

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**

* 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

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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