

Centro

TACOS

NOT TACOS

SNACKS

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, shredded lettuce, 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

CENTRO CRUNCH \$13

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

BIRRIA CRUNCH \$14

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, sour cream, queso fresco, tortilla strips

(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

BASKET OF FRIES V VE \$7

side of malt vinegar mayo

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 \$4.5

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

OERO 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 + \$4)



Make it a double! +\$3

THE PLAIN JANE* \$11

single patty, American cheese, dill pickles, dijonnaise

THE NICOLLET* \$12.5

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

THE EVERYWHEN* \$14.5

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

THE SPICY KICK* \$12

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 \$10

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

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, dijonnaise, pickled sweet onion (add beef patty + \$3 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

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



- 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

