

THE COCKTAILS

BY THE GLASS OR PITCHER

TAPPED

QUINCY MARGARITA \$11/42

Mi Campo tequila, lime, Tattersall orange crema

MEZCAL MARGARITA \$12/46

mezcal, lime, Tattersall orange crema

GUAVA MARGARITA \$11/42

Mi Campo tequila, lime, guava nectar, guava

ROSE SANGRIA \$11/42

rosé, gin, lemon, grapefruit

PALOMA \$11/42

Mi Campo tequila, grapefruit, lime, bitters

ROSARITO \$11/42

rosé sangria + marg

SKINNY MARG \$12

tequila, lime, agave nectar

WAHAKA FLOCKA \$12

mezcal, falernum, lime Cappelletti, jalapeño NUTS

BARREL AGED TEQUILA NEGRONI \$14

reposado tequila, sweet vermouth, Cappelletti

MICHELADA SHELLFISH \$9

Tecate, house-made clamato blend, Tajin, lime

MORELOS SOUR \$12

Cabin Still bourbon, dry curaçao, lemon, chipotle sour, worm salt

APEROL SPRITZ \$11

Aperol, bubbles

OAXACAN OLD FASHIONED \$12

mezcal, tequila, agave, bitters

FROZEN

MARGARITA - Made with Mi Campo Tequila

the quincy
prickly pear
orange pom
strawberry

GUAVA GODDESS \$12

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



WINE

BUBBLES

SPARKLING ROSÉ \$11/42

La Vieille Ferme, France

CAVA \$11/42

Kila, Spain

ROSÉ

CHATEAU L'ERMITTE D'AUZAN \$11/42

France

WHITE

VINHO VERDE \$8/30

Raza, Portugal

SAUVIGNON BLANC \$10/38

Wither Hills, New Zealand

PINOT GRIGIO \$9/34

Fattoria Santa di Terrossa Italy

CHARDONNAY \$14/54

Miguel Torres, Chile

RED

TEMPRANILLO \$9/34

Viña Eguia, Spain

RED BLEND \$8/30

Protocolo, Spain

PINOT NOIR \$13/50

Dough, Oregon

CABERNET \$12/46

Matchbook, California

BEER

ASK TO SEE OUR ROTATING TAP LIST!

TECATE

Mexico // can

MODELO ESPECIAL

Mexico // bottle

VICTORIA

Mexico // bottle

MILLER LITE

USA // bottle

N.A. BEER

LAGUNITAS IPNA

\$5

LAGUNITAS HOP WATER

\$5

CORONA NA

\$5

N.A. COCKTAILS

PALO-NO-MA

\$7

NOT-A-MARG

\$7

NADA MICHELADA

\$7

N.A. BEV

JARRITOS, MEXICAN

\$4

COKE, SPARKLING

WATER, SPRITE, GINGER

BEER

DIET COKE

\$3

HIBISCUS LEMONADE

\$5

HORCHATA

\$6

DE LA CALLE! TEPCHE

\$5

*****Centro*****

TACOS

NOT TACOS

SNACKS

Barbacoa

braised lamb, salsa cruda, raw onion, cilantro

Carnitas en Adobo

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

Braised Beef

salsa roja, raw onion, cilantro

Guajillo Chicken

marinated guajillo chicken thigh, salsa roja, raw onion, cilantro

Chicken Tinga

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

Chorizo

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

Nopales

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

Papas

potatoes, pickled vegetables, salsa cruda, queso fresco

Pescado

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

CENTRO LUNCH SPECIAL MON-FRI 11AM-2PM

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

SWEETS

COOKIES

masa, ginger molasses, brown butter chocolate chip

\$3.50

TRES LECHES

milk soaked cake, frosting

\$8

MEXICAN CHURCH BARS

cornflakes, marshmallow, touch of cayenne

\$3.50

CHOCOLATE MOLE CUPCAKE

chocolate frosting, cocoa nibs

\$6

SLICE OF PIE

rotating flavors

\$6

ICE CREAM SANDWICH

brownie, chocolate ice cream, sprinkles

\$7

CHOCO TACO

waffle cone, honey & fudge ice cream, chocolate, and peanuts

\$6

CENTRO CRUNCH

\$12.50

flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack (swap beef w/ black beans + rice = \$12.50)

BURRITO

\$9

rice, black beans, chipotle crema, chihuahua cheese, pico de gallo, lettuce (+ guac \$3, + protein \$4-4.5)

CENTRO SALAD

\$12

romaine, avocado, tomatillo vinaigrette, sesame-peanut salsa, queso fresco, radish, jicama (+ protein \$4-4.5)

QUESADILLA

\$8

queso, crema, flour tortilla, salsa roja side (+ guac \$3, protein \$4-4.5)

RICE BOWL

\$9

rice, black beans, salsa roja, chipotle crema, pico de gallo, pickled jalapeño, pickled red onion, queso fresco, cilantro (+ guac \$3, protein \$4-4.5)

ENCHILADAS

\$11/12

green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (black bean \$11 or chicken tinga \$12)

CHIPS + GUAC

\$10

VE DF GF salsa roja, salsa verde, salsa cruda

CHIPS + QUESO

\$10

oxaxacan + chihuahua cheese, pickled onion, jalapeño

ESQUITES

\$6

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

MOLE VERDE WINGS

\$12

mole verde, scallions, tajin

YUCA FRIES

\$8

lime, chili powder, serrano ginger aioli

FRIED BRUSSELS

\$12

nuts V GF guajillo mayo, queso fresco, sesame-peanut salsa, lime

TRAY OF NACHOS

\$12

chihuahua cheese, romaine, crema, radish, pickled onion, cilantro, salsa verde, pickled jalapeño (+ black beans \$2, + guac \$3, + protein \$4-4.5)

SIDE OF RICE

\$2

SIDE OF BEANS

\$2

OYSTERS*

\$4ea

CEVICHE

\$14

shellfish DF GF shrimp, leche de tigre, cucumber, lime, habanero, red onion, jicama, cilantro

BURGERS

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



Make it a double! +\$4

THE PLAIN JANE*

\$10

single patty, american cheese, dill pickles, dijonnaise

THE NICOLLET*

\$11

single patty, american cheese, b&b pickles, iceberg, tomato, red onion, dijonnaise

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 spread

THE RICE & BEAN

\$10

rice & bean patty, american cheese, b&b pickles, tomato, red onion, iceberg, dijonnaise

SIDES

FRIES

\$6

GF V side of malt vinegar mayo, ketchup

FRIED CAULI

\$13

FISH GF tajin seasoning, side of peanut sauce & habanero ranch

TATER TOTS

\$6.5

GF V side of ranch

DIPS

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

EVERWHEN LUNCH SPECIAL MON-FRI 11AM-2PM

the plain jane with a side of fries \$12

NOT BURGERS

FRIDAY CHICKEN SANDWICH

\$13

buttermilk-brined chicken breast, toasted bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

MAHI MAHI SANDWICH

\$13

grilled mahi mahi, toasted bun, guacamole, pineapple slaw, guajillo mayo, pickled red onion

PATTY MELT*

\$11

sourdough, single patty, swiss cheese, caramelized onion, special sauce

FRISCO MELT*

\$12

sourdough, single patty, swiss cheese, bacon, tomato, malt vinegar mayo

MUSHROOM MELT

\$13

sourdough, swiss cheese, oyster mushroom, grilled red onion, dijonnaise, pickled sweet onion (add beef patty + \$4 each)

UNDER 12 MENU

kids meal with choice of carrot sticks, fries, or tortilla chips

KID BURGER*

\$9

single patty, American cheese

KID HOTDOG

\$6

beef hot dog served plain on bun

KID GRILLED CHEESE

\$7

american cheese, white bread

KID CHICKEN TENDERS

\$8

three chicken tenders

KID QUESADILLA

\$7

cheddar jack, flour tortilla

KID TACOS

\$7

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.