

# CENTRO

MEXICAN KITCHEN

## STARTERS

- BURNT HALF GRAPEFRUIT** 4
- CHURROS** 7  
cinnamon, sugar, chile, cajeta
- SALSA SAMPLER** 8  
salsa fresca, creamy jalapeño, apricot-habanero, chips
- QUESO** 9  
roasted chiles, crispy shallots, grilled bread, flour tortillas, chips  
add poached egg\* +1.50 | chorizo verde +3
- GUACAMOLE** 9  
chips
- KALE SALAD** 10  
grilled pineapple, parmesan, salsa semilla, spicy green goddess dressing
- AVOCADO TOAST** 11  
sourdough bread, guacamole, poached egg\*, greens, pickled fresno chile

## 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

## BRUNCH PLATES

[served from 10:30am - 2:30pm]

- EL ADMIRAL\*** 10  
two over easy eggs, breakfast potatoes, grilled toast  
choice of pepper bacon or chorizo verde.
- HUEVOS RANCHEROS\*** 12  
corn tortillas, two over easy eggs, chihuahua cheese, rancho salsa, avocado, pico, crema  
add shrimp +5 | chorizo verde +4
- BREAKFAST ENCHILADAS** 12  
soft scrambled eggs, spinach, cheese, green chile, salsa suiza, watercress-tomato salad  
add shrimp +5 | chorizo verde +4
- CENTRO FRENCH TOAST** 13  
tres leches cake dipped in custard, bacon, fruit, maple syrup
- BREAKFAST TACOS** 15  
scrambled eggs, chorizo verde, rajas, breakfast potatoes, pico de gallo, pickled onion, crema, flour tortillas
- STEAK & EGGS\*** 23  
grilled flatiron steak, two eggs over easy, breakfast potatoes, sourdough toast, green chile
- LOBSTER ENCHILADAS** 24  
salsa suiza, green rice, watercress, pickled onions

## SIDES

[served from 10:30am - 2:30pm]

- BREAKFAST POTATOES** 4
- BREAKFAST ENCHILADA** 4
- PEPPER BACON** 5
- HOUSE-MADE CHORIZO VERDE** 5
- GRILLED TOAST** 3
- FRUIT CUP** 4
- CHARRED JALAPENO** 4
- TWO EGGS\*** 6
- SLICED AVOCADO** 3
- SIMPLE GREEN SALAD** 6  
charred orange & sherry vinaigrette

\* 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.

# CENTRO

## MEXICAN KITCHEN

## BEVERAGES

**CENTRO COIN 8/ 38 [ PITCHER ]**  
100% blue agave tequila blanco, orange  
liqueur, lime

**SI CHEF 10/ 48 [ PITCHER ]**  
pepper infused 100% blue agave tequila,  
passion fruit puree, orange liqueur,  
lime, agave

**MIMOSA 6**  
orange, grapefruit,  
or pineapple juice

**SPARKLING POMEGRANATE 9**  
sparkling wine, suerte blanco,  
pomegranate, orange liqueur, lime, agave

**BREAKFAST MARG 9**  
100% blue agave tequila blanco, lime,  
agave, egg white

**D.J.Q 14**  
don julio silver, muddled cucumber,  
orange liqueur, lime, agave

**DESERT HEAT 12**  
desert door sotol, pineapple, lemon,  
jalapeño, agave

## BLOODIES

**BLOODY MARY 8**  
chile infused vodka -  
centro bloody mix, olive, lemon

**BLOODY MARIA 8**  
chile infused tequila -  
centro bloody mix, lime, pepperoncini

**VERDE MARY 9**  
vodka, tomatillo, cilantro,  
jalapeño, cucumber

## BOTTLE OF BUBBLES

served with fresh pressed orange juice  
(five mimosas)

**HOUSE BUBBLES 20**

**PROSECCO 25**

**FLIGHT OF JUICES +6**  
grapefruit, orange, pineapple

## COFFEE COCKTAILS

**MEXICAN COFFEE 12**  
1921 crema, patrón xo café, fresh whipped  
cream, burnt cinnamon

**CORRECT COFFEE 8**  
licor 43, cold lavazza coffee, orange

## COFFEE + BEVERAGES

**COLD BREW COFFEE 5**

**FRESH BREWED COFFEE 2.50**

**ESPRESSO 3**

**CAPPUCCINO 4**

**HOUSEMADE HORCHATA 6**

**FRESH SQUEEZED 6**  
orange or grapefruit juice

**AGUA FRESCA 5**

**TOPO CHICO 4**

**JARRITOS 5**

**MEXI COKE 5**