

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

huevos rancheros \$7
frijoles charros and a cheese perrone smothered with green chile, crema, pico de gallo and a fried egg

avocado salsa \$8
handcrafted every time
add goat cheese and chipotles \$2

shrimp and kingfish ceviche \$11
spicy tomato, grapefruit, serrano, lime, pickled onion

mussels & clams \$12
chorizo, beer, pasilla chile, orange, preserved cabbage, grilled bread

queso fundido \$8
served with warm tortillas and pumpkin seed pipian
add chorizo OR spicy eggplant \$1

avocado and radish salad \$9
greens, cilantro vinaigrette

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

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, topped with guacamole, house shred, and 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 \$15
mole verde, green onion hash browns, cress salad, jalapeño aioli

combo #3b (choose any 2) \$13
1 perrone/taco, 1 relleno, 1 enchilada. served with black bean refritos, rice, pico de gallo, crema and guacamole.

tortas

served with fries

baja fish sandwich \$11
jalapeño aioli, house shred

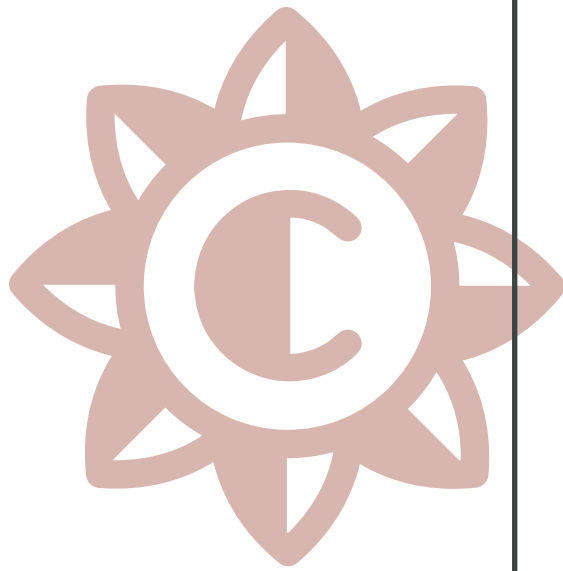
carnitas \$11
lime aioli, red onion, tomato, jalapeño

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 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