

**HAPPY HOUR**

MONDAY TO FRIDAY 4:00PM TO 5:30PM.

# COCKTAILS

- COIN MARG**  
monte alban, triple sec, lime  
silver 5 | reposado 6 | añejo 7
- MOJITO 7**  
cane run rum, mint, lime, soda
- DARK & STORMY 6**  
goslings black seal rum, ginger beer, lime
- SANGRIA 7**  
brandy, gin, fresh squeezed juice, berries,  
herbs, spices... choice of red, white, or rosé wine

# AFTER WORK SPECIAL

- TOP ROPE & CHOICE OF SHOT 8**  
monte alban silver + lime & salt  
monte alban reposado + orange & cinnamon  
banhez mezcal + grapefruit & sugar +1  
old forester bourbon + orange & cherry

# BEER & WINE

- POST CAN 4**  
howdy western pilsner
- DRAFT BEER 4**  
top rope mexican-style lager or 'el corn' dark lager
- HOUSE WINE 5**  
red or white

**MARGARITA JELLO SHOTS 2**

**CENTRO**  
MEXICAN KITCHEN

\*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.

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# FOOD

**COMPLIMENTARY CHIPS AND HOUSE-MADE SALSA FRESCA**  
(with the purchase of a full priced cocktail)

All Mini Tlayudas are double stacked fried 6 inch tortillas layered with refried beans, tres quesos, & queso fundido served with dos fuegos hot sauce

**MINI VEGGIE TLAYUDA 6**  
black lentil & barley, sautéed peppers, radish, avocado, chipotle, & crema

**MINI POLLO LOCO TLAYUDA 7**  
grilled chicken, garlic mojo, pickled onions, & cilantro

**THE MINI ALOHA TLAYUDA 8**  
pork carnitas al pastor, grilled pineapple, & pickled onions

**QUESO 5**  
served with chips and grilled flour tortillas

**GUACAMOLE 7**  
served with chips

**NACHOS 8**  
corn tortillas chips, ranch beans, queso fundido, tres quesos, pico de gallo, pickled onion, & crema  
add chicken or carnitas al pastor \$7

**SHRIMP CECILIA 5**  
tomato, red onion, serrano chile, lime, cilantro, & avocado

**CRISPY CAULIFLOWER 6**  
cauliflower puree, xnipec sauce, za'atar, pickled fresno chile, golden raisins, & dill

**PICANTE THIGH FRIES 5**  
served with dos fuegos hot sauce & spicy green goddess ranch

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