

CENTRO

MEXICAN KITCHEN

APPETIZERS

GUACAMOLE 10
warm chips

SALSA SAMPLER 9
warm chips, salsa fresca, creamy jalapeño verde, apricot habanero

QUESO 9
roasted chiles, crispy shallots, flour tortillas, chips | add chorizo verde 3

VEGETABLE TOSTADA 8
black lentil & barley, peppers, radish, avocado, chipotle aioli, microgreens

CRISPY CAULIFLOWER 9
cauliflower puree, xnipec sauce, za'atar, pickled fresno, golden raisins, dill

SHRIMP CECILIA 13
tomato, red onion, serrano chile, lime, cilantro, avocado

KALE SALAD 10
grilled pineapple, parmesan, salsa semilla, spicy green goddess

POZOLE VERDE 8
Traditional hominy stew, braised pork, green chile, cabbage, radish, pickled fresno, cilantro, tortilla chips
add avocado 2

BLACKENED CHICKEN DRUMSTICKS 12
Chile rubbed, slow cooked chicken drumsticks, green canary sauce, radish slaw, scallion, chile oil

TACO BOARDS

fresh corn tortillas | green rice |
mexican street corn | dos fuegos

BAJA TACOS 19
beer battered pacific cod, chipotle aioli

GRILLED CHICKEN ASADO 17
mojo de ajo, cotija cheese

CARNITAS AL PASTOR 18
braised pork carnitas, salsa pastor, grilled pineapple

ENTREES

LOBSTER ENCHILADAS 27
suiza, green rice, watercress, pickled onions

CARNE ASADA* 27
mezcal demi, ranch beans, avocado, green chile smothered cheese enchilada

CHICKEN COLORADO MOLE 24
Airline chicken breast, roasted delicata squash, green rice, colorado curry mole, cabbage slaw

SIDES

SIMPLE GREEN SALAD 6
charred orange & sherry vinaigrette

CHEESE ENCHILADA 6
green chile, crema, pickled onions, cotija

STREET CORN 6
chipotle aioli, cotija, chives, chili powder, lime

CALABASAS 6
Roasted delicata squash, pumpkin seed pesto, radish sprouts, mint, parmesan

RANCH BEANS & GREEN RICE 6

HOUSEMADE CHORIZO VERDE 5

CHARRED JALAPEÑOS 4

SLICED AVOCADO 3

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
- #KNOWFILTER FILTERED HAZY IPA 6
6.6 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
- SPARKLING 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] CROWLERS

[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