

cruzteca

MEXICAN KITCHEN

FEATURES

CEVICHE

fish and shrimp, cucumber pico,
housemade tostadas

AJILLO SHRIMP + POBLANO GRITS

colossal shrimp sauteed in garlic,
cheesy poblano grits

CARNE ASADA

marinated flap steak,
cholula butter, escabeche,
fire roasted tomatoes, mexican rice

POZOLE ROJO

pork, hominy, red guajillo broth,
cabbage, radish, onion, cilantro

FRESH MEX BOWL

black beans, avocado, corn, cucumbers,
tomatoes, pickled red onion,
cilantro, white rice
choose - chicken, shrimp or steak

PESCADO A LA PLANCHA

brown butter sherry vinaigrette,
mixed green salad,
white rice + black bean mix

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COCKTAILS
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MARGARITAS - FROZEN OR ROCKS

HIBISCUS MARGARITA

PINEAPPLE JALAPEÑO MARGARITA

RANCH WATER

THE ORIGINAL MARGARITA

MEXICAN MARTINI

TITO'S JALAPEÑO LIME MULE

DULCE VIDA PALOMA

cruzteca

MEXICAN KITCHEN

BRUNCH

SERVED DAILY TIL 3PM

BUTTERMILK PANCAKES

fresh berries, maple syrup

CHORIZO MIGAS

eggs scrambled with tortilla
strips, pico and chorizo,
topped with queso
w/ beans and potatoes

CHILAQUILES CON POLLO

crispy corn tortillas,
two eggs, roasted chicken,
queso fresco, pico de gallo
choose - ranchero, tomatillo, or mole

NUTELLA MOLE ENCHILADAS

roasted chicken, nutella mole,
sesame seeds, queso fresco,
pickled red onions
w/ rice + beans (available all day)

BISCUITS + CHORIZO GRAVY

two biscuits covered in chorizo gravy
w/ two eggs and potatoes

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BEBIDAS

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HIBISCUS MARGARITA

MIMOSA

BLOODY MARY

MANGO CHAMOY MARGARITA

MICHELADA

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JOIN US FOR LIVE MUSIC
EVERY THURSDAY!