

# CRUZ BLANCA

---

---

## HOUSE BREWS

---

### LA GUARDIA RUBIA

BLONDE BIÈRE DE GARDE ■ Pale malts meet Illinois honey. Dry finish with mid-palate sweetness. Bright golden ale.

■ 6.8% ■ \$3/\$6

---

### LA GUARDIA AMBAR

AMBRÉE BIÈRE DE GARDE ■ Toasted malts compliment naturally toasted flavors of Mexican hominy. Medium body, amber-red with bready aroma. ■ 7.5% ■ \$3/\$6

---

### LA GUARDIA MORENA

BRUNE BIÈRE DE GARDE ■ Powerful, dry, full-bodied. Caramelized malts pair with Mexican Piloncillo sugar. Aromas of dried fig, toffee & rum. ■ 9.0% ■ \$3.5/\$7

---

### SMOKE ALLEY

DRY-HOPPED SMOKED WHEAT ALE ■ Inspired by Oaxaca's famous smoke-filled, taco corridor. Light-bodied, smoked wheat beer with peppery-hop profile.

■ 4.0% ■ \$3/\$5

---

### WINNOW

PORTER ■ Made with cocoa bean husks from Xoco's chocolate program. Smooth-bodied porter with rich, delicate aroma.

■ 6.9% ■ \$3/\$6

---

### BÁSICA

INDIA PALE LAGER . Basic but not simple hoppy wheat lager. Balance of bitterness & fruit with flavors of pine & tangerine.

■ 6.0% ■ \$3/\$6

---

---

---

---

---

## GUEST BREWS

---

### ★ TOCAYO

BELGIAN-STYLE WITBIER ■ Golden witbier with smooth malts & orange peel. Herbal finish of coriander & honey. ■ 5.5% ■ \$6

---

### ★ PERENNIAL HOPFENTEA

BERLINER WIESSE ■ Berliner Weisse steeped in a tropical tea blend. ■ 4.2% ■ \$7

---

### ★ PENROSE P2

BELGIAN-STYLE PALE ALE ■ Tropical fruit, clove, & resinous aroma. Heady carb and medium body with sweet malt & Belgian candy sugar middle. ■ 5.4% ■ \$7

---

### ★ REVOLUTION FIST CITY

AMERICAN PALE ALE ■ Brewed with a blend of Centennial, Citra, Chinook, Cascade & Crystal hops. ■ 5.5% ■ \$7

---

### ★ HALF ACRE PONY

PILSNER GERMAN-STYLE PILSNER ■ German hops and malts braided together to release the crisp awakening your summer self needs. ■ 5.8% ■ \$6

---

### ★ METROPOLITAN

MAGNETRON SCHWARZBIER ■ Malty, medium-bodied, gently hopped with flavors of chocolate and coffee. ■ 5.5% ■ \$6

---

## WINE

---

★ WHITE . 2014 Brooks, Pinot Blanc, Willamette Valley ■ \$11 / \$40

---

★ RED . 2014 Viña Ilusión, Rioja, Spain ■ \$10 / \$35

---

---

---



## ¡BIENVENIDOS Y GRACIAS!

Passionate exploration of Mexico's spirited flavors and warm hospitality has led to the culmination of this exciting project: the opening of Cruz Blanca Cervecería & Taquería. As we proudly tap the first of many brews to come, we reflect on what has been a long and challenging journey and express our heartfelt gratitude to the many people who have helped us along the way.

This moment would not have been possible without the counsel, support and enthusiastic collaboration of our many friends in the Chicago craft beer and restaurant community. We raise our glasses high in sincere appreciation of Phil Wymore (Perennial Artisan Ales), Josh Deth (Revolution Brewing), John Hall (Goose Island Beer Company), Greg Hall (Virtue Cider), Michael Roper (Hopleaf), Keith Lemcke (Siebel Institute), John Laffler (Off Color Brewing), Jared Rouben (Moody Tongue) and the talented teams at Goose Island Beer Company, Half Acre Beer Company, Penrose Brewing Company, Perennial Artisan Ales, Revolution Brewing and Three Floyds Brewing Company.

We cannot thank you all enough, but rest assured, your glasses will always be full at our bar.

