

# CENTRO

LATIN KITCHEN & REFRESHMENT PALACE

## STARTERS

### taquitos \$6

chicken, asadero, spicy salsa, tamarind bbq

### chips and salsa \$4

bottomless

### pork green chile \$4/\$7

served with crema and white onion

### avocado salsa \$8

handcrafted every time

add goat cheese and chipotles \$2

### shrimp and kingfish ceviche \$11

spicy tomato, grapefruit, serrano, lime, pickled onion

### queso \$8

served with warm tortillas and pumpkin seed pipian

add chorizo or spicy eggplant \$2

### small salad \$4

citrus vinaigrette

### avocado and radish salad \$9

cilantro vinaigrette

add extra avocado \$2

### big crunchy caesar \$8

classic

### taco salad \$10

avocado, pico de gallo, queso fresca, greens, roasted chiles, creamy cascabel dressing, served in a crispy flour tortilla shell

#### ADD TO ANY SALAD

chicken or spicy eggplant \$3

carne asada or garlic shrimp \$6

## SHARE FOR THE TABLE

black bean refritos 2 | frijoles charros 4

papas charras 2 | salsa verde 3 | fried egg 2

el pobre burrito bean, cheese, chorizo 6

side guacamole 3 | achiotte rice 2 | green or red chile 2

vegetable escabeche 3 | habanero salsa 3

CENTROLATINKITCHEN.COM

CHEF DAKOTA COBURN SOUS CHEF HECTOR GUZMAN

## PERRONES

TIJUANA STYLE TACOS SERVED ON FLOUR TORTILLAS WITH ASADERO, CHOPPED ONION, SALSA VERDE AND FRIJOLE CHARROS. FRIJOLE CHARROS ARE PINTO BEANS COOKED DOWN WITH CHORIZO, BACON, ONIONS, TOMATOES AND SPICES. \*

+VEGETARIAN BLACK BEAN REFritos AVAILABLE UPON REQUEST.

**\$4 EACH**

### BEER AND CHILE BRAISED CHICKEN

### SPICY EGGPLANT

### PORK SHOULDER

smother your perrone in pork green chile or chile rojo \$1

**\$5 EACH**

### ACHIOTE PORK COLLAR

### CRISPY KINGFISH

### GRILLED STEAK

### GARLIC SHRIMP

## KITCHEN GOODNESS

### el dorado burrito \$15

flour tortilla stuffed with grilled steak, garlic shrimp, frijoles charras, papas and asadero. smothered in red or green chile, guacamole, pico de gallo, crema, pickled jalapeños and red onions.

### chicken enchiladas \$15

served with black bean refritos and achiotte rice. smothered with chile rojo or pork green chile.

add chorizo \$3

add fried egg \$2

### chile rellenos \$13

two roasted and fried anaheim chiles stuffed with asadero and smothered with chile rojo. served over black bean refritos with crema and pico de gallo.

add chicken or spicy eggplant \$3 | add carne asada or garlic shrimp \$6

### combo #3b \$15

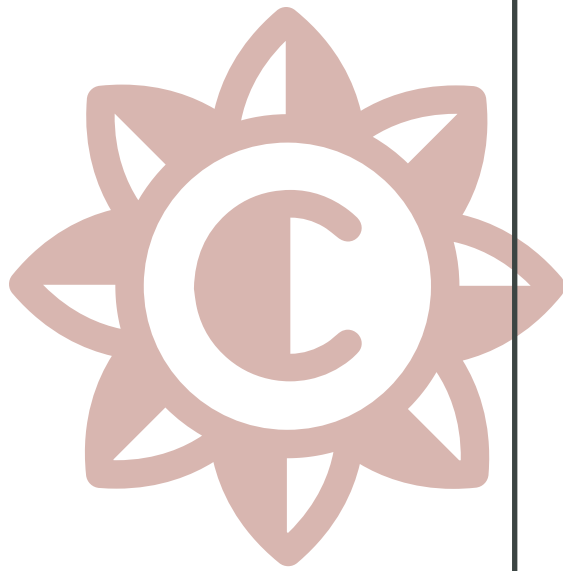
1 perrone, 1 relleno and a simple salad. served with black bean refritos, rice, pico de gallo, crema and guacamole.

### baja special \$23

green chile ribs, crispy fried kingfish and garlic shrimp with salsa verde, cabbage slaw, black beans refritos, pico de gallo, grilled onions and tortillas.

**SUNDAY** baja style paella for 2 **MONDAY** all night happy hour **TUESDAY** tamale tuesdays **WEDNESDAY** mexi-burger \$13 **THURSDAY** crispy taco night

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.



## BEER

### DRAFT

<b>the post</b> howdy american pilsener	5
<b>the post</b> townie ale	6
<b>chainbreaker</b> white ipa	5
<b>avery</b> ipa	5
<b>full sail</b> amber ale	5

### CAN

<b>tecate</b> mexican lager	4
<b>modelo</b> especial	4

### BOTTLES

<b>corona</b>	4
<b>negra modelo</b>	4
<b>pacifico</b>	4
<b>sessions lager</b>	4
<b>crispin cider</b>	5
<b>daura lager</b> [gluten free]	5

## WINE

### WHITE WINE

12 Sycamore Lane <b>Pinot Grigio</b> California	5 / 20
13 El Portillo <b>Sauvignon Blanc</b> Argentina	7 / 28
09 Benziger <b>Chardonnay</b> California	10 / 40

### RED WINE

12 Sycamore Lane <b>Merlot</b> California	5 / 20
10 Pknt <b>Carmenere</b> Chile	7 / 28
11 Seeker <b>Malbec</b> Argentina	9 / 36

### ROSE

10 Crios <b>Rosé of Malbec</b> Argentina	8 / 32
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### SPARKLING

Segura Viudas <b>Cava</b> Spain [split]	8 / 32
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## COCKTAILS

### the centro frozen daiquiri \$8

white rum, strawberry, pineapple, lime juice, blended to perfection  
add an over-proof rum float \$3

### mojito \$8

house-infused mint rum, fresh mint, lime, sugar  
add an over-proof rum float \$3

### centro coin margarita \$8

100% blue agave silver tequila, orange liqueur, lime  
add a grand marnier float \$3

### classic piña colada \$8

gold rum, coco lopez cream of coconut, cherry, resting over crushed ice

### tequila sunrise \$8

100% blue agave silver tequila, orange juice, house grenadine

### drug mule \$9

barrel-rested tequila, ginger beer, lime, crushed ice

### paloma \$8

100% blue agave tequila, grapefruit juice, agave, squirt

### Michelada build your own \$6

tecate, sangrita, lime juice, salt, ice

### sophia bonita \$8

blackberry-vanilla infused cazadores blanco, lime juice, jalapeño, agave

### sangria red or white \$8

spanish wine, peach, lavender, st. germaine, citrus

### jalisco old fashioned \$11

house aged astral tequila, sombra mezcal, orange and cherry bitters, lemon zest

## 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