

**CRUZ
BLANCA**

TAQUERÍA

SNACKS + STARTERS

CHIPS + SALSA | roasted tomatillo, guajillo chipotle salsa roja | **6**

GUACAMOLE | mashed avocado, roasted tomatillo, serrano chile, warm tortilla chips | **16**

* **CLASSIC SHRIMP CEVICHE** | Florida pink shrimp, avocado, serrano, tomato, cucumber | **16**

* **TUNA TOSTADA** | truffle ponzu, avocado mash, sesame, micro cilantro | **14**

LITTLE GEM CAESAR SALAD | radicchio, chioggia beets, croutons, shaved Parmesan | **16**
ADD: garlic chicken +7, shrimp +9

QUESO FUNDIDO SKILLET | queso Chihuahua, house chorizo, salsa cruda, onion, corn tortillas | **15**

PORK CARNITAS NACHOS | queso Chihuahua, black beans, queso añejo, crema, lettuce, tomato, onions, warm tomatillo salsa | **22**

OAXACAN TLAYUDA

Giant wood-fired 14 inch tostada

LA CLÁSICA | queso Chihuahua, black bean spread, roasted green chile, pickled red onions, queso fresco, salsa roja | **16**

ADD: ribeye steak +9, garlic chicken +7, chorizo +6

FROM THE PLANCHA

CALI BURRITO | fries, avocado, crema, queso Chihuahua | **grilled chicken | 18, * ribeye steak | 21**

WOOD-GRILLED QUESADILLAS | flour tortilla, queso Chihuahua, salsa (2 PER ORDER) | **10**
ADD: * ribeye steak +9, garlic chicken +7, chorizo +6

* These items are cooked to order. Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

HANDCRAFTED TACOS

CRISPY SHRIMP | Florida pink shrimp, epazote mayo, habanero pickled onions, roasted shishito | **8**

* **WAGYU** | thinly sliced wagyu, crispy cheese crust, salsa cruda, salsa negra | **9**

AL PASTOR | adobo marinated pork belly, grilled pineapple, salsa roja, onion, cilantro | **7**

* **CAMPECHANO** | wood-fired ribeye, house-made chorizo, crispy cheese crust, onion, cilantro | **9**

FROM THE WOOD-FIRE

TACOS AL CARBON

Wood-fired meats, warm tortillas, house salsas, caramelized onions, poblano rajitas and one side. (MAKES 3-4 TACOS)

* **GRILLED RIBEYE** | red chile-garlic marinade | **28**

GRILLED CHICKEN | garlic marinade | **24**

MUSHROOM + CHARRED CHILE | garlic-roasted portobella, blistered chile | **22**

* **CRUZ ASADO FEAST** |
Our wood-fire feast. Carne asada, grilled chicken & mushrooms + charred chile | **54**

SIDE PLATES

FRIED PLANTAINS | crema, queso fesco | **8**

CORN ESQUITES | queso cotija, chile powder | **8**

OAXACAN BLACK BEANS | pork drippings | **6**

PINTO BEANS | baja olive oil, vegetarian | **6**

DESSERTS

CHOCOLATE COOKIE SKILLET | sea salt caramel ice cream | **18**

BANG BANG KEY LIME PIE | marscapone whipped cream | **8**

TIRAMISU TRES LECHES | soaked sponge cake, marscapone, coffee | **14**

ICE CREAM | strawberry, sea salt caramel | **8**

SORBET | wildberry | **8**

MARGARITAS

CRUZ | Prolijo Blanco, grand marnier, agave, lime | **Single 16 | Pitcher 64**

MEZCAL | 400 conejos, alma finca, agave, lime | **Single 16 | Pitcher 64**

SKINNY | Casa Noble Blanco, Combier, lime, lemon | **Single 16 | Pitcher 64**

PALOMA | Centenario Reposado, grapefruit, agave, lime, topochico, tajin | **Single 16 | Pitcher 64**

PINK CADILLAC | Casa Dragones, aperol, agave, lime, hibiscus salt | **Single 25**

COCKTAILS

POLANCO | Weber Ranch Vodka, passion fruit, habanero, lemon | **Single 16 | Pitcher 64**

PRICKLY COUNTRY | Buffalo Trace Whiskey, prickly pear, chateau, agave, lemon | **Single 16 | Pitcher 64**

OAXACAN OLD FASHIONED | Prolijo mezcal, Ancho Reyes, agave, chocolate bitters | **17**

CRUZ OLD FASHIONED | Abasolo whiskey, tres chiles demerara, bitters | **17**

SPIRIT-FREE

CRUZ AGUA | sparkling hoppy agua with tropical citrus and El Dorado hops | **5**

TEPACHE | naturally fizzy fermented pineapple drink, Kombucha's tropical cousin from Mexico | **8**

SPICY PEPINO | Almave agave alternative, mint, cucumber, tres chiles, lime | **12**

NOT A MARGARITA | Ritual agave alternative, agave, lime | **12**

VINO

BUBBLES

EL BAJIO Sparkling brut, Valle del Bernal, Queretaro Mexico | **17 | 68**

WHITE

AMEZTOI GETRIAKO Txacolina, 2024, Basque Country, Spain | **16 | 64**

ROSÉ

MINUTY Classic French Rosé 2022, Cotes de Provence, France | **16 | 64**

RED

LEÑA BRAVA by Bruma Carmenere 2023, Valle de Guadalupe, Mexico | **17 | 68**

CRUZ BLANCA

Baja FRIDAY FISH FRY

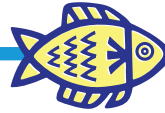
GUACAMOLE | mashed avocado, roasted tomatillo, serrano chile, warm tortilla chips | **16**

MASA HUSH PUPPIES | corundas tossed in salt and powdered sugar | **8**

CLASSIC SHRIMP CEVICHE | Florida pink shrimp, avocado, serrano, tomato, cucumber | **16**

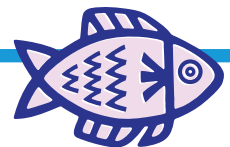
CRISPY SHRIMP TACO | Florida pink shrimp, epazote mayo, habanero pickled onions, roasted shishito | **8**

BAJA FISH TACO | beer battered walleye, cabbage slaw, avocado salsa | **8**



FISH FRY | lake-to-table lightly battered Great Lakes whitefish, crisp-fried and served with golden fries, fresh lemon, housemade michelada-style hot sauce, pickled jalapeño tartar sauce, masa hush puppies finished dusted with powdered sugar

1/2 LB | 25



BANG BANG KEY LIME PIE
marscapone whipped cream | **8**

WISCONSIN OLD FASHIONED
brandy or whiskey, sugar cube, angostura, cherry, orange, soda press | **12**

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* A 20% gratuity will be added to all parties of 5 or more. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this removed