

CENTRO

MEXICAN KITCHEN

APPETIZERS

- SWEET CORN SOUP** 8
roasted garlic, chives, guajillo chile oil
- GUACAMOLE** 10
warm chips
- SALSA SAMPLER** 9
warm chips, salsa fresca, creamy jalapeño verde, apricot habanero
- FRESH SHUCKED OYSTERS** 10/18 PER 1/2 DZ
(3 per order)
tarragon & chile de arbol mignonette
- GRILLED OYSTERS** 12/22 PER 1/2 DZ
(3 per order)
serrano ponzu, butter, chive, dried beef machaca
- VEGETABLE TOSTADA** 8
black lentil & barley, peppers, radish, avocado, chipotle aioli, microgreens
- TLAYUDA** 13
refritos, local greens, cotija, avocado, crema
- CHARRED OCTOPUS** 16
pipian, salsa semilla, chipotle aioli, smoked potato
- CRISPY CAULIFLOWER** 9
cauliflower puree, xnipec sauce, za'atar, pickled fresno, golden raisin, dill
- SHRIMP CECILIA** 13
tomato, red onion, serrano chile, lime, cilantro, avocado
- TFC WINGS (TIJUANA FRIED CHICKEN)** 13
adobo bbq, scallion, chicharron crunch, caesar
- KALE SALAD** 10
grilled pineapple, parmesan, salsa semilla, spicy green goddess

TACO BOARDS

- fresh tortillas | green rice |
mexican street corn | dos fuegos
- PORK BELLY** 18
honey gochujang, fried avocado
- BAJA TACOS** 19
beer battered pacific cod, chipotle crema
- GRILLED CHICKEN ASADO** 17
mojo de ajo, cotija cheese

ENTREES

- BAJA MUSSELS** 19
tomato shrimp broth, fresh masa, mexican lager, beans, jalapeño, black garlic tostada, herbs
- LOBSTER ENCHILADAS** 27
suiza, green rice, watercress, pickled onions
- CHILE CHARRED AHI TUNA** 25
bean salad, cucumber, pickled radish, tomato, bibb lettuce, serrano ponzu
- CARNE ASADA** 27
mezcal demi, ranch beans, avocado, green chili smothered cheese enchilada
- PAN SEARED DUCK BREAST** 27
olive mole, pickled fresno relish, fried potatoes & kale

SIDES 6 EA.

- FRIED KALE**
tajin
- SIMPLE GREEN SALAD**
charred orange & sherry vinaigrette
- CHEESE ENCHILADA**
green chile, crema, pickled onions, cotija
- STREET CORN**
chipotle aioli, cotija, chive, chile powder, lime
- RANCH BEANS & CILANTRO RICE**

DESSERTS

- CHURROS** 7
cinnamon, sugar, chile, cajeta
- FLOURLESS CHOCOLATE CAKE** 9
berries, honey anglaise
- GOATS' MILK TRES LECHES** 8
whipped cream, burnt cinnamon
- coffee, espresso, cappucino, horchata available too!

CENTRO

MEXICAN KITCHEN

BEER

DRAFT

TOP ROPE MEXICAN LAGER 5
5.0 abv the post brewing co / lafayette co

'EL CORN' AMBER LAGER 5
5.5 abv the post brewing co / lafayette co

TOWNIE ALE 6
6.2 abv the post brewing co / lafayette co

APRICOT BLONDE 6
5.1 abv dry dock / aurora co

BOTTLE/CAN

HOWDY WESTERN PILSNER 4

TECATE 4

STEM CIDER HIBISCUS SESSION 7

CORONA 6

PACIFICO 6

NEGRA MODELO 6

COCKTAILS

MOJITO 10 / 48 [PITCHER]
cane run rum, mint, lime, soda

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

CENTRO PALOMA 10
suerte reposado, grapefruit juice, lime,
agave grapefruit soda

SANGRIA 8 / 38 [PITCHER]
gin, brandy, red or white wine, citrus

WINE BY THE GLASS / BOTTLE

WHITE

FRONTERA PINOT GRIGIO, CHILE 7/26
SANTA CAROLINA SAUVIGNON BLANC, CHILE 8/30

ROSÉ

AMALAYA ROSÉ, ARGENTINA 7/26

RED

FRONTERA PINOT NOIR, CHILE 7/26
TOMERO MALBEC, ARGENTINA 9/35

MARGARITAS

[all with freshly squeezed lime]

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

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

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

SPARKILING POMEGRANATE 10
suerte blanco, pomegranate, lime, agave,
orange liqueur, sparkling wine

SOMBRITA 13
sombra mezcal, lime, orange liqueur,
grapefruit, agave, smoked sea salt rim

TO-GO [ONLY]

CROWLER

[5 cocktails] shake and serve over ice

CENTRO COIN 30

SANGRIA 30

SI CHEF 40

PALOMA 40

MOJITO 40

TEQUILA

HERRADURA BLANCO [1 liter] 35

ALTOS REPOSADO [1 liter] 34

SUERTE REPOSADO 38

MADRE MEZCAL 70