

# SMALL PLATES

## avocado salsa \$8

avocado, pico de gallo, lime  
add goat cheese \$2

## burnt grapefruit \$3

## cinnamon-sugar dusted churros \$5

mole spiced chocolate sauce

## coconut fried bananas\* \$5

piloncillo crema

## queso fundido \$8

served with chips

# ENSALADAS

add chicken, spicy eggplant, or carnitas \$3 /  
add steak or shrimp \$6

## caeser salad \$8

traditional

## small salad \$4

citrus vinaigrette

# TORTAS

served with choice of rice, beans, or house cut fries

## hamburguesa \$13

smoked cheddar, bacon, guacamole  
add fried egg\* \$1

## smoked salmon blt \$13

tomato escabeche, jalapeño aioli  
add fried egg\* \$1

## baja fish sandwich \$13

blackened mahi, cabbage slaw,  
jalapeño aioli, guacamole

## chorizo scrambler \$9

housemade chorizo, scrambled eggs,  
asadero, salsa verde

# SPECIALTIES

add carnitas, chorizo, spicy eggplant or bacon \$3

## the basics+ \$7

two eggs, hash browns, warm corn tortillas

## chilaquiles+ \$9

house tortilla chips, chile verde, refritos,  
jalapeño scramblers, asadero, pico de gallo, cotija

## huevos rancheros+ \$9

salsa ranchera, guacamole, refritos, cotija, crema

## centro cazuela+ \$9

sweet potato-plantain hash, spinach, two fried eggs,  
green chili, guacamole, cotija

## centro breakfast burrito+ \$8

papas charras, black bean refritos, jalapeño scramblers,  
asadero, spinach, smothered with chile rojo & verde

## carne asada & eggs+ \$15

marinated skirt steak, two eggs, hash browns,  
grilled green onions, chile rojo, queso fresco

## breakfast perrones \$8

jalapeño scramblers, refritos, asadero, pico de gallo, queso fresco,  
flour tortillas

## dulce de leche pancakes+ \$9

lilabee gluten free pancakes, coconut fried bananas, vanilla butter

## carnitas benny \$12

smoked cheddar-green chile biscuit, poached eggs, tender belly pork,  
roasted jalapeño hollandaise, papas charras

# BRUNCH



## SIDES

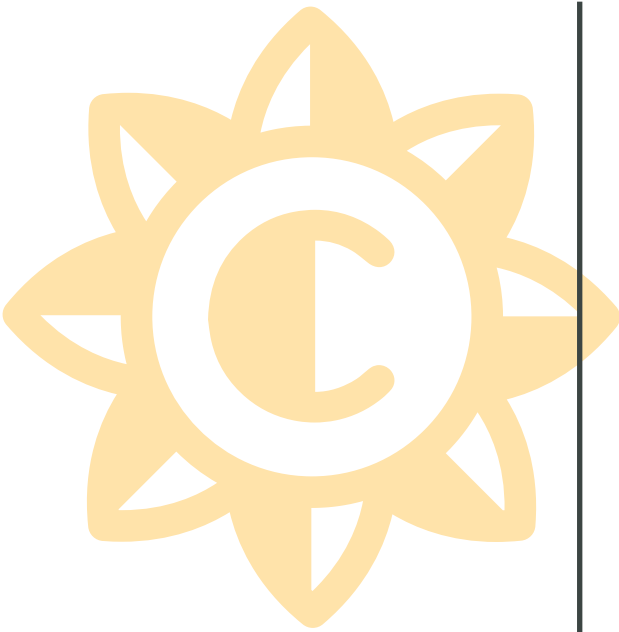
bacon \$3 | housemade chorizo \$3 | green chile hash browns \$4  
granola & yogurt | \$4 fried egg \$2 | guacamole \$3 | home fries \$4  
sweet potato-plantain hash \$5 | cup pozole \$4 | chile relleno \$5  
cup pork green chile \$4 | lilabee gluten free mini pancakes \$4

**CHEF** Dakota Coburn **SOUS CHEF** Hector Guzman

100% of our energy is offset with wind power. We proudly serve 100% all-natural beef, pork and chicken.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request

\*Gluten free.



# HAPPY HOUR

9:30-11:30 AM



**burnt grapefruit** \$2

**centro breakfast burrito** \$5

jalapeño scramblers, spinach,  
papas charos, asadero  
*smothered in chile verde,  
chile rojo, or both* \$1

**centro cazuelita** \$5

sweet potato-plantain hash,  
fried egg, chile rojo cotija

**lillabee gluten free pancakes** \$3

dulce de leche whipped cream

**green chile hash browns** \$3

pork green chile, asadero

**cinnamon-sugar dusted churros** \$4

mole spiced chocolate sauce

**coconut fried banana** \$3

piloncillo crema

**granola & yogurt** \$3

## DRINKS

**bloody mary** \$4

**mimosa** \$4

## COCKTAILS

**centro mimosa** \$5

segura viudas cava, oj  
*try pomegranate, apple or grapefruit juice* \$1

**bloody mary** \$7

vodka, centro's special bloody recipe,  
house pickled veggies

**bloody maria** \$8 ASK YOUR SERVER FOR A SALTED OR SPICY RIM

100% silver tequila, centro's special bloody  
recipe, house pickled veggies  
*try spicy pepper infused tequila* \$1

**grapefruit margarita** \$9

100% silver tequila, citronge, grapefruit juice,  
raw sugar rim

## NON-FLAMMABLES \$3/\$12 CARAFE

**strawberry lemonade**

**horchata**

housemade with  
cardamom and cinnamon

**limonada**

lemon, lime

**cherry ginger fizz**

ginger beer, cherry bitters

**fresno lemonade**

fresno chile, lemon

**agua fresca**

seasonal flavor