

CENTRO

MEXICAN KITCHEN

STARTERS

- BURNT HALF GRAPEFRUIT 4
- LOBSTER DEVILED EGGS (2) 6
crispy pork chicharrones, chives
- CHURROS cinnamon, sugar, chile, cajeta 7
- QUESO* poached egg, roasted chiles, crispy shallots, grilled bread, tortillas, chips 9
chorizo verde +3
- GUACAMOLE chips 9
- SALSA SAMPLER mexicana, creamy jalapeño, apricot-habanero, chips 8
- KALE SALAD grilled pineapple, parmesan, salsa semilla, spicy green goddess 10

TACO BOARDS

[fresh tortillas | green rice | mexican street corn | dos fuego]

- PORK BELLY honey gochujang, fried avocado 18
- BAJA TACOS beer battered pacific cod, chipotle crema 19
- GRILLED CHICKEN ASADO mojo de ajo, cotija cheese 17

SIDES

- BREAKFAST POTATOES 4
- BREAKFAST ENCHILADA salsa suiza 4
- PEPPER BACON 5
- HOUSEMADE CHORIZO VERDE 5
- GRILLED TOAST 3
- BISCUITS & GRAVY (2) 6
- FRUIT PLATE 8
- CHARRED JALAPEÑOS 4
- BODEGA HOT SAUCE w/ chips 3
- HEIRLOOM TOMATOES 5
- CARNITAS 6
- TWO EGGS* 6
- SLICED AVOCADO 3

PLATES

- EL ADMIRAL* 10
two over easy eggs, breakfast potatoes, grilled toast
choice of pepper bacon or chorizo verde.
add chorizo gravy +2
- HUEVOS RANCHEROS* 12
corn tortillas, two over easy eggs, chihuahua cheese, ranchero salsa, avocado, pico, crema
- FRIED CHICKEN AND WAFFLES* 14
two over easy eggs, chile honey
make it hot with dos fuego +2 / add chorizo gravy +2
- EGGS BENEDICT* 12
heirloom tomato, spinach, poached eggs, chipotle hollandaise
add smoked salmon +5 | add pork carnitas +4 |
add avocado +3
- AVOCADO TOAST* 13
semilla salsa, shrimp, greens, poached egg, pickled onions, tomato
- BREAKFAST ENCHILADA 12
soft scrambled eggs, spinach, cheese, green chile, salsa suiza, watercress-asparagus salad
add shrimp +5 | chorizo verde +4
- PANCAKES* 12
peaches, lavender syrup, candied walnuts, crema
- LOBSTER ENCHILADAS 24
suiza, green rice, watercress, pickled onions

* 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.

* Contains nuts

CENTRO

MEXICAN KITCHEN

BEVERAGES

CENTRO COIN 8/ 38 [PITCHER]
100% blue agave tequila blanco, orange
liqueur, lime

SI CHEF 10/ 48 [PITCHER]
pepper infused 100% blue agave tequila,
passion fruit puree, orange liqueur,
lime, agave

MIMOSA 6
orange, grapefruit,
or pineapple juice

SPARKLING POMEGRANATE 9
sparkling wine, suerte blanco,
pomegranate, orange liqueur, lime, agave

BREAKFAST MARG 9
100% blue agave tequila blanco, lime,
agave, egg white

D.J.Q 14
don julio silver, muddled cucumber,
orange liqueur, lime, agave

DESERT HEAT 12
desert door sotol, pineapple, lemon,
jalapeño, agave

BLOODIES

BLOODY MARY 8
chile infused vodka -
centro bloody mix, olive, lemon

BLOODY MARIA 8
chile infused tequila -
centro bloody mix, lime, pepperoncini

VERDE MARY 9
vodka, tomatillo, cilantro,
jalapeño, cucumber

BOTTLE OF BUBBLES

served with fresh pressed orange juice
(five mimosas)

HOUSE BUBBLES 20

PROSECCO 25

FLIGHT OF JUICES +6
grapefruit, orange, pineapple

COFFEE COCKTAILS

MEXICAN COFFEE 12
1921 crema, patrón xo café, fresh whipped
cream, burnt cinnamon

CORRECT COFFEE 8
licor 43, cold lavazza coffee, orange

COFFEE + BEVERAGES

COLD BREW COFFEE 5

FRESH BREWED COFFEE 2.50

ESPRESSO 3

CAPPUCCINO 4

HOUSEMADE HORCHATA 6

FRESH SQUEEZED 6
orange or grapefruit juice

AGUA FRESCA 5

TOPO CHICO 4

JARRITOS 5

MEXI COKE 5