

REFRESHMENTS 3.⁷⁵

- BLOOD ORANGE, CUCUMBER & MINT PRESS
- SEASONAL AGUA FRESCA
- STRAWBERRY LEMONADE
- HOUSE-MADE HORCHATA make it dirty with rum or tequila +4
- MEXICAN COKE
- TOPO CHICO SPARKLING WATER

STARTERS

- QUESO FUNDIDO queso de oaxaca, haystack farms goat cheese, pumpkin seed pepian 7.²⁵
- 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, molcajete 8

SOUPS & SALADS

- POZOLE new mexico red chile, hominy, hatch green chile, cabbage, radish, avocado 5 / 7
add: grilled chicken 2 // carnitas 2
- FLU SHOT chicken, broth, potato & veggies 10
- CAESAR SALAD romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan 6.²⁵ / 10
- CASA SALAD 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 steak, charros beans, melted asadero, molcajete salsa, 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 slaw, pico de gallo 5

TORTAS

- CUBANO smoked duroc pork shoulder, ham, habenero-honey mustard, house pickles 11.⁵⁰
- BLT applewood smoked bacon, heirloom tomato, guacamole, green chile aioli, yuca fries 11.⁵⁰
- CARNITAS ancho-barbecue, slaw, escabeche, yuca fries 11.²⁵

LUNCH

- CENTRO TAZÓN achiote rice, refritos, brussels sprouts, butternut calabasa, slaw, pico, crema 7.⁹⁵
- CHILAQUILES red chile smothered corn tortillas, refritos, pico de gallo, crema, sunny side eggs 11.⁵⁰
- TAMALES escabeche, brussels sprouts, pico de gallo, crema, cotija, red-green chile 10.⁵⁰
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

- RICE & BEANS choose: charros beans or vegetarian black bean refritos 4
- FARM HASH squash, peppers, sweet corn 5.²⁵
- YUCA FRIES habenero-malt vinegar aioli 5
- BRUSSELS SPROUTS lime, pico de gallo, cotija 5.⁷⁵

LUNCH SPECIAL – TWO DAILY FEATURED TACOS WITH RICE & BEANS 9.⁵⁰

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