

BRUNCH

STARTERS

TORCHED GRAPEFRUIT

turbinado brulee 4

CHURROS

cinnamon sugar, chocolate espuma 5.50

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

CASA SALAD

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

CAESAR SALAD*

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

POZOLE VERDE

traditional hominy stew, braised pork, green chile, radish, jalapeño, cilantro 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

BREAKFAST

SERVED TILL 2PM

TRES LECHES TOAST

fried tres leches cake, whipped cream, fruit, pepitas, cinnamon, tres leches sauce 9.50

EL ADMIRAL*

two sunny side eggs, bacon, papas bravas, grilled flour tortillas, salsa borracha 11

BREAKFAST BURRITO

chorizo scrambled eggs, tres quesos, rajas, tots, ranchera salsa, crema 10.50

CENTRO CAZUELA*

yuca-plantain hash, fried eggs, arugula, guacamole, mole verde, cotija 12

HUEVOS RANCHEROS*

fried eggs, ranchera salsa, guacamole, refritos, cotija cheese, crema, corn quesadilla, rajas 12

PORK CARNITAS BENEDICT*

cheddar-green chile biscuit, poached eggs, mole zacatecas, almonds, papas bravas 12.50

POBLANO DE PICADILLO

scrambled eggs, ground beef, potatoes, carrots, onion, squash, jalapeño aioli, tomato serrano sauce 13

EXECUTIVE CHEF OCTAVIO CANALES

LUNCH

CHILAQUILES*

red chile smothered corn tortillas, refritos, pico de gallo, crema, fried eggs 11.50

TLACOYOS

chorizo, fried masa, cactus salad, cilantro, onion, cotija 12.50

ENCHILADAS ROJAS OR VERDE

smoked cheddar, queso de oaxaca, black bean refritos, cabbage, crema, pico de gallo, cotija 11.50

Add To Any Lunch Entree:

grilled chicken 4.50 | garlic shrimp 7 | grilled steak* 6.50

carnitas 5.50 | sliced avocado 3

TORTAS

Tortas Served With Yuca Fries

MOLLETE

refritos, chorizo, tres quesos, avocado salsa, cactus salad 12.50

CARNITAS

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

TACO PLATTERS

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

SIDES

SERVED TILL 2PM

TWO EGGS ANY STYLE* 3.50

BACON OR CHORIZO 4.50

YUCA-PLANTAIN HASH 6.50

PAPAS BRAVAS 4.50

PORK GREEN CHILE 4.50

NO BOOZE BEVERAGES

COFFEE OR TEA 3

SINGLE ESPRESSO 3.50

DOUBLE ESPRESSO 5

CAPPUCCINO 5.50

MACCHIATO 4

FRESH SQUEEZED OJ 4

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

BEVERAGES

BRUNCH BOOZE

CENTRO BLOODY BAR

CENTRO BLOODY MARY

chile infused vodka, centro bloody mix, olive, lemon 5

THE RED SNAPPER

gin, centro bloody mix, celery, pepperoncini, lime 6

BLOODY MARIA

chile infused tequila, centro bloody mix, lime, sal de gusano, house pickles 6

LA VIDA VERDE

cucumber infused vodka, super top secret house-made verde bloody mix, house pickles 11

BREAKFAST COCKTAILS

BREAKFAST MARGARITA*

milagro reposado, patrón citronge, agave syrup, egg white, lime 10

ULTIMA PALABRA

banhez mezcal, green chartreuse, maraschino cherry liqueur, lime 15

TEQUILA SUNRISE

milagro blanco, fresh squeezed oj, wycliff brut bubbles, house-made grenadine 7

MIMOSA & SPRITZ

MIMOSA

fresh squeezed oj, leopold bros. orange liqueur, wycliff brut bubbles 3

BELLISIMO MIMOSA

fresh squeezed oj, peach liqueur, wycliff brut bubbles, lemon 5

APEROL SPRITZ

aperol, wycliff brut bubbles, fresh squeezed oj 8

SILVER 75

monte alban silver, wycliff brut bubbles, elderflower liqueur, lime 9

CAFFEINATED COCKTAILS

CORRECT COFFEE

lavazza caffee, licor 43, orange 9

THE F&C

fernet branca, mexican coke, maraschino cherry liqueur 9

ESPRESSO MARTINI

double shot lavazza espresso, patron xo, stoli vanilla vodka 14

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

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

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.

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

Banhez Espadin & Barril 8
Banhez Arroqueño 27
Banhez Cuishe 27
Banhez Peychuga 27
Banhez Tepeztate 27
Banhez 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

BRUNCH

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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