

HAPPY HOUR

MONDAY - THURSDAY 4:00 - 5:30PM

FOOD

NACHOS 9
warm chips, queso, pico de gallo, crema,
ranch beans, pickled onions

SALSA SAMPLER 7
warm chips, salsa fresca, creamy jalapeño
verde, apricot habanero

TLAYUDA 11
crispy tortilla, refritos, local greens,
cotija, avocado, crema

VEGETABLE TOSTADA 6
black lentil & barley, peppers, radish,
avocado, chipotle aioli, microgreens

SHRIMP CECILIA 5
tomato, red onion, serrano chile, lime,
cilantro, avocado

FRESH SHUCKED OYSTERS* 6
(per 3)
tarragon & chile de arbol mignonette

CEVICHE * 6
inquire with your server

CENTRO

MEXICAN KITCHEN

*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.

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COCKTAILS

COIN MARG
monte alban, triple sec, lime
silver 5 | reposado 6 | añejo 7

MOJITO 7
cane run rum, mint, lime, soda

DARK & STORMY 6
goslings black seal rum, ginger beer, lime

SANGRIA 7
brandy, gin, fresh squeezed juice, berries,
herbs, spices... choice of red, white, or rosé wine

AFTER WORK SPECIAL

TOP ROPE & CHOICE OF SHOT 8
monte alban silver + lime & salt
monte alban reposado + orange & cinnamon
banhez mezcal + grapefruit & sugar +1
old forester bourbon + orange & cherry

BEER & WINE

POST CAN 4
howdy western pilsner

DRAFT BEER 4
top rope mexican-style lager or 'el corn' dark lager

HOUSE WINE 5
red or white

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