

STARTERS

- BLISTERED FARM CHILES** sea salt, green chile aioli 6.⁵⁰
QUESO FUNDIDO queso de oaxaca, haystack farms goat cheese, pumpkin seed pesto 7.²⁵
CEVICHE* mahi mahi, pineapple, cucumber, jicama, heirloom tomato, onion, serrano pepper 10.²⁵
GREEN CHILE BRAISED LAMB TAQUITOS black bean refritos, crema, cotija, pico de gallo 7.⁵⁰
AVOCADO jalapeño, red onion, lime, cilantro, olive oil, chips 10
SALSA & CHIPS 3
SALSA FLIGHT fresca, macha^(N), molcajete 8

SOUPS & SALADS

- MEXICAN POZOLE** new mexico red chile, hominy, hatch green chile, cabbage, radish, avocado, tortillas 5 / 7
 add: chicken or carnitas 2
MEXICAN FLU SHOT spicy chicken broth, carrots, creamy potato, confit chicken, cilantro, jalapeño, lime 10
CAESAR* SALAD romaine hearts, creamy garlic dressing, toasted croutons, grated manchego 6.²⁵ / 10
HEIRLOOM TOMATO CUCUMBER SALAD basil-charred serrano vinaigrette, smoked sea salt 8.⁹⁵
CASA SALAD^(N) local farm greens, pickled carrots, radish, jalapeño vinaigrette, roasted pumpkin seeds 6.⁵⁰ / 10
 add: grilled chicken 3.⁵⁰ // garlic shrimp 5.⁷⁵ // grilled steak 5.⁵⁰ // carnitas 4.⁵⁰ // sliced avocado 2.²⁵

TACOS

- ROSARITO PERRONE** grilled belly steak, charros beans, melted asadero, molcajete, radish 5
GRILLED CHICKEN AL AJILLO red chile mojo, onion, cilantro, salsa cruda 3.⁷⁵
CARNITAS slow roasted pork shoulder, farmer's market garden escabeche 4
VEGAN JACKFRUIT "CHORIZO" avocado, pickled red onion 4
BAJA FISH choose: blackened or fried mahi mahi, salsa aurora, pickled radicchio 5

DINNER

- COMBO #3C** 1 taco, 2 taquitos, 1 enchilada, guacamole, brussels sprout slaw 15
EL BURRO mexican rice, pico, hazel dell farms oyster mushrooms, rajas, escabeche, salsa ranchera 10
 add: grilled chicken 3.⁵⁰ // garlic shrimp 5.⁷⁵ // grilled steak 5.⁵⁰ // carnitas 4.⁵⁰ // jackfruit chorizo 3.⁷⁵ // fried egg 1.⁵⁰
GARLIC SHRIMP banana leaf tamal, mole verde, cippolini-chile amarillo relish 19.²⁵
CARNE ASADA* farm hash, squash, peppers, sweet corn, salsa molcajete 26
ENCHILADAS SUIZA smoked cheddar & queso de oaxaca, mexican rice, black bean refritos, escabeche 10.²⁵
 add: grilled chicken 3.⁵⁰ // garlic shrimp 5.⁷⁵ // grilled steak 5.⁵⁰ // carnitas 4.⁵⁰ // jackfruit chorizo 3.⁷⁵ // fried egg 1.⁵⁰

SIDES

- MEXICAN RED RICE & BEANS** choose: charros beans or vegetarian black bean refritos 4
FARM HASH squash, peppers, sweet corn 4.²⁵
YUCA FRIES habenero-malt vinegar aioli 5
ENFRIJOLADAS hazel dell mushroom, rajas, black bean refritos, smothered corn tortillas 4.⁵⁰
FRIED BRUSSELS SPROUTS lime, pico de gallo, cotija 5.⁷⁵

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