

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
- ROSÉ 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



SUNDAY-FRIDAY

- \$8 QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA
- \$5 TAP BEER
- \$7 HOUSE WINES
- \$2 OYSTERS
- \$6 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

- TRANQUILA** - CENTRO X MODIST \$10
mango guava lime (5mg)

WINE

BUBBLES

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

ROSÉ

- CHATEAU L'ERMITE 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** \$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** \$7
- NOT-A-MARG** \$7
- NADA MICHELADA** \$7

N.A. BEV

- JARRITOS, MEXICAN COKE, SPARKLING WATER, SPRITE, GINGER BEER** \$4
- DIET COKE** \$3
- HIBISCUS LEMONADE** \$5
- HORCHATA** \$6
- DE LA CALLE! TEPCHE** \$5

FROZEN MARGARITA - Made with Mi Campo Tequila

- the quincy \$11
- prickly pear \$12
- orange pom \$12
- strawberry \$12

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

Centro

TACOS NOT TACOS SNACKS

Barbacoa DF GF \$5.75
braised lamb, salsa cruda, raw onion, cilantro

Carnitas en Adobo DF GF \$5
pork shoulder, grilled pineapple, salsa verde, cilantro, pickled onion

Braised Beef DF GF \$5.5
salsa roja, raw onion, cilantro

Guajillo Chicken DF GF \$5.5
marinated guajillo chicken thigh, salsa roja, raw onion, cilantro

Chicken Tinga GF \$5
chipotle, tomato chicken, refried beans, crema, queso fresco, salsa roja, cabbage, radish, cilantro

Chorizo DF GF \$5
red chorizo, potatoes, salsa verde, raw onion, serrano, cilantro

Nopales NUTS 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

CENTRO LUNCH SPECIAL

MON-FRI 11AM-2PM

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

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

BURRITO V \$9
rice, black beans, chipotle crema, chihuahua cheese, pico de gallo, lettuce (+ guac \$3, + protein \$4-4.5)

CENTRO SALAD NUTS V GF \$12
romaine, avocado, tomatillo vinaigrette, sesame-peanut salsa, queso fresco, radish, jicama (+ protein \$4-4.5)

QUESADILLA V \$8
queso, crema, flour tortilla, salsa roja side (+ 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 \$11/12
green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (black bean \$11 or chicken tinga \$12)

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

CHOCOLATE MOLE CUPCAKE \$6
chocolate frosting, cocoa nibs

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

MOLE VERDE WINGS DF \$12
mole verde, scallions, tajin FISH

YUCA FRIES DF V GF \$8
lime, chili powder, serrano ginger aioli

FRIED BRUSSELS NUTS V GF \$12
guajillo mayo, queso fresco, sesame-peanut salsa, lime

TRAY OF NACHOS V GF \$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 VE V GF \$2

SIDE OF BEANS VE V GF \$2

OYSTERS* SHELLFISH \$4ea

CEVICHE SHELLFISH DF GF \$14
shrimp, leche de tigre, cucumber, lime, habanero, red onion, jicama, cilantro

SLICE OF PIE \$6
rotating flavors

ICE CREAM SANDWICH GF \$7
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 (gluten free bun + \$2)

GF V 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 V \$10
rice & bean patty, american cheese, b&b pickles, tomato, red onion, iceberg, dijonnaise

SIDES

FRIES GF V \$6
side of malt vinegar mayo (contains gluten) and ketchup

FRIED CAULI FISH GF \$13
tajin seasoning, side of peanut sauce & habanero ranch

TATER TOTS GF V \$6.5
side of ranch

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

EVERYWHEN LUNCH SPECIAL

MON-FRI 11AM-2PM

the plain jane with a side of fries \$12

NOT BURGERS

FRIED 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 V \$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 GF \$7
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.