

# CRUZ BLANCA

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## POSTRES

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### WOOD OVEN TART - 14

*blackberry and raspberry tart, vanilla bean ice cream and salted caramel*



### MEXICAN CHOCOLATE MOUSSE® - 14

*dark chocolate mousse with cinnamon, chile and vanilla bean whipped cream*



### COCONUT TRES LECHES CAKE® - 14

*sponge cake soaked in coconut milk with toasted coconut and strawberry compote*

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## COFFEE & TEA

### PROJECT X French Press - 7

*decaf and regular*

### HOT TEA - 7

*herbal | peppermint (naturally caffeinated), turmeric ginger  
green | jasmine green black | english breakfast*

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## DESSERT DRINKS

### Mezcal Espresso Martini - 14.<sup>95</sup>

*mr. black cold brew liqueur, mezcal, Ancho Reyes, coffee bitters*

### Coconut Espresso Martini - 14.<sup>95</sup>

*mr. black cold brew liqueur, espolòn blanco tequila, coconut liqueur, demerara*

• PROUDLY SERVING METROPOLIS COFFEE & RISHI TEA •

☪ Gluten Free Options Available

## DESSERT BEERS

### JOLLIFICATION

**Belgian Style Tripel / 10.5% - \$3<sup>50</sup> / \$7<sup>00</sup>**

*A wonderfully intoxicating celebratory beverage brewed with Mexican piloncillo and 100% Sugar Creek malted barley.*

*Full bodied, sugar candy sweetness, and a dry finish.*

*Naturally refermented for effervescent and lively carbonation.*

### 2019 SEÑOR INCOGNITO

**Barrel-Aged Imperial Stout / 11.5% - \$7<sup>00</sup>**

*Aged in rye whisky barrels with toasted coconut, pecans, and canella.*

### 2020 TIGRE BLANCO

**Barrel-Aged Imperial Rice Ale / 11.0% - \$7<sup>00</sup>**

*Aged in Italian muscatel barrels with white vermouth botanicals.*



## AFTER DINNER AGAVE

del maguey, crema de mezcal, **mezcal**, san luís del río, oaxaca - **12**

vago, elote, **mezcal**, candelaria, yegolé, oaxaca - **18**

casa dragones, joven, **tequila**, san miguel de allende, guanajuato - **100**

## AMARI

Averna .....	12	Cynar .....	10
Campari .....	10	Fernet Branca .....	12
Cio Ciaro .....	10	Fernet Vallet .....	10