

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

QUESO* 9
roasted chiles, crispy shallots, tortillas, chips
chorizo verde +3

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

CENTRO

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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
- SOMBRIITA 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