

EVENTS

FOR THE TABLE

- ✦ CHILE CON QUESO 8
goat & oaxacan cheese, ancho chiles, pumpkin seed pepian
- 🌿 HOUSE GUACAMOLE 10
pico de gallo, lime, jalapeño
- 🔥 SALSAS SAMPLER 7
tomatillo cruda, salsa borracha, belezian apricot-habañero
- BRAISED LAMB TAQUITOS 8
black bean refritos, cotija, cabbage, pico de gallo, malt aioli
- ✦ CENTRO QUESADILLA 8
smoked cheddar, oaxacan & asadero cheese, charred tomato & onion, blistered jalapeño, cotija cheese
- SHRIMP TOSTADA* 9
guacamole, cilantro salsa verde, tomatillo, fresno chile, pickled red onion, lime crema
- ANAHEIM CHILE RELLENO 8
charros beans, cabbage, pico de gallo, tres quesos, cotija
- ✦ FRIED PLANTAINS 6
mole colorado, cilantro crema, ancho glaze

SOUPS & SALADS

POZOLE VERDE 7/10
traditional hominy stew, braised pork, green chile, radish, jalapeño, cilantro

- ✦ SOPA AZTECA 5/9
tlaxcala style tortilla soup, crispy strips, avocado, crema
- CAESAR SALAD* 7/10
romaine hearts, creamy garlic dressing, toasted croutons, grated parmesan
- ✦ CASA SALAD 7/10
local farm greens, pickled carrots, radish, jalapeño dressing, roasted pumpkin seeds

CHOP SALAD 13
pork chorizo, romaine, arugula, asadero cheese, esquites, avocado, radish, pickled red onion, pico de gallo, cotija, fried tortilla strips, lime-cilantro dressing

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

SIDES

- ✦ MEXICAN RICE & BEANS 5
choose: charros beans or vegetarian black bean refritos
- ✦ YUCA FRIES 5
malta aioli
- ✦ PAPAS BRAVAS 5
green chile aioli, scallion, cilantro
- PORK GREEN CHILE 5
onion, garlic, tomato, cilantro, maseca
- ✦ ROASTED SQUASH 5
butternut & acorn squash, pepitas, pomegranate

THE \$5 MARGARITA (c'mon, we won't tell) silver tequila, orange liqueur, lime, agave

BURRITOS

made with rice, refritos, and rajas

- GRILLED SKIRT STEAK* 15
caramelized onions, salsa ranchera
- 🌿 JACKFRUIT 'CHORIZO' 14
vegan jackfruit, tofu, pickled onions, guacamole, salsa ranchera
- GRILLED CHICKEN 14
ajillo marinated chicken, escabeche, salsa cruda
- ADD TO ANY BURRITO
fried egg* 1 | sliced avocado 3

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
- 🌿 vegan jackfruit chorizo
pickled red onion, cactus
- grilled steak* +1
salsa ranchera, charro beans, radish, tres quesos
- crispy cod +1
baja style, cabbage, pico de gallo
- gulf shrimp* +1
green chile aioli, cabbage, onions

ENTREES

ADD TO ANY ENTREE

grilled chicken 5 | shrimp* 7 | grilled steak* 7 | carnitas 6 | jackfruit chorizo 4 | fried egg* 1 | sliced avocado 3

- ✦ TAMALES 12
escabeche, cabbage, pico de gallo, crema, cotija, red or green chile or both
- ✦ MEXICAN STYLE RICE BOWL 9
red rice, refritos, squash, esquites, cabbage, pico de gallo, crema
- ✦ CHILAQUILES* 13
red chile smothered corn tortillas, tres quesos, refritos, pico de gallo, crema, fried eggs
- ✦ ENCHILADAS SUIZA 12
smoked cheddar & oaxacan chese, mexican rice, black bean refritos, escabeche, salsa cruda

BEVERAGES

COCKTAILS

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

SPECIALTIES

MOJITO 9
cane rum, mint, lime, soda

CENTRO PALOMA 10
suerte reposado, grapefruit juice,
topo sabores, lime, agave

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

BLOOD ORANGE PRESS 9
cucumber infused vodka, blood orange agua
fresca, soda

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

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

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

DARK N STORMY 8
goslings black seal rum, ginger beer, lime

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

DOUBLE ESPRESSO 5

CAPPUCCINO 5

MACCHIATO 4

BEER

DRAFTS

TOP ROPE MEXICAN-STYLE LAGER 5
The Post Brewing Co. > 4.5% ABV

'EL CORN' DARK LAGER 5
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/ROSÉ

POEMA, CAVA BRUT 9/35
Penedes, Spain

AMALAYA ROSÉ 7
Argentina

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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