

# LUNCH

## STARTERS

### QUESO FUNDIDO

queso de oaxaca, goat cheese, pumpkin seed pepian 7.75

### GUACAMOLE

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

### BRAISED LAMB TAQUITOS

black bean refritos, cotija, cabbage, pico de gallo, malt vinegar aioli 8.50

### QUESADILLA

tres quesos, gucamole, pico de gallo, crema 10.50

grilled chicken 4.50 | garlic shrimp 7 | carnitas 5.50

grilled skirt steak 6.50

### TOSTADA DE CAMARON

shrimp tostada, salsa cecilia, jalapeño, cucumber, red onion, cilantro, avocado 10.75

### ANAHEIM CHILE RELLENO

charros beans, cabbage, pico de gallo, tres quesos, cotija 7.50

## 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 parmesan 7 / 10

### CASA SALAD

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

### SUMMER SALAD

local farm greens, marinated tomato, cucumber, grilled corn, cotija, lime dressing 9

**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**

### TOCINO

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

### CARNITAS

slow roasted pork, chile aioli, escabeche, cabbage, pico de gallo 13

### CARNE ASADA\*

grilled skirt steak, guacamole, rajas, caramelized onions 14

### PESCADO ESTILO BAJA

fried cod, salsa aurora, cabbage, pico de gallo 15

## EXECUTIVE CHEF OCTAVIO CANALES

## ENTRÉES

### TAMALES

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

### TAZÓN

red rice, refritos, squash, esquites, cabbage, pico de gallo, crema 9.50

### CHILAQUILES

red chile smothered corn tortillas, tres quesos, refritos, pico de gallo, crema, fried eggs 12.50

### ENCHILADAS SUIZA

smoked cheddar, queso de oaxaca, mexican rice, black bean refritos, escabeche, salsa cruda 12

**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

## TACOS

**served with rice, beans, pico de gallo, cotija**

### LA TIERRA **choose two** 12

grilled chicken al ajillo, pork carnitas or vegan jackfruit chorizo

### TIERRA Y MAR **choose two** 14

rosarito perrone\*, pescado estilo baja or camaron a la plancha

## BURRITOS

**Made with rice, refritos y rajas**

### CARNE ASADA\*

grilled skirt steak, caramelized onions, salsa ranchera 15

### JACKFRUIT ‘CHORIZO’

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

### POLLO ASADO

grilled chicken al ajillo, escabeche, salsa cruda 14

**Add To Any Burrito**

fried egg\* 1.75 | sliced avocado 3

## SIDES

### MEXICAN 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

### CHAYOTE & JICAMA SALAD

red onion, bell pepper, cilantro, lime dressing 5.50

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

#### EL CENTRO

herradura silver, patrón citronge, lime 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

#### SOMBrita

sombra mezcal, fresh lime, triple sec, fresh grapefruit, agave, smoked sea salt rim 13

#### BLOOD ORANGE PRESS

cucumber infused vodka, blood orange agua fresca, soda 9

#### SANGRIA

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

## 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



# 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-FRI 2-6PM



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