

HAPPY HOUR

MONDAY - THURSDAY 4:00 - 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.

HAPPY HOUR

MONDAY - THURSDAY 4:00 - 5:30PM

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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SHRIMP CECILIA 5
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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

CENTRO
MEXICAN KITCHEN

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