

DINNER

FOR THE TABLE

to share or not to share

SALSA SAMPLER 9

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

GUACAMOLE 10

corn tortilla chips
make it deluxe: fried plaintains, pickled fresno, semilla salsa +2

QUESO 10

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

CRISPY CAULIFLOWER 9

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

BAJA SHRIMP COCKTAIL 13

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

NACHOS 13

charro beans, queso fundido, chile rojo, pico de gallo, pickled onion, green olive, crema
add chicken +5, beef +7, pork carnitas +6 or cauliflower +4

VEGETABLE TOSTADA 8

crispy corn tortilla, black lentil & barley, peppers, radish, avocado, chipotle aioli, microgreens

CRISPY OPEN-FACED QUESADILLA 10

crispy flour tortilla, grilled mojo chicken, refritos, queso, pickled red onion, cotija cheese, watercress

MUSHROOM & BLACK BEAN TAQUITOS 11

avocado, serrano ponzu aioli, cucumber salad

WHITE FISH CEVICHE* 14

pickled fresno, red onion, yellow pepper, cilantro

ROASTED ACORN SQUASH 9

cashew butter, spicy granola, jalapeño & lime reduction

SALADS & SOUPS

add chicken +5, beef +7, pork +6 or cauliflower +4 |
grilled salmon* +16

SIMPLE TABLE SALAD 8

greens, tomato, cucumber, red onion, sherry vinaigrette

KALE SALAD 11

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

MEXIWEDGE 10

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

POSOLE VERDE 10

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

TACO BOARDS

build-your-own

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

CRISPY BAJA FISH TACOS 19

GRILLED CHICKEN ASADO 17

CARNITAS 18

PORK AL PASTOR 18

MANGO HABANERO SHRIMP 19

SWEET POTATO TACOS 15

SIDES

STREET CORN 5

CHARRO BEANS & GREEN RICE 4

CHARRED JALAPEÑOS 3

SLICED HALF AVOCADO 4

RED CHILE SAUCE COLORADO 4

GREEN CHILE SAUCE 4

LARGE PLATES

BIRRIA BURRITO 18

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

ROASTED SQUASH & TOFU BOWL 15

barley, black lentil, mushrooms, roasted asparagus, spinach, green canary sauce

CHICKEN ENCHILADAS DE ZOLO 19

smoked cheese, charro beans, green rice, pico de gallo, crema

choice of red, green or xmas | add fried egg +2

LOBSTER ENCHILADAS 27

suiza sauce, green rice, watercress, pickled onions

GRILLED SALMON* 24


roasted potatoes, rajas, cauliflower, red chile curry, radish salsa

CARNE ASADA* 28

charro beans, cheese enchilada, green chile, mezcal demi, avocado, charred jalapeño

BAJA BASS 28

mussels, saffron rice cake, spicy tomato broth

 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.

CENTRO
MEXICAN KITCHEN

SOCIALIZE WITH US.



@CENTROBOULDER @CENTROMEXICAN

MARGARITAS

[all with freshly squeezed lime]

CENTRO COIN 8 / 38 [PITCHER SERVES 5]
100% blue weber agave blanco tequila, orange liqueur, lime

SPICY PASSION FRUIT MARG 10 / 48 [PITCHER SERVES 5]
pepper infused 100% blue weber agave tequila, passion fruit purée, orange liqueur, lime, agave

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

SPICED APPLE MARGARITA 12
teremana reposado tequila, all spice dram, apple, honey syrup, lime

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

HOT COCKTAILS

MEXICAN HOT TODDY 8
añejo tequila, lemon, agave, cinnamon

APPLE HOT TODDY 9
old forester bourbon, apple, honey, lemon, cinnamon

COCKTAILS

BAJITO 10
cane rum, lime, mint, curacao, soda

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

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

DAMIANA DAIQUIRI 12
jamaican & barbados rum blend, mezcal, damiana, lime, agave

SMOKY PIÑA 12
union mezcal, pineapple, ancho reyes, lime

BLOOD ORANGE COIN 12
100% blue weber agave reposado tequila, blood orange juice, aperol, lime

PUMPKIN OLD FASHIOEND 13
bulleit rye, pumpkin, maple syrup, bitters

BOOZE-LESS BEVERAGES

MEXICAN HOT CHOCOLATE 6
abuelita chocolate, cream, cinnamon, nutmeg, clove, chile, vanilla whipped cream
make it boozy: reposado tequila +5

PEPPERMINT HOT CHOCOLATE 5
peppermint syrup, whipped cream, crushed peppermint candy
make it boozy: add peppermint schnapps +3

HOUSEMADE HORCHATA 6

TOPO CHICO 4

JARRITOS 5

MEXI COKE 5

WINE

WHITE

FRONTERA PINOT GRIGIO 7 | 26
chile

CASA JIPI SAUVIGNON BLANC 10 | 32
rancho llano coronado, valle de san vicente, baja mexico

CASA MAGONI CHARDONNAY, VERMENTINO 11 | 32
'manzas vineyard' valle de guadalupe, baja mexico

SANTA CAROLINA SAUVIGNON BLANC 30
chile

ROSÉ

BRUMA 'PLAN B' ROSÉ GRENACHE, MONTEPULCIANO, MOURVÈDRE 10 | 36
valle de guadalupe, baja mexico
[this rosé from lulu is exclusive to centro.]

RED

FRONTERA PINOT NOIR 7 | 26
chile

TOMERO MALBEC 9 | 35
argentina

CASA MAGONI CABERNET, SANGIOVESE 10 | 32
valle de guadalupe, baja mexico

BRUMA 'PLAN B' TINTO GRENACHE MOURVÈDRE, MERLOT, MALBEC, CABERNET 32
valle de guadalupe, baja mexico

CENTRO

MEXICAN KITCHEN

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