



SNACKS

choice of 2 tacos
with a side of
chips & salsa roja



BURGER BAR

BURGERS

 **Make it a double! +\$4**

SIDES

Dips queso \$2, ranch \$1.50, habañero ranch \$1.50

NOT BURGERS

pickled sweet onion (add beef patty + \$4 each)

under 12 menu

ground beef, 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, tree nuts, and milk. For more information, please speak with a manager.

THESE ARE
**THE COCKTAILS
TAPPED**

BY THE GLASS OR PITCHER

QUINCY MARGARITA \$11/42

Tequila, lime,
Tattersall orange crema

MEZCAL MARG \$12/46

Mezcal, lime,
Tattersall orange crema

GUAVA MARG \$11/42

Tequila, guava juice,
guava kombucha, lime

ROSÉ SANGRIA \$11/42

Rosé, gin, lemon,
grapefruit

PALOMA \$11/42

Tequila, grapefruit,
lime, soda

ROSARITO \$11/42

Rosé Sangria + Marg

SKINNY MARG \$12

tequila, lime, agave nectar

WAHAKA FLOCKA \$12

mezcal, falernum,
Cappelletti, lime, jalapeño

BARREL AGED \$14

TEQUILA NEGRONI

reposado tequila,
sweet vermouth, Cappelletti

MICHELADA \$9

SHELLFISH

Tecate, Clamato,
tomato, Tajin, lime

MORELOS SOUR \$12

bourbon, dry curaçao,
chipotle, lemon,
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 MARGS, PALOMA,
GUAVA MARGS, ROSARITO
ROSE SANGRIA**

\$5 TAP BEERS

\$7 HOUSE WINES

\$2 OYSTERS

\$5 CHIPS & SALSAS

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! TEPACHE \$5

tamarind citrus, ginger manzana or mango chili

WINE

BUBBLES

SPARKLING ROSÉ \$11/\$42

La Vieille Ferme, France

CAVA \$11

Kila, Spain

ROSE

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 \$14/\$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

BEER

'SSIPPI SQUEEZE \$7

56 brewer // hazy IPA

PINK RABBIT \$7

Indeed // pils, hibiscus, lime

LONELY BLONDE \$7

Fulton//

blonde ale

PACIFICO \$6

Mexico // lager

SIZE 7 \$7

Steel Toe // IPA

COWBELL \$7

Urban Growler // cream ale

MARBLE RYE \$7

Modist // amber lager

FREISCHUTZ \$7

Fallin Knife // german pils

TECATE \$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)

TRAIL MAGIC \$10

lime margarita (5mg)

FROZEN

MARGARITA

The Quincy... but frozen \$11

Prickly Pear \$12

Orange Pom \$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.



Centro



FAMILY-STYLE

Tacos Cuatro GF \$42-45

1 lb protein of choice, rice, beans, tortillas.

Served together, hot. Serves 3-4 people

(chicken tinga, carnitas, barbacoa, nopales, braised beef, or chorizo)

Enchiladas GF V \$40-45

Verde sauce, choice of black beans or chicken, queso, crema, avocado, shredded romaine, radish

Serves 4-5 people (10 enchiladas)

(black beans or chicken)

Centro Salad GF V NUTS \$32

Romaine, avocado, tomatillo vinaigrette, sesame peanut salsa, queso fresco, radish, jicama

Esquites GF V \$18

Corn, quajillo mayo, cilantro, lime, queso fresco, tajin, jalapeño

Mole Verde Wings DF \$38

32 wings, mole verde, scallions, tajin

Yuca Fries V GF DF \$14

Lime, chili powder, serrano ginger aioli

Family Chips V GF DF \$7

House made corn tortilla chips

Tortillas V GF DF \$2.75

Extra stack of 10 tortillas

T&B Nachos GF V \$15-19

SERVED COLD FOR YOU TO COOK AT HOME

Cheddar and Monterey cheese, jalapeño, pickled onion, guacamole, salsa, sour cream
Choice of protein, serves 3-4 people

(braised beef, ground beef, carnitas, chicken tinga, or black beans)

T&B Cookie Dough \$15

A dozen take and bake cookies. Chocolate Chip or Masa

by the PINT

SALSA ROJA V GF DF \$10

Tomatoes, onion, jalapeño, cilantro, vinegar

SALSA VERDE V GF DF \$10

Tomatillos, onion, jalapeño, cilantro, cumin

SALSA CRUDA V GF DF \$10

Tomatillos, avocado, serrano, lime, salt

GUACAMOLE V GF DF \$20

Avocado, serrano, red onion, cilantro, cumin, lime juice

SALSA CUATRO V GF DF \$8

(Salsa Cruda, Salsa Verde, Salsa Roja, & Pico de Gallo)

RICE V GF DF \$6

BEANS V GF DF \$6

BRAISED BEEF
PORK CARNITAS
CHICKEN TINGA
CHORIZO
NOPALES VE
BARBACOA

Hot or Cold

GF DF

\$18-23