

CENTRO

LATIN KITCHEN & REFRESHMENT PALACE

HAPPY HOUR

ALL NIGHT MONDAY | TUES- THURS 4 - 6PM | FRI - SUN 2:30-6PM

DRINKS

- coin marg** 100% blue agave tequila, triple sec, lime
el charro blanco \$5 | *el charro reposado* \$6 | *el charro añejo* \$7
- classic marg** 100% blue agave tequila, triple sec, house-made sour
el charro blanco \$5 | *el charro reposado* \$6 | *el charro añejo* \$7
- \$6 sangria** red OR white wine, brandy, triple sec, fruit juice, fresh fruit, ginger ale
make it a carafe \$20
- \$3 tecate can**
- \$4 draft beer** POST howdy pilsner, POST townie ale, dos xx amber
- \$5 house wine** red OR white
- \$6 mint rum fizz** house-infused mint rum, lime, simple syrup, soda

NON FLAMMABLES \$4

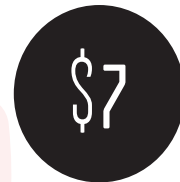
- horchata** housemade
- lemonade** strawberry, fresno chile, lemon-lime, mint
- san pellegrino grapefruit soda**
- pellegrino sparkling water**

FOOD

- queso** served with flour tortillas \$6
- avocado salsa** handcrafted every time \$6
- salsa sampler** salsa fresca, salsa verde & habanero, served with warm chips \$6
- nachos** queso fundido, frijoles charros, crema, pico de gallo, cotija, guacamole, pickled red onions \$6
add chicken, chorizo, OR spicy eggplant \$3 | *add shrimp OR carne asada* \$6
- the gringo** fries smothered with frijoles charros, queso, pico de gallo, chile verde \$6
- pork green chili** served with crema & white onion \$3
- chicken enchilada** chile rojo, vegetable escabeche slaw \$4
- picadillo empanada** ground beef, sofrito, asadero, salsa ranchera, house shred \$5
- huevos rancheros** frijoles charros & a cheese perrone smothered with green chile, crema, pico de gallo, fried egg \$7
- taco** chicken OR chorizo perrone | baja style eggplant \$3

after work special

[tecate can & choice of shot]



el charro silver

lime & salt

el charro reposado

orange & cinnamon

sombra mezcal

grapefruit & sugar

old forrester bourbon

orange & cherry

castillo rum

lime & sugar