

# LIBATIONS

## centro margarita 8

el portico silver tequila,  
patrón citrónge, lime,  
orange, agave  
(or enjoy it coin-style)  
add a grand marnier float 3  
add house infused pepper tequila 1

## lucky devil 9

suerte reposado tequila,  
morita chile, lime, agave passion  
fruit purée

## rosemary's oaxacan bambino 9

sombra mezcal, grapefruit,  
rosemary simple syrup, lime

## el nectar del dios 10

barsol pisco,  
fruit lab hibiscus liqueur,  
lemon, simple syrup,  
egg white

## nacho mama's gin and tonic 9

spirit hound gin,  
mango-ginger syrup, tonic

## Michelada 7

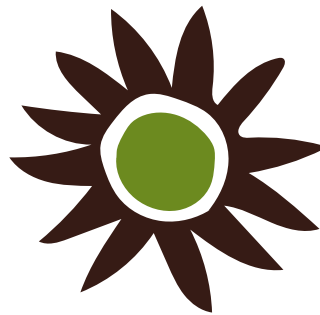
can of POST howdy pilsener,  
motherlode bloody mary mix, lime,  
over ice,  
with a chile-lime salt rim

## draft mojito 7

house-infused mint rum, lime,  
simple syrup, club soda

## sangria red or white 8

brandy, triple sec, peach liqueur,  
orange, lemon, lime, ginger ale  
make it a carafe 30



## DRAFTS

The POST [rotating] MP

Avery Ipa 5

Odell 90 Shilling 5

Dos XX Amber 5

Oskar Blues [rotating] MP

## BOTTLES

Corona 4

Negra Modelo 4

Pacifico 4

Green Flash

Passion fruit Kicker 6

Daura Lager [gluten free] 5

Kaliber [non-alcoholic] 4

## CANS

The POST Howdy 4

The POST Townie 4

Tecate Mexican Lager 4

Modelo Especial 4

# REFRESHMENTS

hibiscus agua fresca \$4

house-made fizz \$5  
grapefruit-rosemary or mango-ginger

horchata \$4

san pellegrino sparkling water \$3



## NIGHTLY FEATURES

### SUNDAY

live music & happy hour 3-6  
family night- kids eat free after 4pm

### MONDAY

all night happy hour starting at 4pm

### TUESDAY

\$2 tamale tuesday

### WEDNESDAY

mole

weekly variations, highlighting classic mole flavors

### THURSDAY

crispy bbq duck tacos



# CENTRO LUNCH



LUNCH • [CENTROLATINKITCHEN.COM](http://CENTROLATINKITCHEN.COM)

CHEF DAKOTA COBURN

# SHARE

## salsa & chips GF \$2.5

## salsa flight GF \$6

fresca, roasted pepita-serrano, citrus habanero

## avocado salsa GF \$8

add goat cheese & chipotles \$2

add crab & pineapple salsa \$4

flight of all three \$13

## saffron rice fritters 75¢ each

asadero, cilantro, jalapeño aioli

# SOUP

## tortilla GF \$5/\$8

roasted chicken consommé, spicy chicken meatballs, tomato chipotle pureé, crispy tortillas

## roasted tomato GF \$4/\$7

saffron rice fritters, smoked cheddar, scallions, smoked chile oil

# SALADS

## caesar \* \$5/8

chipotle sourdough croutons, manchego

add carnitas, chicken or mushrooms \$3, barbacoa or shrimp \$6

## casa GF \$4/7

mixed greens, cabbage-fennel shred, radish, citrus vinaigrette

add carnitas, chicken or mushrooms \$3, barbacoa or shrimp \$6

## grilled shrimp GF \$13

romaine, pineapple, avocado, fennel, green beans, queso fresco, jalapeño-rice wine vinaigrette

## mexican nicoise \$11

olive oil poached ahi tuna, olive aioli, radicchio, arugula, black bean croutons, hard cooked egg, sherry vinaigrette

## fried chicken taco salad \$13

romaine, chile rajas, spicy chickpeas, avocado salsa, queso fresco, cascabel vinaigrette

# TACOS

## PERRONES \$4.5

tijuana style, served on flour tortilla with frijoles charros & asadero

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

## short rib barbacoa

crispy onion, pico de gallo

## chorizo & sweet potato

chipotle crema, pepitas

## chile braised chicken

pickled red onion, salsa verde

## grilled panela cheese

oven roasted tomato, burnt habanero salsa

## BAJA STYLE \$4.5

corn tortilla, cabbage-fennel shred & jalapeño aioli

## crispy mahi

kimchito

## hazel dell mushroom GF

grilled peppers, garlic-chile salsa

## shrimp a la plancha GF

chimichurri

## roasted pork shoulder GF

roasted pepita-serrano, radish

## NACHOS \$6 GF

goat cheese queso fundido, black bean refritos, pico de gallo, guacamole, pickled jalapeño, cotija

add chorizo, chicken or mushrooms \$3

add barbacoa or shrimp \$6

add fried egg \$1 \*

# TORTAS \$7

"...it's a sandwich"

served on bolillo with spiced potato chips, sub salad \$2

## baja fish

tempura fried mahi, kimchito, jalapeño aioli

## fried avocado

chipotle goat cheese, cabbage-fennel shred, carrot escabeche

## pepita crusted tuna \*

tomato escabeche, arugula, chile-sesame vinaigrette

## milanesa

fried chicken cutlet, chipotle aioli, cabbage-fennel shred, oven roasted tomato

## barbacoa "dip"

short rib barbacoa, asadero, caramelized onions, ranchera salsa, burnt habanero mayo

## huevos rancheros \*\$9 GF

two fried eggs, salsa ranchera

black bean refritos, guacamole

add chorizo, chicken or mushrooms \$3



## SIDES \$4

centro fries GF

guajillo chile, coriander, oregano, salt

green chile cheese fries GF

rice & beans GF

black bean refritos or frijoles charros

chickpea salad GF

roasted peppers, aged sherry vinegar, arugula

sofrito-coconut seared greens GF