

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]

JUGS

[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