

CENTRO

LATIN KITCHEN & REFRESHMENT PALACE

STARTERS

chips and salsa \$4
bottomless

pork green chile \$4/\$7
served with crema and white onion

chile relleno \$6
chile rojo, guacamole

ahi tuna tostada \$12
house shred, avocado, sesame, green 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 fundido \$8
served with warm tortillas and pumpkin seed pipian
add chorizo or spicy eggplant \$2

avocado and radish salad \$9
greens, cilantro vinaigrette
add extra avocado \$2

big crunchy caesar \$8
classic

taco salad \$10
avocado, pico de gallo, queso fresco, 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

farm greens tomato escabeche 4 | black bean refritos 2

fried egg 2 | house shred citrus vinaigrette 4 | frijoles charros 4

street corn 3 | salsa verde 4 | side guacamole 3

achiote rice 2 | green chile hash browns 4

vegetable escabeche 3 | habanero salsa 4

TACOS

PERRONES

tijuana style tacos served on flour
tortillas with frijoles charros, asadero
and chopped onion

grilled steak \$5
pico de gallo, crispy onion

beer and chile braised chicken \$4
guacamole, pickled red onion

pork shoulder (carnitas) \$4
grilled pineapple, habanero

chorizo \$4
pico de gallo, house shred, cotija

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

KITCHEN GOODNESS

burritos

smothered in chile rojo and verde and topped with guacamole, house shred & cotija

the mexican \$13
chile relleno, niman ranch prime beef patty,
black bean refritos, fundido

grilled steak & garlic shrimp \$15
frijoles charros, hash browns, asadero

chicken enchiladas \$14
served with black bean refritos and achiote rice. smothered with chile rojo
or pork green chile.
add chorizo \$3
add fried egg \$2

crusted ahi tuna \$25
mole verde, green chile hash browns, cress salad, jalapeño aioli

combo #3b \$17
1 perrone/taco, 1 relleno, 1 enchilada. served with black bean refritos, rice,
pico de gallo, crema and guacamole.

baja special \$27
green chile ribs, crispy fried kingfish and garlic shrimp with salsa verde,
cabbage slaw, black beans refritos, pico de gallo, grilled onions and tortillas.

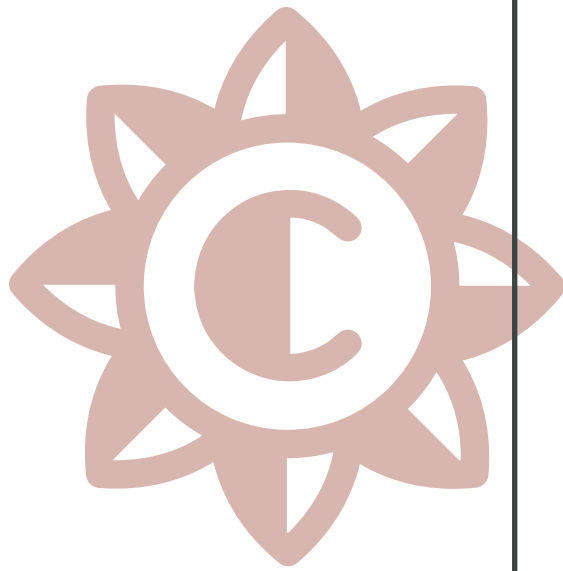
mussels & clams \$11/19
chorizo, beer, pasilla chile, orange, kimchito, grilled bread

CENTROLATINKITCHEN.COM

CHEF DAKOTA COBURN SOUS CHEF HECTOR GUZMAN

SUNDAY baja style paella for 2 **MONDAY** all night happy hour **TUESDAY** tamale tuesdays **WEDNESDAY** mexi-burger \$13 **THURSDAY** bbq rabbit taco \$15

*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

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

CAN

tecate mexican lager	4
modelo especial	4

BOTTLES

corona	4
negra modelo	4
pacifico	4
sessions lager	4
crispin cider	5
daura lager [gluten free]	5

WINE

WHITE WINE

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

RED WINE

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

ROSE

10 Crios Rosé of Malbec Argentina	8 / 32
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SPARKLING

Segura Viudas Cava 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 a dark rum float \$3

centro coin margarita \$8

100% blue agave silver tequila, citronge, lime
add a grand marnier float \$3
make it spicy \$1

classic piña colada \$8

gold rum, cream of coconut, pineapple juice, served frozen

hot rosser \$9

100% blue agave silver tequila, fresno chile, strawberry, lemon, agave

drug mule or dark & stormy \$9

barrel-rested tequila, OR gosling's black seal rum, ginger beer, lime

paloma \$8

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

Michelada \$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, black raspberry, st. germaine, citrus

jalisco old fashioned \$11

astral tequila, sombra mezcal, bitters, orange, cherry, 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