

# DINNER

## STARTERS

### CHILE CON QUESO

queso de oaxaca, goat cheese, pumpkin seed pepian 7.75

### GUACAMOLE

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

### QUESO QUEMADO

panela cheese, tortilla tatemada, mexican rice, pickled onions, and salsa borracha. 7.50

### BRAISED LAMB TAQUITOS

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

### QUESADILLA

tres quesos, guacamole, 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

#### Add To Any Salad

[grilled chicken](#) 4.50 | [garlic shrimp](#) 7 | [carnitas](#) 5.50

[grilled skirt steak](#) 6.50 | [sliced avocado](#) 3.00

## SIDES

### MEXICAN RICE & BEANS 4.50

choose: [charros beans](#) or [vegetarian black bean refritos](#)

### YUCA FRIES 5.50

malt vinegar aioli

### PORK GREEN CHILE 4.50

### ROASTED WINTER SQUASH 6

butternut & delicata squash, pepitas, pomegranate

### PAPAS BRAVAS 4.50

## EXECUTIVE CHEF OCTAVIO CANALES

## ENTRÉES

### CARNE ASADA\*

grilled flatiron steak, fingerling potatoes, cipollini, charred anaheim, tomatillo salsa 19.75

### CHILE RELLENO

brisket stuffed poblano, tres quesos, toasted almonds, pomegranate, mushroom crema, arugula apple salad 15

### CAMARONES DIABLO

spicy seared gulf shrimp, arroz verde, jicama-pineapple slaw 17.50

### POLLO A LA PARILLA

grilled half chicken, masa cake, cactus salad, mole zacatecas 16.50

### PLATO DE CARNITAS

braised pork, charros beans, guacamole, cabbage, pico de gallo, flour tortillas, papi's hot sauce 17

### STRIPED BASS VERACRUZANO

crispy fried bass, oven dried tomatoes, fingerling potatoes, olives, capers 19.75

### SALMON GLASEADO EN ADOBO

agave-lime glaze, roasted butternut & delicata squash, pepitas, pomegranate 21

### 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 | [carnitas](#) 5.50

[grilled skirt steak\\*](#) 6.50 | [jackfruit chorizo](#) 4 | [fried egg\\*](#) 1.75

## TACOS

[served with rice, beans, pico de gallo, cotija](#)

### LA TIERRA [choose two](#) 14

grilled chicken al ajillo, pork carnitas or vegan jackfruit chorizo

### TIERRA Y MAR [choose two](#) 16

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

## BURRITOS

[Made with rice, refritos, rajas](#)

### POLLO ASADO

grilled chicken al ajillo, escabeche, salsa cruda 14

### JACKFRUIT 'CHORIZO'

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

### CENTRO BURRITO

gulf shrimp, cabbage, pico de gallo, crema, smothered in pork green chile 17.50

#### Add To Any Burrito

[fried egg\\*](#) 1.75 | [sliced avocado](#) 3

(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.

# BEVERAGES

## COCKTAILS

### MARGARITAS

#### MILAGRO COIN

milagro silver, patrón citronge, lime 11

#### EL CENTRO

herradura silver, patrón citronge, lime, agave 11

#### SPARKLING POMEGRANATE

suerte blanco, pomegranate, lime, agave, triple sec, sparkling wine 10

#### SÍ CHEF

silver tequila, jalapeño, passion fruit, agave, triple sec, lime 11

#### SPICED APPLE

reposado tequila, st. elizabeth allspice dram, lime juice, apple juice, honey syrup 10

## SPECIALTIES

#### MOJITO

cane run rum, mint, lime, soda 9

#### CENTRO PALOMA

suerte reposado, grapefruit juice, topo sabores, lime, agave 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](#)

#### TEQUILAPOLITAN

milagro reposado tequila, ancho reyes liqueur, cranberry juice, lime juice and agave syrup 12

#### SUERTE OLD FASHIONED

suerte anejo tequila, agave syrup, angostura bitters, blood orange wheel 12

#### ESPRESSO MARTINI

patron cafe xo, tru vanilla vodka, and a shot of double espresso 14

#### DARK N STORMY

goslings black seal rum, ginger beer, lime 8

## 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

#### SINGLE ESPRESSO 3.50

#### DOUBLE ESPRESSO 5

#### CAPPUCCINO 5.50

#### MACCHIATO 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 CIDER 7

#### KALIBER [NON-ALCOHOLIC] 5

### CANS

#### POST HOWDY WESTERN PILSNER 5

#### MODELO ESPECIAL 5

#### TECATE 5

#### AVERY IPA 6

#### AIN'T NO PARTY LIKE A TACO PARTY!

EMAIL [EVENTS@CENTROMEXICAN.COM](mailto:EVENTS@CENTROMEXICAN.COM) TO

PLAN YOUR NEXT FIESTA



# TEQUILA

MAKE IT A COIN +1.50

## BLANCO O PLATA

Altos 11  
Arette 13  
Arta 12  
Astral 13  
Casamigos 11  
Casa Noble 13  
Cazadores 8  
Chamucos 13  
Cincoro 17  
Clase Azul 21  
Codigo 13  
\*Codigo Rosa\* 16  
Corralejo 9  
Corazon 8  
Corzo 14  
Don Julio 12  
Dulce Vida 12  
El Tesoro 11  
Espolon 10  
Fortaleza 14  
Gran Centenario 9  
Grand Mayan 19  
Gran Patrón 39  
Herradura 7  
Milagro 8  
Milagro Select Barrel 15  
Patrón 13  
Patrón Estate 25  
Patrón Roca 19  
Siete Leguas 13  
Suerte 7  
Tequila Ocho 14  
Tequila 1 13

## REPOSADO

Altos 12  
Arette 14  
Arta 14  
Casamigos 13  
Casa Noble 15  
Cazadores 9  
Chamucos 14  
Cincoro 19  
Clase Azul 26  
Codigo 17  
Corazon 9  
Corralejo 9  
Corazon 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

Altos 13  
Arette 19  
Arta 16  
Casamigos 14  
Casa Noble 16  
Cazadores 12  
Chamucos 18  
Cincoro 23  
Corralejo 12  
Corazon 10  
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  
Herradura Ultra 16  
El Tesoro Paradiso 29  
Suerte 7yr 24  
Patrón 24  
Gran Patrón Piedras 92

## MEZCAL

Bañez Espadin & Barril 8  
Bañez Arroqueño 27  
Bañez Cuishe 27  
Bañez Peychuga 27  
Bañez Tepeztate 27  
Bañez Tobala 27  
Bozal 13  
Casamigos 13  
Chichicapa 19  
Cuentacuentos Cuishe 17  
Cuentacuentos Tepeztate 18  
Cuentacuentos Tobala 25  
Del Maguey Minero 15  
Del Maguey Vida 9  
Fedencio Classico 10  
Fedencio Tobala 33  
Gem & Bolt 12  
Illegal Joven 14  
Illegal Reposado 16  
Illegal Añejo 19  
Madre 15  
Montelobos Joven 10  
Sombra 12  
Union 12  
La Venenosa Raicilla 17

# CENTRO

## MEXICAN KITCHEN

## DINNER

### 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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# 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

### SPICED

Captain Morgan 6  
Sailor Jerry 7

### DARK & SWEET

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

### LIGHT

Cane Run Rum 7  
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

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