

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

BRAISED LAMB TAQUITOS

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

CENTRO QUESADILLA

oaxaca, asadero & cheddar cheese, charred tomato, onion, jalapeño 8

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 GABE ENLOW

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 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
Fendencio 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



@CENTROMEXICAN @CENTROBOULDER

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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