FOR THE TABLE

to share or not to share

SALSA SAMPLER 8 GF
salsa fresca, spicy avocado verde, apricot habanero, corn tortilla chips

GUACAMOLE 10 GF
corn torilla chips

GUACAMOLE DELUXE 12 GF
fried plantains, pickled fresno, crispy chickpeas, semilla salsa, corn tortilla chips

QUESO 9
roasted chiles, crispy shallots, tortillas, chips
add chorizo verde +4

CRISPY CAULIFLOWER 8
cauliflower puree, xnipec sauce, za'atar, pickled fresno, golden raisins, dill

BAJA SHRIMP COCKTAIL 12
tomato, red onion, serrano chile, lime, cilantro, avocado, corn tortilla chips, saladitas crackers

NACHOS 11 GF
charro beans, queso fundido, chile rojo, pico de gallo, pickled onion, green olive, crema
add chicken, beef, pork carnitas or cauliflower +4

POSOLE VERDE 9 GF
traditional hominy stew, braised pork, green chile, cabbage, radish, pickled fresno, cilantro
add avocado +2

vegetarian | vegan | GF gluten free

* 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.

SALADS & BOWLS

add chicken, beef, pork or cauliflower +4 |
grilled verlasso salmon +16

SIMPLE TABLE SALAD 8 GF
greens, tomato, cucumber, red onion, sherry vinaigrette

KALE SALAD 11 GF
grilled pineapple, parmesan, salsa semilla, spicy green goddess dressing

MEXIWEDGE 10 GF
romaine, cherry tomatoes, chives, manchego cheese, charred onion dressing, tortilla crunch

CHOPPED SALMON SALAD* 15 GF
chopped & chilled verlasso salmon, greens, radicchio, avocado, charred carrot, boiled egg, crispy chickpeas, sunflower seeds, citrus vinaigrette, aji amarillo crema

GRILLED SQUASH & TOFU BOWL 13
barley, black lentil, mushrooms, roasted asparagus, spinach, green canary sauce

TACO BOARDS

build-your-own

fresh corn tortillas | green rice | pico cabbage |
mexican street corn | macha salsa

CARNITAS AL PASTOR 14 GF
BAJA FISH TACOS 16
GRILLED CHICKEN ASADO 15 GF
CRISPY CAULIFLOWER 12 GF

SIDES

STREET CORN 5 GF
CHARRO BEANS & GREEN RICE 4
CHARRED JALAPEÑOS 3 GF
SLICED HALF AVOCADO 4 GF
RED CHILE SAUCE COLORADO 4 GF
GREEN CHILE SAUCE 4 GF

LARGE PLATES

BIRRIA BURRITO 13
low & slow braised beef, charro beans, dry jack cheese, pico cabbage, green rice, onion & cilantro, beef consommé

GREEN CHILE CHEESEBURGER* 14
roasted anaheim chile, white cheddar cheese, serrano aioli, toasted brioche bun, wedge fries
make it a slopper +2 | add a fried egg +2

CHICKEN ENCHILADAS DE ZOLO 13 GF
smoked cheese, charro beans, green rice, pico de gallo, crema
choice of red, green or xmas | add fried egg +2

HUEVOS RANCHEROS* 11
tortillas, refried beans, tres queso, pico de gallo, crema

VEGETABLE TOSTADA 8
cripy corn tortilla, black lentil & barley, peppers, radish, avocado, chipotle aioli, microgreens, served with simple salad

CRISPY OPEN-FACED QUESADILLA 10
crispy flour tortilla, grilled mojo chicken, charro beans, queso, pickled red onion, cotija cheese, watercress, served with simple salad

QUESADILLA 12
roasted mushrooms, asparagus, red onion, dry jack cheese, guacamole, crema, spicy chile crunch

CENTRO
MEXICAN KITCHEN

SOCIALIZE WITH US.

@CENTROBOULDER @CENTROMEXICAN

MARGARITAS

[all with freshly squeezed lime]

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

SPICY PASSION FRUIT MARG 10 / 48 [pitcher]
pepper infused 100% blue weber agave tequila, passion fruit puree, orange liqueur, lime, agave

MELON MARG 12
suerte blanco, grand marnier, honeydew, fresh-squeezed lime juice, agave

JALAPEÑO & BASIL MARG 11
herradura blanco, fresh-squeezed lime juice, cucumber, jalapeño, basil, agave

SMOKY MEZCAL MARG 13
sombra mezcal, fresh-squeezed grapefruit and lime juice, organge liqueur, agave, smoked sea salt rim

COCKTAILS

MOJITO 10 / 48 [pitcher]
cane rum, mint, lime, soda

DARK N STORMY 8
goslings black seal rum, goslings ginger beer, fresh-squeezed lime juice

CENTRO PALOMA 10
suerte reposado, fresh-squeezed grapefruit juice, lime, agave, grapefruit soda

SANGRIA 8/ 38 [pitcher]
gin, brandy, red or white wine, citrus

DESERT HEAT 12
desert door sotol, jalapeño, fresh-squeezed lemon, pineapple, agave

SPRING VIBES 10
milagro blanco, fresh-squeezed lemon juice, pear puree, rosemary simple syrup

HAVANA AFTER DARK 9
charanda uruapan, honey syrup, fresh-squeezed lime juice, soda

WINE

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

DRAFT BEER

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 fruited sour ale 6
4.5 abv odell brewing co | fort collins co

BOTTLE & CAN BEER

TECATE 4
STEM CIDER HIBISCUS SESSION 7
CORONA 6
PACIFICO 6
NEGRA MODELO 6

TO-GO

[only]

DRINK KITS

COIN MARGARITA MIX 22 cocktails 16
add a liter of your favorite tequila, shake, pour over ice and serve.

SPARKLING POMEGRANATE COCKTAIL MIX 8 cocktails 15
sparkles & spring are like unicorns & rainbows ~ add your favorite tequila, shake, pour over ice and top with bubbly.

SPICY PASSION FRUIT MARG MIX 8 cocktails 15
add your favorite tequila (we recommend our house infused pepper tequila), shake, pour over ice and boom.

JAR OF HOUSE INFUSED PEPPER TEQUILA 32 ounces 28
Centro's famous housemade pepper infused tequila. Enjoy as part of the spicy passion fruit margarita mix or as a spicy additive in any of your favorite drinks!

JUGS OF FULL-PROOF COCKTAILS [5 per jug]

CENTRO COIN 30 | SANGRIA 30 | SPICY MARG 40

PALOMA 40 | MOJITO 40

BOTTLES OF TEQUILA

HERRADURA BLANCO [1 liter] 35

ALTOS REPOSADO [1 liter] 34

MADRE MEZCAL 70

SUERTE REPOSADO 38

AIN'T NO PARTY LIKE A TACO PARTY!

Email: events@centromexican.com
to plan your next fiesta