

LUNCH

STARTERS

QUESO FUNDIDO

queso de oaxaca, haystack farms goat cheese, pumpkin seed pepian 7.75

TOSTADA DE CAMARON

jalapeño, cucumber, red onion, tomato, cilantro, avocado 10.75

GUACAMOLE

pico de gallo, lime, serrano, served in a molcajete 10.50

ANAHEIM CHILE RELLENO

charros beans, guacamole, cotija 7.50

BRAISED LAMB TAQUITOS

green chile, black bean refritos, crema, cotija, pico de gallo 8.50

SOUPS & SALADS

POZOLE VERDE

traditional hominy stew, braised pork, green chile, radish, jalapeño, cilantro 7 / 10

SOPA AZTECA

tlaxcala style tortilla soup, crispy strips, avocado, crema 5 / 9

CAESAR* SALAD

romaine hearts, creamy garlic dressing, toasted croutons, grated manchego 7 / 10

CASA SALAD

local farm greens, pickled carrots, radish, jalapeño vinaigrette, roasted pumpkin seeds 7 / 10

Add To Any Soup or Salad:

grilled chicken 4.50 | garlic shrimp 7

grilled steak* 6.50 | carnitas 5.50 | sliced avocado 3

TORTAS

Served With Yuca Fries

BLT

applewood smoked bacon, tomato, arugula, guacamole, green chile aioli 12.50

CARNITAS

creamy guajillo chile mustard, farmer’s market garden escabeche 13

CARNE ASADA*

grilled skirt steak, guacamole, rajas, caramelized onions 14

PESCADO ESTILO BAJA

battered cod, salsa aurora, pico de gallo 15

TACOS

GRILLED CHICKEN AL AJILLO

red chile mojo, onion, cilantro, salsa cruda 5

CARNITAS

slow roasted pork shoulder, escabeche 5

VEGAN JACKFRUIT “CHORIZO”

avocado, pickled red onion 4.50

ROSARITO PERRONE*

grilled skirt steak, charros beans, melted asadero, molcajete, radish 5.75

PESCADO ESTILO BAJA

battered cod, salsa aurora, pico de gallo 5.50

LUNCH SPECIAL

two daily featured tacos with rice & beans 11

BURRITOS

All burritos have rice, beans & rajas

CARNE ASADA*

grilled skirt steak, caramelized onions, salsa molcajete 15

JACKFRUIT ‘CHORIZO’

vegan jackfruit, tofu, pickled onions, guacamole, salsa ranchera 14

POLLO ASADO

grilled chicken, escabeche, salsa cruda 14

Add To Any Burrito

fried egg* 1.75 | sliced avocado 3

ENTRÉES

TAMALES

escabeche, cabbage, pico de gallo, crema, cotija, red or green chile or both 12

TAZÓN

red rice, refritos, cabbage, butternut calabasa, slaw, pico, crema 9.50

CHILAQUILES

red chile smothered corn tortillas, refritos, pico de gallo, crema, sunny side eggs 12.50

Add To Any Entree:

grilled chicken 4.50 | garlic shrimp 7

grilled steak* 6.50 | carnitas 5.50 | jackfruit chorizo 4

fried egg* 1.75 | sliced avocado 3

SIDES

RED RICE & BEANS 4.50

choose: charros beans or vegetarian black bean refritos

FARM HASH

squash, peppers, sweet corn 5

YUCA FRIES

habenero-malt vinegar aioli 5.50

SNAP PEAS

chilled with jalapeño vinaigrette, tajin 6.50

Not all ingredients are listed. *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.

BEVERAGES

COCKTAILS

MARGARITAS

MILAGRO COIN

milagro silver, patrón citronge, lime 11

CLASSIC MARG

silver tequila, orange & fresh squeezed lime 9
house-infused pepper tequila +1

CENTRO MARG

herradura silver, patrón citronge, simple syrup, lime, salt air 11

SPARKLING POMEGRANATE MARG

suerte blanco, pomegranate, lime, sparkling wine 10

SÍ CHEF

el jimador silver, jalapeño, passion fruit, agave, lime 11

SMOKY BANDITO

union mezcal, verdita, agave 12

SPECIALTIES

MOJITO

cane rum, mint, lime, soda 9

CENTRO PALOMA

suerte reposado, grapefruit juice, topo sabores 10

MEZCAL MANHATTAN

montelobos mezcal, sweet vermouth, grapefruit bitters, bourdoux cherry 13

BLOOD ORANGE PRESS

cucumber infused vodka, blood orange agua fresca, soda 9

SANGRIA

brandy, gin, fresh squeezed juice, berries, herbs, spices
choice of red, white, or rosé wine 8

FLIGHTS

CASA NOBLE TEQUILA FLIGHT

silver, reposado, añejo 17

served with sangrita

MEZCAL FLIGHT

union, gem & bolt, montelobos 17

served with verdita

REFRESHMENTS

BLOOD ORANGE, CUCUMBER & MINT PRESS 4

AGUA FRESCA DEL DÍA 4

STRAWBERRY LEMONADE 4

HOUSE-MADE HORCHATA 4

make it dirty with rum or tequila +4

MEXICAN COKE 5

TOPO CHICO SPARKLING WATER 4

WINE

WHITE

HOUSE PINOT GRIGIO 7 / 26

SANTA CAROLINA SAUVIGNON BLANC 8 / 31
Chile

BENZIGER CHARDONNAY 10 / 38

Sonoma, California

SANTA CRISTINA PINOT GRIGIO 35

Veneto, Italy

RED

HOUSE PINOT NOIR 7 / 26

FLACO TEMPRANILLO 8 / 27

Madrid, Spain

JOSH CELLARS CABERNET 10 / 39

Paso Robles, California

TOMERO MALBEC 35

Uco Valley, Argentina

SPARKLING/ROSÉ

POEMA, CAVA BRUT 9 / 35

Penedes, Spain

AMALAYA ROSÉ 7

Argentina

BEER

DRAFTS

TOP ROPE MEXICAN-STYLE LAGER 5.50

The Post Brewing Co. > 4.5% ABV

“EL CORN” DARK LAGER 5.50

The Post Brewing Co. > 5.5% ABV

POST IPA 6.50

The Post Brewing Co. > 7.3% ABV

LOCAL ROTATOR MKT

AVERY ROTATOR MKT

BOTTLES

CORONA 6

PACIFICO 6

NEGRA MODELO 6.50

ROTATING C SQUARED CIDER 7

DAURA LAGER [GLUTEN FREE] 6.75

KALIBER [NON-ALCOHOLIC] 5

CANS

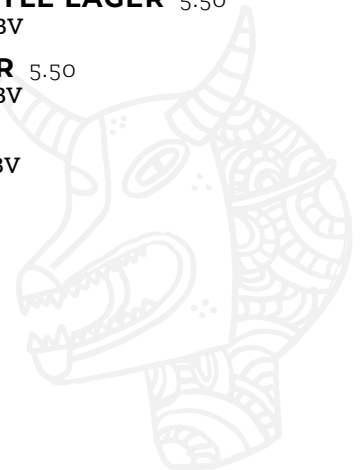
POST HOWDY WESTERN PILSNER 5

MODELO ESPECIAL 5

TECATE 5

AVERY IPA 6

IMPERIAL LAGER 5



EXECUTIVE CHEF OCTAVIO CANALES

TEQUILA MAKE IT A COIN 1.50

BLANCO O PLATA White or silver tequila is generally clear and un-aged and may be “rested” in oak for up to 60 days. Agave shines through with citrus, floral, vegetal, black pepper and mineral flavor notes.

REPOSADO Reposado meaning, “rested” has been aged in oak barrels for at least two months, but not more than 1 year. Aging imparts color and flavor to the tequila, smoothing it out and adding notes of oak, vanilla, caramel and more.

AÑEJO Añejo, or “aged” tequila has been aged in oak barrels for at least one year and less than 3 years. Añejos have oaky characteristics, similar to whiskey or cognac.

EXTRA AÑEJO Extra-añejo is aged in oak barrels for at least three years, becoming much darker, extremely smooth and complex.

MEZCAL Mezcal is a Mexican distilled spirit, made from up to 28 varieties of agave (including blue agave) around the city of Oaxaca and some areas of the states of Guerrero, Durango, San Luis Potosi and Zacatecas. While most mezcals are made from Espadin agave, some mezcal producers blend agave varieties to create distinct flavors. Mezcal traditionally has a very unique, smoky flavor and tends to taste sweeter, or richer, than tequila.

BLANCO O PLATA

Arette 13
Arta 12
Astral 13
Casamigos 11
Casa Noble 13
Cazadores 8
Chamucos 13
Clase Azul 21
Codigo 13
Codigo Rosa 16
Corralejo 9
Corzo 14
Don Julio 12
Dulce Vida 12
El Tesoro 11
Espolon 10
Fortaleza 14
Gran Centenario 9
Herradura 7
Milagro 8
Milagro Select Barrel 15
Patrón 13
Patrón Roca 19
Siete Leguas 13
Suerte 7
Tequila Ocho 14
Tequila 1 13

REPOSADO

Arette 14
Arta 14
Casamigos 13
Casa Noble 15
Cazadores 9
Chamucos 14
Clase Azul 26
Codigo 17
Corazon 9
Corralejo 9
Corzo 15
Don Julio 14
Dulce Vida 12
El Fumador 10
El Tesoro 15
Espolon 11
Fortaleza 16
Gran Centenario 10
Herradura 8
Milagro 9
Milagro Select Barrel 19
Patrón 14
Patrón Roca 21
Siete Leguas 15
Suerte 9
Tequila Ocho 16
Tequila 2 15

AÑEJO

Arette 19
Arta 16
Casamigos 14
Casa Noble 15
Cazadores 12
Chamucos 18
Corralejo 12
Corzo 16
Codigo 19
Don Julio 15
Don Julio 1942 26
Dulce Vida Rocky Mountain 15
El Tesoro 15
Espolon 13
Fortaleza 19
Gran Centenario 12
Herradura 11
Milagro 10
Milagro Select Barrel 23
Patrón 17
Patrón Roca 24
Siete Leguas 16
Suerte 10
Tequila Ocho 17
Tequila 3 18

EXTRA AÑEJO

Arta 18
Cazadores 17
Grand Mayan 24
El Tesoro Paradiso 29
Suerte 7yr 24
Patrón 24
Gran Patrón Piedras 92

MEZCAL

Bozal 13
Fedencio Classico 10
Fendencio Tobala 33
Casamigos 13
Chichicapa 19
Del Maguey Minero 15
Del Maguey Vida 9
Illegal Joven 14
Illegal Reposado 16
Illegal Añejo 19
Montelobos Joven 10
Sombra 12
La Venenosa Raicilla 17

NOT TEQUILA

RUM

DARK & DRY

Diplomatico Mantuano 8
Flor de Caña 7 yr 8
Flor de Caña 18 yr 15
Gosling's Black Seal 6
Kirk & Sweeney 18 yr 12
Kirk & Sweeney 23 yr 14
Mount Gay Eclipse 6
Pussers 8

DARK & SWEET

Bacardi 8yr 8
Myers Original Dark 8
Pyrat XO 9
Ron Zacapa 23 yr 11
Zaya 11

SPICED

Captain Morgan 6
Sailor Jerry 7

LIGHT

Malibu 6
Bacardi Superior 6
Flor de Caña 4 yr 6
Wray and Nephew 8

VODKA

Absolut 9
Breckenridge 8
Grey Goose 11
Ketel One 8
Tito's 8
Woody Creek 9

GIN

Nolet's 12
Beefeater's 7
Bombay Sapphire 9
Hendrick's 8
Spirit Hound 9
Tanqueray 8

CACHAÇA

Espirito 6
Leblon 9

WHISKEY

Breckenridge 12
Bulleit Bourbon Rye 9
Crown Royal 8
Jack Daniel's 6
Maker's Mark 14
Stranahan's 15
Tullamore Dew 7
Woodford Reserve 9

SCOTCH

Laphroaig 15
Talisker 19
Macallan 12 yr 16

PISCO

Barsol (Peru) 9
Capel (Chile) 7

CENTRO

MEXICAN KITCHEN

LUNCH

DINNER DAILY

4PM

LUNCH

MON-FRI 11AM-4PM

BRUNCH

SAT & SUN 10AM-2PM

HAPPY HOUR

ALL DAY MON, TUES-SUN 2-6PM



@CENTROMEXICAN

@CENTROBOULDER

303.442.7771 | CENTROMEXICAN.COM