

# THE COCKTAILS

BY THE GLASS OR PITCHER

TAPPED

- QUINCY MARGARITA** \$12/46  
Mi Campo tequila, lime, Tattersall orange crema
- MEZCAL MARGARITA** \$13/50  
mezcal, lime, Tattersall orange crema
- GUAVA MARGARITA** \$12/46  
Mi Campo tequila, lime, guava nectar, guava kombucha
- ROSÉ SANGRIA** \$12/46  
rosé, gin, lemon, grapefruit
- PALOMA** \$12/46  
Mi Campo tequila, grapefruit, lime, bitters
- ROSARITO** \$12/46  
rosé sangria + marg

**SKINNY MARG** \$13  
tequila, lime, agave nectar

**WAHAKA FLOCKA** \$13  
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 (sub Modelo or Victoria +\$1)

**MORELOS SOUR** \$13  
Still Cabin bourbon, dry curaçao, lemon, chipotle sour, worm salt

**APEROL SPRITZ** \$12  
Aperol, bubbles

**OAXACAN OLD FASHIONED** \$13  
mezcal, tequila, agave, bitters



**HAPPY HOUR**  
3 PM to 6 PM

**SUNDAY-FRIDAY**

- \$9 QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA
- \$5 TAP BEER
- \$8 HOUSE WINES
- \$2 OYSTERS
- \$5 CHIPS & SALSA

**MEXICAN MULE** \$12  
tequila, lime, ginger beer

**BLOODY MARY** (SHELLFISH) \$11  
vodka, michelada mix, lime, Tajin, Pacifico beer back

## HARD SELTZER

**TOPO CHICO** \$6  
strawberry guava

## THC SELTZER

**TRANQUILA** BY MODIST \$10  
mango guava lime Delta 9 THC (5mg)

WINE

- BUBBLES**
- SPARKLING ROSÉ** \$12/46  
La Vielle Ferme, France
  - CAVA** \$12/46  
Kila, Spain

- ROSÉ**
- CHATEAU L'ERMITE D'AUZAN** \$12/46  
France

- WHITE**
- VINHO VERDE** \$9/34  
Raza, Portugal
  - PINOT GRIGIO** \$10/38  
Fattoria Santa di Terrossa, Italy
  - SAUVIGNON BLANC** \$11/42  
Wither Hills, New Zealand

**CHARDONNAY** \$15/58  
Miguel Torres, Chile

- RED**
- RED BLEND** \$9/34  
Protocolo, Spain

**TEMPRANILLO** \$10/38  
Viña Eguia, Spain

**CABERNET** \$13/50  
Matchbook, California

**PINOT NOIR** \$14/54  
Dough, Oregon

BEER

### ASK TO SEE OUR ROTATING TAP LIST!

- TECATE** \$5  
Mexico // can
- MILLER LITE** \$5  
USA // bottle
- MODELO ESPECIAL** \$6  
Mexico // bottle
- VICTORIA** \$6  
Mexico // bottle

## N.A. BEER

- LAGUNITAS IPNA** \$6
- LAGUNITAS HOP WATER** \$6
- CORONA NA** \$6

## N.A. COCKTAILS

- PALO-NO-MA** \$7
- NOT-A-MARG** \$7
- NADA MICHELADA** \$7

## N.A. BEV

- DIET COKE** \$3.5
- MINERAGUA, JARRITOS, FIJI WATER, GINGER BEER** \$4
- AURA BORA** \$4.5
- MEXICAN COKE, SPRITE** \$5
- DE LA CALLE! TEPACHE** \$5
- HIBISCUS LEMONADE** \$5.5
- HORCHATA** \$6



**FROZEN**

- MARGARITA**
- the quincy \$12
- prickly pear \$13
- orange pom \$13
- strawberry \$13
- GUAVA GODDESS** \$13
- mezcal, Tattersall creme de fleur, guava nectar, lemon, guava kombucha



# Centro

## TACOS

**Barbacoa** DF GF \$6

braised lamb, salsa cruda, raw onion, cilantro

**Carnitas en Adobo** DF GF \$5.25

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

**Braised Beef** DF GF \$5.75

salsa roja, raw onion, cilantro

**Guajillo Chicken** DF GF \$5.75

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

**Chicken Tinga** GF \$5.25

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

**Chorizo** DF GF \$5.25

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

**Papas** V GF \$4.5

potato, pickled vegetables, queso fresco, salsa cruda, red onion

**Nopales** V GF \$5.25

cured cactus, mushrooms, kale, queso fresco, pickled onion, radish, salsa macha, salsa cruda, cilantro

**Pescado** DF \$6

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

**Ground Beef** GF \$4.5

seasoned ground beef, hard corn taco shell, lettuce, shredded cheese diced tomato, sour cream

**Tacos Trio** \$16.5

choice of 3 tacos, side of chips with corn & bean salad

sub a flour tortilla upon request

**CENTRO LUNCH SPECIAL**  
**MON-FRI 11AM-2PM**

choice of 2 tacos with a side of chips + salsa roja \$13

## NOT TACOS

**CENTRO CRUNCH** \$13.5

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

**BIRRIA CRUNCH** \$14.5

flour tortilla, braised beef, chihuahua cheese, onion, corn tostada, cilantro, consommé

**COOL RANCH CHICKEN CRUNCH** \$13.5

flour tortilla, cool ranch seasoned fried chicken, queso, tomato, lettuce, ranch, corn tostada

**BURRITO** V \$9.5

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

**CENTRO SALAD** V GF \$13

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

**QUESADILLA** V \$9

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

**RICE BOWL** V GF \$9.5

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

**ENCHILADAS** V GF \$11.5/12.5

green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (black bean \$10 or chicken tinga \$12.5)

**TORTILLA SOUP** \$9

avocado, tomato, radish, queso fresco, tortilla strips

## SNACKS

(add extra side of salsa \$4, add extra side of chips \$2)

**CHIPS + GUAC** VE DF GF \$10

**CHIPS + SALSA** VE DF GF \$6

choice of salsa roja, salsa verde, or salsa cruda

**CHIPS + QUESO** V GF \$10

house made queso with peppers and spices

**ELOTE IN A CUP** V GF \$7

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

**WINGS** DF \$13

tajin or cool ranch

**YUCA FRIES** DF V GF \$8.5

lime, chili powder, serrano ginger aioli

**FRIED BRUSSELS** V GF \$13

guajillo mayo, queso fresco, salsa macha, lime

**NACHOS** V GF \$13

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

**SIDE OF RICE** VE V GF \$2

**SIDE OF BEANS** VE V GF \$2

**OYSTERS\*** SHELLFISH \$4ea

**CEVICHE\*** SHELLFISH DF GF \$14.5

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

## SWEETS

**TRES LECHES** \$8

milk soaked cake, frosting

**MEXICAN CHURCH BARS** \$4

cornflakes, marshmallow, touch of cayenne

**CHOCOLATE MOLE CUPCAKE** \$6

chocolate frosting, cocoa nibs

**COOKIES** \$4

masa, ginger molasses, brown butter chocolate chip, bunny sugar cookie

**OREO PIE** \$8

**ICE CREAM SANDWICH** GF \$8

brownie, chocolate ice cream, sprinkles

**CHOCO TACO** NUTS \$6

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



# EVERYWHEN

## BURGER BAR



## BURGERS

chuck/brisket black angus ground beef smashed style on a toasted bun - served with a side of fries or upgrade to tater tots +\$2

(gluten free bun + \$2, add bacon + \$3)

Make it a double! +\$4

**THE PLAIN JANE\*** \$13

single patty, American cheese, dill pickles, dijonaise

**THE NICOLLET\*** \$14

single patty, American cheese, b&b pickles, iceberg, tomato, red onion, dijonaise

**THE EVERYWHEN\*** \$16

double patty, American cheese, special sauce, iceberg, dill pickles, raw onion

**THE SPICY KICK\*** \$13

single patty, habanero relish, havarti cheese, guajillo mayo, dill pickles, pickled fresnos

**THE HIGHLAND\*** \$14.5

single patty, American cheese, fried egg, bacon, caramelized onions, french onion spread

**THE RICE & BEAN** V \$13

rice & bean patty, American cheese, b&b pickles, tomato, red onion, iceberg, dijonaise

## SIDES

**FRIES** V \$7

side of malt vinegar mayo, ketchup

**FRIED CAULI** GF V \$13

tajin seasoning, side of pepita dipping sauce

**TATER TOTS** GF V \$8

side of ranch

**DIPS**

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

**EVERYWHEN LUNCH SPECIAL**  
MON-FRI 11AM-2PM

the plain jane with a side of fries \$12

## NOT BURGERS

served with a side of fries

**FRIED CHICKEN SANDWICH** \$13.5

butter milk brined chicken breast, toasted bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

**MAHI MAHI SANDWICH** \$14

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

**PATTY MELT\*** \$12

St. Paul sourdough, single patty, Swiss cheese, caramelized onion, special sauce

**FRISCO MELT\*** \$13

St. Paul sourdough, single patty, Swiss cheese, bacon, tomato, malt vinegar mayo

**MUSHROOM MELT** V \$14

St. Paul sourdough, Swiss cheese, oyster mushroom, grilled 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** \$10

single patty, American cheese

**KID HOTDOG** \$7

beef hot dog, served plain on bun

**KID GRILLED CHEESE** \$8

American cheese, white bread

**KID CHICKEN TENDERS** \$9

three chicken tenders

**KID QUESADILLA** \$8

cheddar jack, flour tortilla

**KID TACOS** GF \$9

two ground beef tacos, cheddar jack, corn tortilla

GF Gluten Free V Vegetarian VE Vegan DF Dairy Free