

SMALL PLATES

avocado salsa \$8

add goat cheese & chipotles \$2

add crab & pineapple salsa \$4

flight of all 3 \$13

burnt grapefruit \$3

granola & fruit \$7

housemade granola, yogurt, fresh fruit

cinnamon-sugar dusted churros \$5

chocolate sauce

coconut fried bananas+ \$5

vanilla anglaise

queso fundido \$8

pumpkin seed pepian, warm flour tortillas

add chorizo OR mushrooms \$2

roasted tomato soup \$4/7

saffron rice fritters, green onions,

smoked cheddar, chile oil

mini pancakes+ \$6

lillabee gluten-free pancakes,

sangria reduction, apple-cherry preserves,

vanilla whipped cream

big crunchy caesar \$8*

manchego, sourdough chipotle croutons

SIDES

bacon \$3 | chorizo \$3

fried egg* \$1

sweet potato-plantain hash \$5

green chile hash browns \$5

SPECIALTIES

add carnitas, chorizo, mushrooms 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,

chile rojo, guacamole, cotija

centro breakfast burrito \$8

hash browns, chorizo scramblers, asadero, rajas,

smothered with chile verde

carne asada & eggs** \$15

marinated *harris ranch* sirloin, two eggs, hash browns,

caramelized onions, chile rojo, queso fresco

carnitas benny• \$12

smoked cheddar-green chile biscuit, poached eggs,

slow roasted pork, roasted jalapeño hollandaise, papas charros

relleno & egg• \$8

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

guacamole

biscuits & gravy• \$8

smoked cheddar-green chile biscuit, chorizo gravy, fried eggs

baja fish sandwich \$10

tempura fried mahi, jalapeno aioli, kimchito

TACOS \$4.5

chile braised chicken

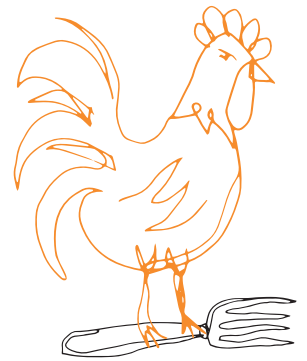
hazel dell mushrooms & roasted peppers

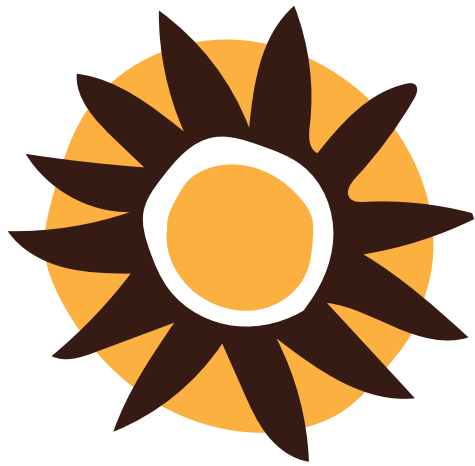
shrimp a la plancha

chorizo- sweet potato

BRUNCH

CHEF Ken Symsack





HAPPY HOUR

9:30-11:30 AM



burnt grapefruit \$2

centro breakfast burrito \$6

chorizo scramblers, rajas,
hash browns, asadero,
smothered in chile verde
add carnitas OR bacon \$3

centro cazuelita* \$5

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

lillabee gluten-free pancakes \$4

apple-cherry preserves, sangria reduction,
vanilla whipped cream

green chile hash browns \$3

cinnamon-sugar dusted churros \$4

chocolate sauce

coconut fried banana \$4

vanilla anglaise

granola & yogurt \$4

DRINKS

bloody mary OR bloody maria \$5

try house-infused spicy pepper tequila \$1

mimosa \$4

BRUNCH DRINKS

loded local bloody mary \$10

breckenridge (vodka, chile vodka, or bourbon)
motherlode bloody mary mix, chile-lime salt rim,
house-pickled veggie and bacon garnish

bloody mary OR bloody maria \$7

czarkoff vodka OR el charro silver tequila,
centro bloody mary mix, chile-lime salt rim
try house-infused spicy pepper tequila \$1

grapefruit margarita \$8

el charro reposado tequila, patrón citrónge,
grapefruit juice, agave, raw sugar rim

centro mimosa \$9

sparkling wine, st. germain elderflower liqueur,
pomegranate juice

mimosa \$5

sparkling wine, orange juice

sangria \$8

red OR white wine, brandy, triple sec, fruit juice,
fresh fruit, ginger ale
make it a carafe of four \$30

WINE

nortico **rose** portugal 9/35

castellar **cava** spain 8/31

please ask your server for our full wine selection

REFRESHMENTS

house-made fizz \$5

grapefruit-rosemary or mango-ginger

hibiscus agua fresca \$4

horchata \$4

san pellegrino sparkling water \$3