

# Centro

## TACOS NOT TACOS SNACKS

### Barbacoa DF GF \$5.75

braised 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

marinated guajillo 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, queso fresco, pickled onion, radish, sesame-peanut salsa, salsa cruda, cilantro

### Papas V GF \$4.25

potatoes, pickled vegetables, salsa cruda, queso fresco

### Pescado DF \$5.75

beer-battered mahi mahi, 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 \$4-4.5)

### CENTRO SALAD V GF \$11

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

### QUESADILLA V \$8

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

### 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 \$4-4.5)

### ENCHILADAS V GF \$10/11

green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (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

oaxacan + chihuahua cheese, pickled onion, jalapeño

### ESQUITES V GF \$6

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

### MOLE VERDE WINGS DF \$12

mole verde, scallions, tajin (SHELLFISH)

### 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 \$4-4.5)

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

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

## 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 cayenne

**SLICE OF PIE** \$6  
rotating flavors

**CHOCO TACO** \$6  
waffle cone, honey & fudge ice cream, chocolate, and peanuts

**OYSTERS\***  
\$4ea  
minimum order of 2

**CHOCOLATE MOLE CUPCAKE** \$6  
chocolate frosting, cocoa nibs

**ICE CREAM SANDWICH** GF \$7  
brownie, chocolate ice cream, sprinkles



# EVERYWHEN



## BURGER BAR

### BURGERS

chuck/brisket blended black angus ground beef smashed style on a toasted brioche 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 spread

**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  
tajin seasoning, side of 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 brioche bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

**MAHI MAHI SANDWICH** \$12  
grilled mahi mahi, toasted brioche bun, guacamole, pineapple slaw, guajillo 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

**MUSHROOM MELT** V \$13  
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** \$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

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

\* 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, tree nuts, 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 kombucha, lime
- ROSÉ SANGRIA** \$11/42  
rosé, gin, lemon, grapefruit
- PALOMA** \$11/42  
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

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

**MICHELADA** (SHELLFISH) \$9  
Tecate, house-made Clamato blend, tajin, lime

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

**APEROL SPRITZ** \$11  
Aperol, bubbles

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



- SUNDAY-FRIDAY**
- \$8 **QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA**
  - \$5 **TAP BEER**
  - \$7 **HOUSE WINES**
  - \$2 **OYSTERS**
  - \$5 **CHIPS & SALSA**

**MEXICAN MULE** \$11  
tequila, lime, ginger beer

**BLOODY MARY** (SHELLFISH) \$11  
vodka, michelada mix, lime, tajin, side of pacifico

## HARD SELTZER

**TOPO CHICO** \$6  
strawberry guava

**THC SELTZER MODIST TINT** \$10  
(5mg)

WINE

- BUBBLES**
- SPARKLING ROSÉ** \$11/42  
La Vielle Ferme, France
  - CAVA** \$11/42  
Kila, Spain

- ROSÉ**
- BLEND** \$11/42  
Chateau L'Ermite d'Auzan, 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** \$4  
Mexico // can
- MODELO ESPECIAL** \$6  
Mexico // bottle
- VICTORIA** \$6  
Mexico // bottle
- MILLER LITE** \$5  
USA // bottle

## N.A. BEER

- LAGUNITAS IPNA** \$5
- LAGUNITAS HOP WATER** \$5
- CORONA NA** \$5

## N.A. COCKTAILS

- PALO-NO-MA** \$5
- NOT-A-MARG** \$5
- NADA MICHELADA** \$7

## N.A. BEV

- JARRITOS, MEXICAN COKE, SPARKLING WATER, SPRITE, GINGER BEER** \$4
- DIET COKE** \$3
- HIBISCUS LEMONADE** \$5
- HORCHATA** \$5.50
- DE LA CALLE! TEPCHE** \$5  
tamarind citrus, ginger manzana, or mango chili

**FROZEN MARGARITA**

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

**GUAVA GODDESS** \$12  
mezcal, Tattersall creme de fleur, guava nectar, lemon, guava kombucha

10% fee ADDED TO ALL ORDERS TO INCREASE STAFF WAGES. Our 10% Flat Fee is not a gratuity for services provided by any employee and is not the property of any employee of Centro Restaurant Group. See Minn. Stat. § 177.23, subd. 9.