

SMALL PLATES

avocado salsa \$8

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

burnt grapefruit \$3

cinnamon-sugar dusted churros \$5

chile-lime glaze

coconut fried bananas+ \$5

mole spiced chocolate sauce, vanilla anglaise

queso fundido \$8

served with chips
add chorizo OR spicy eggplant \$2

ENSALADAS

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

caesar salad \$8

traditional

casa salad \$5

citrus vinaigrette

tamarind bbq chicken salad \$11

jicama, romaine, black beans, corn, pico,
chile-buttermilk dressing

SIDES

bacon \$3 | housemade chorizo \$3

fried egg \$2 | sweet potato-plantain hash \$5

cup pork green chile \$4 | home fries \$4

green chile hash browns \$4

SPECIALTIES

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

the basics+ \$7

two eggs, hash browns, warm corn tortillas

granola & fruit \$7

housemade granola, yogurt, fresh fruit

chilaquiles+ \$9

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

huevos rancheros+ \$9

salsa ranchera, guacamole, refritos, cotija, crema

centro cazuela+ \$9

sweet potato-plantain hash, spinach, two fried eggs,
chile rojo, guacamole, cotija

pozole \$8

hominy, avocado, onion-cilantro, carnitas
add fried egg* \$1

centro breakfast burrito \$8

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

carne asada & eggs+ \$15

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

mini pancakes+ \$6

lilabee gluten free pancakes, sangria syrup, fruit compote,
vanilla whipped cream

carnitas benny \$12

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

relleno & egg \$8

anaheim, asadero, fried egg, frijoles charros, chile rojo, guacamole

pork green chile hash \$10

pork green chile, hash browns, queso fundido, two eggs, pico

tortas

jalapeño aioli, tomato escabeche, slaw, served with a choice of rice,
beans, OR house cut fries on a torta roll

add fried egg* \$1

smoked cheddar hamburguesa \$13

smoked salmon blt \$13

blackened mahi \$13

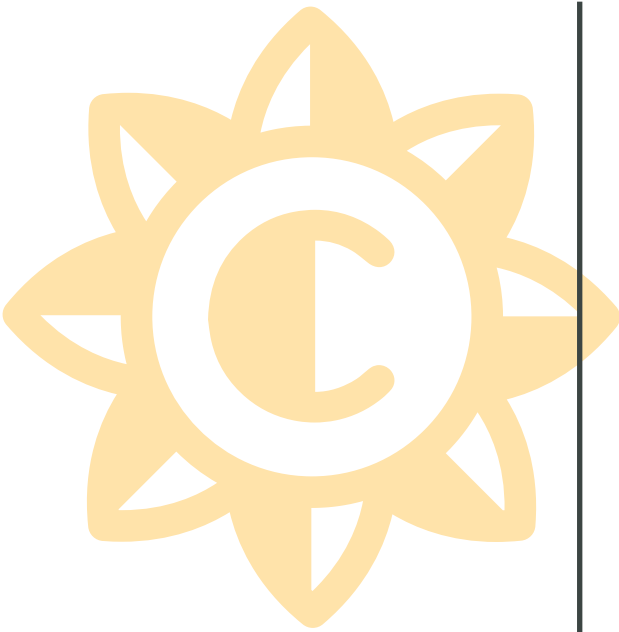
chorizo / egg \$9

BRUNCH



CHEF Dakota Coburn **SOUS CHEF** Ken Symask

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

9:30-11:30AM



burnt grapefruit \$2

centro breakfast burrito \$6

jalapeño scramblers, chorizo
papas charros, asadero,
smothered in chile verde,
chile rojo, or both
add chorizo \$3

centro cazuelita \$5

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

lillabee gluten free pancakes \$3

fruit compote, sangria reduction, vanilla whip

green chile hash browns \$3

cinnamon-sugar dusted churros \$4

chile-lime glaze

coconut fried banana \$3

mole spiced chocolate sauce, anglaise

granola & yogurt \$4

DRINKS

bloody mary OR bloody maria \$4

mimosa \$4

BRUNCH DRINKS

mimosa \$5

sparkling wine, orange juice

centro mimosa \$9

sparkling wine, st. germain elderflower liqueur,
pomegranate juice

bloody mary OR bloody maria \$6

gordon's vodka OR el charro silver tequila,
housemade bloody mary mix, spicy smoked salt rim
try house infused spicy pepper tequila \$1

grapefruit margarita \$7

el charro reposado tequila, patrón cintronage,
grapefruit juice, raw sugar rim, served coin-style

sangria \$7

red OR white wine, brandy, triple sec, fruit juice,
fresh fruit, ginger ale
make it a carafe of four \$24

WINE

castellar **cava** spain 8/31

château routas rouviere **rosé** france 9/35

please ask your sever for our full wine selection

NON-FLAMMABLES

\$3/\$12 CARAFE

strawberry lemonade

horchata

housemade with
cardamom & cinnamon

limonada

lemon, lime

cherry ginger fizz

ginger beer, cherry bitters

fresno lemonade

fresno chile, lemon