

DRINKS

- STRAWBERRY LEMONADE 3.75
 HIBISCUS AGUA FRESCA 3.75
 HOUSE-MADE HORCHATA 3.75
 COFFEE OR TEA 3
 JUICE 4
 CENTRO BLOODY breckenridge vodka or bourbon, chile rim, pickled jalapeño, queso & bacon skewer 10
 BASIC BLOODY new amsterdam vodka, el charro tequila or chile infused, chile rim 8
 GRAPEFRUIT MARG el charro reposado tequila, patrón citrónge, grapefruit, brown sugar rim 8
 MEXI-COFFEE coffee, tequila, 1921 crema, cinnamon whipped cream 9
 LA REINA MIMOSA sparkling wine, st. germain elderflower liqueur, pomegranate juice 9
 CLASSIC MIMOSA choose: orange, pineapple, grapefruit, cranberry or pomegranate juice single 5 double 8

STARTERS

- SALSA FLIGHT fresca, macha^(N), oaxaca 8
 AVOCADO chunky avocado with lime, tomato & serrano 9.95
 QUESO FUNDIDO toasted pumpkin seed pipian, warm flour tortillas 7.25
 CAESAR* chipotle croutons, manchego cheese, smoked egg yolk 6.25 / 9.95
 add: chicken 5 // shrimp 7 // grilled escolar 9
 SOPA DE TORTILLA queso panela, chile pasilla, avocado 5.25 / 8.50
 SALSA & CHIPS 3

TORTAS

- BARBACOA "DIP" lamb barbacoa, asadero, caramelized onions, ranchera salsa, habanero mayo, yuca fries 10.50
 BAJA FISH crispy fried mahi, salsa aurora, pico de gallo, pickled raddichio, yuca fries 10.25

TACOS

- ROSARITO PERRONE grilled steak, flour tortilla, melted queso, charro beans, radish, salsa oaxaca 5
 VEGAN JACKFRUIT "CHORIZO" avocado, pickled onion, cilantro 4
 PORK CARNITAS black bean refritos, salsa oaxaca, pickled onion 4
 GRILLED CHICKEN TACO onion, cilantro, salsa cruda 3.75
 SLOW ROASTED LAMB chile guajillo, pan-seared tortilla, tomatillo-chile de arbol salsa 4
 BAJA FISH crispy fried mahi, salsa aurora, pico de gallo, pickled radicchio 4.50

BRUNCH

served till 2pm

- TORCHED GRAPEFRUIT turbinado brulee 3.50
 CINNAMON-SUGAR DUSTED CHURROS chocolate sauce 5
 GLUTEN FREE PANCAKES cinnamon whipped cream, candied pepitas, maple syrup 9
 HUEVOS RANCHEROS* ranchera salsa, guacamole, refritos, cotija cheese, crema 11
 PORK CARNITAS BENEDICT* cheddar-green chile biscuit, poached eggs, chipotle hollandaise, hash browns 11.50
 BREAKFAST BURRITO^(N) chorizo scrambled eggs, asadero, rajas, green chile hash browns, mole negro 10
 AVOCADO TOAST* bolillo roll, poached eggs, arugula radish salad 9.50

SIDES

served till 2pm

- FRIED EGG 1.50
 BACON OR CHORIZO 4
 YUCA-PLANTAIN HASH 6
 GREEN CHILE HASH BROWNS 6

 EXECUTIVE CHEF OCTAVIO CANALES

(N) - Contains Nuts

*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.



CENTRO
MEXICAN KITCHEN