

# LUNCH BRUNCH

## STARTERS

ADD TO ANY SOUP OR SALAD:  
grilled chicken 5 | shrimp 7 | grilled steak\* 7  
carnitas 6 | sliced avocado 3

- TORCHED GRAPEFRUIT** 4  
turbinado brulee
- CHURROS** 5  
cinnamon sugar, whipped chocolate
- CHILE CON QUESO** 8  
queso de oaxaca, goat cheese, pumpkin seed pepian
- GUACAMOLE** 10  
pico de gallo, lime, jalapeño, served in a molcajete

- CASA SALAD** 7 / 10  
local farm greens, pickled carrots, radish, jalapeño vinaigrette, roasted pumpkin seeds
- CAESAR SALAD\*** 7 / 10  
romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan
- POZOLE VERDE** 7 / 10  
traditional hominy stew, braised pork, green chile, radish, jalapeño, cilantro

## BRUNCH

served till 2pm

- TRES LECHES TOAST** 10  
fried tres leches cake, fruit, pepitas, cinnamon, whipped cream, tres leches sauce
- EL ADMIRAL\*** 11  
two sunny side eggs, bacon, papas bravas, grilled flour tortillas, salsa borracha
- BREAKFAST BURRITO** 11  
chorizo scrambled eggs, tres quesos, rajas, tots, ranchera salsa, crema

- CENTRO CAZUELA\*** 12  
yuca & plantain hash, fried eggs, arugula, guacamole, mole verde, cotija
- HUEVOS RANCHEROS\*** 12  
fried eggs, ranchera salsa, guacamole, refritos, cotija cheese, crema, corn quesadilla, rajas
- PORK CARNITAS BENEDICT\*** 13  
green chile cheddar biscuit, poached eggs, mole zacatecas, almonds, papas bravas
- POBLANO & PICADILLO** 13  
scrambled eggs, ground beef, potatoes, carrots, onion, squash, jalapeño aioli, tomato serrano sauce

## SANDWICHES

served with yuca fries

- CHORIZO MOLLETE** 12  
refritos, tres quesos, avocado salsa, cactus salad
- CARNITAS** 13  
slow roasted pork, chile aioli, escabeche, cabbage, pico de gallo

## SIDES

served till 2pm

- TWO EGGS ANY STYLE\*** 3
- BACON OR CHORIZO** 5
- YUCA & PLANTAIN HASH** 7
- PAPAS BRAVAS** 5
- PORK GREEN CHILE** 5

## TACOS

**TACO PLATE** 12  
mexican rice, refried black beans, cotija cheese, pico de gallo  
CHOOSE TWO: (ADD A 3RD TACO +3)

- grilled marinated chicken**  
onions, salsa cruda
- pork carnitas**  
escabeche
- jackfruit chorizo**  
pickled red onion, cactus

- crispy cod** +1  
baja style, cabbage, pico de gallo
- grilled steak\*** +1  
salsa ranchera, charro beans, radish, tres quesos
- gulf shrimp\*** +1  
green chile aioli, cabbage, onions

## LUNCH

ADD TO ANY LUNCH ENTREE:  
grilled chicken 5 | shrimp 7  
grilled steak\* 7 | carnitas 6 |  
sliced avocado 3

- CHILAQUILES\*** 11  
red chile smothered corn tortillas, refritos, pico de gallo, crema, fried eggs
- TLACOYOS** 12  
chorizo, fried masa, cactus salad, cilantro, onion, cotija
- ENCHILADAS ROJAS OR VERDE** 12  
smoked cheddar, queso de oaxaca, black bean refritos, cabbage, crema, pico de gallo, cotija

## NO BOOZE BEVERAGES

- COFFEE OR TEA** 3
- SINGLE ESPRESSO** 3
- DOUBLE ESPRESSO** 4
- CAPPUCCINO** 5
- MACCHIATO** 4
- FRESH SQUEEZED OJ** 4
- AGUA FRESCA DEL DÍA** 4
- MEXICAN COKE** 5
- BLOOD ORANGE, CUCUMBER & MINT PRESS** 4
- STRAWBERRY LEMONADE** 4
- HOUSE-MADE HORCHATA** 4  
make it boozy with rum or tequila +4
- TOPO CHICO SPARKLING WATER** 4

## BRUNCH BOOZE

**CENTRO BLOODY BAR**  
**CENTRO BLOODY MARY** 5  
chile infused vodka, centro bloody mix, olive, lemon

**THE RED SNAPPER** 6  
gin, centro bloody mix, olive, pepperoncini, lime

**BLOODY MARIA** 6  
chile infused tequila, centro bloody mix, lime, pickled carrot

**LA VIDA VERDE** 11  
cucumber infused vodka, super top secret house-made verde bloody mix, cucumber, pickled fresno

**BREAKFAST COCKTAILS**  
**BREAKFAST MARGARITA\*** 10  
milagro reposado, patrón citronge, agave syrup, egg white, lime

**ULTIMA PALABRA** 15  
banhez mezcal, green chartreuse, maraschino cherry liqueur, lime

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

**MIMOSA & SPRITZ**  
**MIMOSA** 3  
fresh squeezed oj, leopold bros. orange liqueur, wycliff brut bubbles

**BELLISIMO MIMOSA** 5  
fresh squeezed oj, peach liqueur, wycliff brut bubbles, lemon

**APEROL SPRITZ** 8  
aperol, wycliff brut bubbles, fresh squeezed oj

**SILVER 75** 9  
monte alban silver, wycliff brut bubbles, elderflower liqueur, lime

**CAFFEINATED COCKTAILS**  
**CORRECT COFFEE** 9  
lavazza caffee, licor 43, orange

**THE F&C** 9  
fernet branca, mexican coke, maraschino cherry liqueur

**MARGARITAS**  
**MILAGRO COIN** 11  
milagro silver, patrón citronge, lime

**EL CENTRO** 11  
herradura silver, patrón citronge, lime, agave

**SPARKLING POMEGRANATE** 10  
suerte blanco, pomegranate, lime, agave, triple sec, sparkling wine

**SÍ CHEF** 11  
silver tequila, jalapeño, passion fruit, agave, triple sec, lime

# BEVERAGES

## BEER

### DRAFTS

TOP ROPE MEXICAN-STYLE LAGER 5

The Post Brewing Co. > 4.5% ABV

'EL CORN' DARK LAGER 6

The Post Brewing Co. > 5.5% ABV

POST IPA 6

The Post Brewing Co. > 7.3% ABV

LOCAL ROTATOR MKT

AVERY ROTATOR MKT

### BOTTLES

CORONA 6

PACIFICO 6

NEGRA MODELO 6

ROTATING CIDER 7

KALIBER [ NON-ALCOHOLIC ] 5

### CANS

POST HOWDY WESTERN PILSNER 5

MODELO ESPECIAL 5

TECATE 5

AVERY IPA 6

## 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/ROS...

POEMA, CAVA BRUT 9/35  
Penedes, Spain

AMALAYA ROSÉ 7  
Argentina

# 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



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