

BRUNCH

FOR THE TABLE

to share or not to share

SALSA SAMPLER 9  

BURNT HALF GRAPEFRUIT 4

CHURROS 7

cinnamon, sugar, chile, cajeta

LOBSTER DEVILED EGGS (2) 6

chicharrone & chives

SALSA SAMPLER 7  

salsa fresca, spicy avocado verde, apricot habanero, corn tortilla chips

QUESO 9 

roasted chiles, crispy shallots, tortillas, chips
add chorizo verde +4 | add poached egg +1.50*

GUACAMOLE 9  

corn tortilla chips

GUACAMOLE DELUXE 11  

fried plantains, pickled fresno, crispy chickpeas, semilla salsa, corn tortilla chips

CRISPY CAULIFLOWER 8 

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

BAJA SHRIMP COCKTAIL 8

tomato, red onion, serrano chile, lime, cilantro, avocado, corn tortilla chips, saladitas crackers

KALE SALAD 10  

grilled pineapple, parmesan, salsa semilla, spicy green goddess dressing

AVOCADO TOAST* 11

sourdough bread, guacamole, poached egg, greens, spicy avocado verde, pickled fresno chile

NACHOS 10  

charro beans, queso fundido, chile rojo, pico de gallo, pickled onion, green olive, crema
*add chicken, beef, pork carnitas al pastor, or crispy cauliflower 5
add fried egg* 2*

POSOLE VERDE 8 

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

MEXIWEDGE 9  

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

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* 11 

corn tortillas, two over easy eggs, chihuahua cheese, ranchero 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

STEAK & EGGS* 23

grilled flatiron steak, two eggs over easy, breakfast potatoes, sourdough toast, green chile

LOBSTER ENCHILADAS 24 

suiza sauce, green rice, watercress, pickled onions

CENTRO HASH* 13 

potatoes, chorizo, roasted anaheim chile, two over easy eggs, avocado

CENTRO BENEDICT* 12

poached eggs, shaved ham, on sourdough toast, smothered in queso

BIRRIA BREAKFAST BURRITO 14

smoked birria brisket, eggs, potatoes, chihuahua cheese, onion, smothered

GREEN CHILE CHEESE BURGER 14

roasted anaheim chile, white cheddar cheese, serrano aioli, toasted brioche bun, wedge fries

make it a slopper +2 | add a fried egg +2

BREAKFAST TACOS

scrambled eggs, chorizo verde, rajas, breakfast potatoes, pico de gallo, pickled onions, crema, flour tortillas

TACO BOARDS

build-your-own

fresh corn tortillas | green rice | pico cabbage |

mexican street corn | macha salsa

CARNITAS AL PASTOR 18 

BAJA FISH TACOS 19

GRILLED CHICKEN ASADO 17 

CRISPY CAULIFLOWER 19  

 vegetarian  vegan  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.

SIDES

BREAKFAST POTATOES 5

TWO EGGS* 5

HOUSE PRESERVES 3 

SMOKED PEPPER BACON 6

CHORIZO VERDE 6

CHARRED JALAPEÑOS 4  

SOURDOUGH TOAST 3

SLICED AVOCADO 3  

CHARRO BEANS & GREEN RICE 4 

CHEESE ENCHILADA 5

CENTRO
MEXICAN KITCHEN

SOCIALIZE WITH US.



@CENTROBOULDER @CENTROMEXICAN

BEVERAGES

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

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, jalapeño, fresh-squeezed lemon, pineapple, agave

BLOODIES

{add bacon + 1.50}

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

BLOODY MARIA 8
house-made chile infused tequila, centro bloody mix

MADRE MARIA 12
madre mezcal, centro bloody mix

COFFEE COCKTAILS

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

CAFECITA 10
cold brew coffee, añejo tequila, patrón xo café, house-made horchata

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

TOPO CHICO 4

JARRITOS 5

MEXI COKE 5

BOTTLE OF BUBBLES

served with fresh pressed orange juice (five mimosas)

HOUSE BUBBLES 20

PROSECCO 25

FLIGHT OF JUICES +6
grapefruit, orange, pineapple

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
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