

Centro

TACOS NOT TACOS SNACKS

Barbacoa DF GF \$5.75

slow cooked lamb, salsa cruda, raw onion, cilantro

Carnitas en Adobo DF GF \$4.75

pork shoulder, grilled pineapple, salsa verde, cilantro, pickled onion

Braised Beef DF GF \$5.25

salsa roja, raw onion, cilantro

Guajillo Chicken DF GF \$5.25

grilled chicken thigh, salsa roja, raw onion, cilantro

Chicken Tinga GF \$4.75

chipotle tomato chicken, refried beans, crema, queso fresco, salsa roja, cabbage, radish, cilantro

Chorizo DF GF \$4.75

red chorizo, potatoes, salsa verde, raw onion, serrano, cilantro

Nopales V GF \$5

cured cactus, mushrooms, kale, onions, queso fresco, pickled onion, radish, sesame-peanut salsa, cilantro

Papas V GF \$4.25

potatoes, pickled vegetables, salsa cruda, queso fresco

Pescado DF \$5.75

beer-battered fish, cabbage, guajillo mayo, pickled onion

LUNCH SPECIAL MON-FRI 11AM-2PM

choice of 2 tacos with a side of chips + salsa roja \$12

plain jane burger with a side of fries \$10

CENTRO CRUNCH \$12

flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack (swap beef w/ black beans + rice = V)

BURRITO V \$9

rice, beans, chipotle crema, chihuahua cheese, pico de gallo, lettuce (+ guac \$3, + protein \$4)

CENTRO SALAD V GF \$11

romaine, avocado, tomatillo vinaigrette, sesame-peanut salsa, queso fresco, radish, jicama (+ protein \$4)

QUESADILLA V \$8

flour tortilla, cheddar jack, crema, salsa roja (+ guac \$3, protein \$4)

RICE BOWL V GF \$9

rice, black beans, salsa roja, chipotle crema, pico de gallo, pickled jalapeño, pickled red onion, queso fresco, cilantro (+ guac \$3, protein \$4)

ENCHILADAS V GF \$10/\$11

green enchilada sauce, queso fresco, crema, romaine, radish, avocado (black bean \$10 or chicken tinga \$11)

TORTILLA SOUP \$9

avocado, tomato, radish, sour cream, queso fresco, tortilla strips

CHIPS + GUAC VE DF GF \$10

CHIPS + TRIO OF SALSA VE DF GF \$8

salsa roja, salsa verde, salsa cruda

CHIPS + QUESO V GF \$10

oaxaca + chihuahua cheese, pickled onion, jalapeño

ESQUITES V GF \$6

corn, guajillo mayo, cilantro, lime, queso fresco, tajin, jalapeño

MOLE VERDE WINGS DF \$10

mole verde, scallions, tajin

YUCA FRIES DF V GF \$7

lime, chili powder, serrano ginger aioli

FRIED BRUSSELS V GF \$12

guajillo mayo, queso fresco, sesame-peanut salsa, lime

TRAY OF NACHOS V GF \$15

chihuahua cheese, romaine, crema, radish, pickled onion, cilantro, green enchilada sauce, pickled jalapeño (+ black beans \$2, + guac \$3, + protein \$4)

OYSTERS*

\$4ea

minimum order of 2



CHOCOLATE MOLE CUPCAKE \$6

chocolate frosting, cocoa nibs

ICE CREAM SANDWICH \$7

brownie, chocolate ice cream, sprinkles

SWEETS

COOKIES \$3.50

masa, ginger molasses, brown butter chocolate chip

TRES LECHES \$8

milk soaked cake, frosting

MEXICAN CHURCH BARS \$3.50

cornflakes, marshmallow, touch of ceyenne

SLICE OF PIE \$6

rotating flavors

CHOCO TACO \$6

cornflakes, marshmallow, touch of ceyenne

GF Gluten Free V Vegetarian VE Vegan DF Dairy Free NF Nothings 's Free



EVERYWHEN

BURGER BAR



BURGERS

chuck/brisket blended black angus ground beef smashed style on a toasted milk bun (gluten free bun + \$2)

Make it a double! +\$4

THE PLAIN JANE \$10
single patty, American cheese, dill pickles, dijonaise

THE NICOLLET \$11
single patty, American cheese, b&b pickles, iceberg, tomato, red onion, dijonaise

THE EVERYWHEN \$13
double patty, American cheese, special sauce, iceberg, dill pickles, raw onion

THE SPICY KICK \$11
single patty, habanero relish, havarti cheese, guajillo mayo, dill pickles, pickled fresnos

THE HIGHLAND \$13
single patty, American cheese, fried egg, bacon, caramelized onions, french onion dip

THE RICE & BEAN V \$9
rice & bean patty, American cheese, b&b pickles, tomato, red onion, iceberg, dijonaise

SIDES

FRIES GF V \$4.50
side of malt vinegar mayo, ketchup

FRIED CAULI GF V \$12
side of tajin, peanut sauce & habanero

TATER TOTS GF V \$5
side of ranch

DIPS
queso \$2, ranch \$1.50, habanero ranch \$1.50

NOT BURGERS

FRIED CHICKEN SANDWICH \$12
buttermilk brined chicken breast, toasted milk bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

MAHI MAHI SANDWICH \$12
grilled mahi mahi, toasted milk bun, guacamole, pineapple slaw, gaujillo mayo, pickled red onion

PATTY MELT \$11
St. Paul sourdough, single patty, Swiss cheese, caramelized onion, special sauce

FRISCO MELT \$12
St. Paul sourdough, single patty, Swiss cheese, bacon, tomato, malt vinegar mayo

MURSHROOM MELT V \$13
St. Paul sourdough, Swiss cheese, oyster mushroom, griddled red onion, dijonaise, pickled sweet onion (add beef patty + \$4 each)

UNDER 12 MENU

kid entrée with choice of carrot sticks, fries, or tortilla chips

KID BURGER \$8
single patty, American cheese

KID HOTDOG \$5
beef hot dog, served plain on bun

KID GRILLED CHEESE \$6
American cheese, white bread

KID CHICKEN TENDERS \$6
three chicken tenders

KID QUESADILLA \$6
cheddar jack, flour tortilla

KID TACOS GF \$6
two ground beef tacos, cheddar jack, corn tortilla

* These items contain raw ingredients or can be prepared with undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, treenuts, and milk. For more information, please speak with a manager.

THE COCKTAILS

BY THE GLASS OR PITCHER

TAPPED

QUINCY MARGARITA \$11/42
tequila, lime, Tattersall orange crema

MEZCAL MARGARITA \$12/46
mezcal, lime, Tattersall orange crema

GUAVA MARGARITA \$11/42
tequila, guava juice, guava komcucha, lime

ROSÉ SANGRIA \$11/42
rosé gin, lemon, grapejuice

PALOMA \$11/42
tequila, grapefruit, lime, soda

ROSARITO \$11/42
rosé sangria + marg

SKINNY MARG \$12
tequila, lime, agave nectar

WAHAKA FLOCKA \$12
mezcal, fefernum, lime Cappelletti, jalapeño

BARREL AGED TEQUILA NEGRONI \$14
reposado tequila, sweet vermouth, Cappelletti

MICHELADA (SHELLFISH) \$9
Tecate, Clamato, tomato, tajin, lime

MORELOS SOUR \$12
bourbon, dry caraçao, lemon, chipotle sour, worm salt

APEROL SPRITZ \$11
Aperol, bubbles

OAXACAN OLD FASHIONED \$12
mezcal, tequila, agave, bitters

MEXICAN MULE \$11
tequila, lime, ginger beer



SUNDAY-FRIDAY

\$8 QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA

\$5 TAP BEER

\$7 HOUSE WINES

\$2 OYSTERS

\$5 CHIPS & SALSA

N.A. BEER

LAGUNITAS IPNA \$5

LAGUNITAS HOP WATER \$5

CORONA NA \$5

N.A. BEV

JARRITOS, MEXICAN COKE, SPARKLING WATER, SPRITE \$4

DIET COKE \$3

HIBISCUS LEMONADE \$5

HORCHATA \$5.50

DE LA CALLE! TEPCHE \$5

tamarind citrus, ginger manzana, or mango chili

WINE

BUBBLES

SPARKLING ROSÉ \$11/42

La Vielle Ferme, France

CAVA \$11

Kila, Spain

ROSÉ

BLEND \$11/42

Chateau L'Ermite d'Auzan, France

WHITE

VIHNO VERDE \$8/30

Broadbent, Portugal

SAUVIGNON BLANC \$9/34

Mahu, Chile

PINOT GRIGIO \$10/38

Pullus, Slovenia

ALBARIÑO \$13/54

Bodega La Cana, Spain

RED

TEMPRANILLO RIOJA \$9/34

Luberri, Spain

CALI BLEND \$10/38

Three Wine Company, California

PINOT NOIR \$13/50

Dough, Oregon

GARNACHA \$10/38

Bodegas Nekeas, Spain

N.A. COCKTAILS

PALO-NO-MA \$5 NOT-A-MARG \$5

NADA MICHELADA \$7

BEER

'SSIPPI SQUEEZE \$7

56 Brewing // hazy IPA

PINK RABBIT \$7

Indeed // pils, hibiscus, lime

FLAVORWAVE \$7

Indeed // hazy IPA

PACIFICO \$8

Mexico // lager

SIZE 7 \$7

Steel Toe // IPA

COWBELL \$7

Urban Growler // cream ale

FALSE PATTERN \$7

Modist // hazy pale ale

FREISCHUTZ \$7

Falling Knife // German pils

TACATE \$4

Mexico // can

MODELO ESPECIAL \$6

Mexico // bottle

VICTORIA \$6

Mexico // bottle

MILLER LITE \$5

USA // bottle

HARD SELTZER

TOPO CHICO \$6

strawberry guava

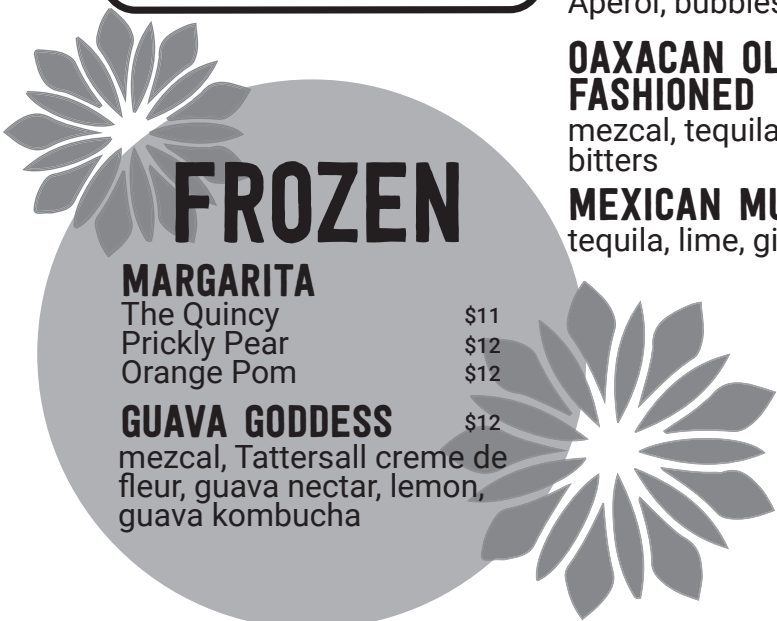
THC SELTZER

MODIST TINT \$10

pineapple raspberry (5mg)

WIKID MIMOSA \$10

sparkling mimosa (5mg)



FROZEN

MARGARITA

The Quincy \$11
Prickly Pear \$12
Orange Pom \$12

GUAVA GODDESS \$12

mezcal, Tattersall creme de fleur, guava nectar, lemon, guava kombucha