

# 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
- SIPPIN' PRETTY 6  
4.5 abv odell brewing co / fort collins 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