapple forward.

\$15 BOTTLE

CRUSHADA

FLEMISH-STYLE RED ALE • 7% ABV • 500 ML

Belgian-style red ale aged 15 months in freshly drained California red wine barrels with a mixed culture of wild yeast and bacteria. Aromas of warm leather and black cherry tobacco. Finishes with soft acidity and sun dried cranberry sweetness.

\$15 BOTTLE

BARLEYBOMBA

BARREL-AGED BARLEYWINE BLEND • 11% ABV • 500 ML

Luchador #2. Aged in Kentucky Bourbon, St. Croix Rum, and American Brandy Barrels for 10 months. Sweet maple, graham cracker, burnt sugar, raisins, date, and fig notes.

\$15 BOTTLE

SR. WORLDWIDE

BARREL-AGED IMPERIAL BROWN BLEND • 12% ABV • 500 ML

Luchador #3. Aged in Kentucky Bourbon, St. Croix Rum, and American Brandy barrels for 9 months. Baker's chocolate, toffee, pecan brittle.

\$15 BOTTLE

TO-GO

SELECT BEERS IN 32 OZ CROWLERS • ALL BOTTLES/CANS