

TACOS

sub a flour tortilla upon request

Chicken Tinga

GF \$5.25

chipotle-tomato chicken, beans, crema, queso, cilantro, radish, cabbage

Carnitas en Adobo

GF \$5.25

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

Chorizo

GF \$5.25

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

Papas

V GF \$4.5

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

Ground Beef

GF \$4.5

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

NOT TACOS

CENTRO CRUNCH

\$13

flour tortilla, seasoned beef, queso, tostada, lettuce, tomato, crema (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

SNACKS

OYSTERS

(SHELLFISH)

2 for \$8
6 for \$24

WINGS

\$13

tajin or cool ranch wings

NACHOS

GF V \$13

chihuahua cheese, radish, pickled onion, salsa verde, crema, lettuce, jalapeños, salsa verde, cilantro

FRIED BRUSSELS

\$13

guajillo mayo, queso fresco, salsa macha, lime

YUCA FRIES

GF GF V \$8.5

lime, chili powder, serrano ginger aioli

TORTILLA SOUP

GF V \$8

avocado, queso fresco, tortilla strips, cilantro

Braised Beef

GF GF \$5.75

salsa roja, cilantro, raw onion

Pescado

GF \$6

beer-battered mahi mahi, cabbage, guajillo aioli, red onion

Barbacoa

GF \$6

braised lamb, salsa cruda, cilantro, raw onion

Nopales

V GF \$5.25

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

Guajillo Chicken

GF GF \$5.75

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

Tacos Trio

\$16

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

CENTRO SALAD

GF V \$13

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

QUESADILLA

V \$9

queso, crema, lettuce, flour tortilla, salsa roja side (add guac +\$3, add protein +\$4-4.5)

BURRITO

V \$9.5

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

ENCHILADAS

GF V

verde sauce, avocado, romaine, crema, queso - order of 2 (black bean \$11.5 - chicken \$12.5)

RICE BOWL

GF V \$9.5

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

CHIPS+GUAC

GF VE GF \$10

queso fresco, cilantro, pickled red onion

CHIPS+SALSA

GF VE GF \$6

choice of roja, verde, or cruda salsa

CHIPS+QUESO

GF V \$10

house made queso with peppers and spices w/ chips

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

ELOTE IN A CUP

GF \$7

corn, guajillo mayo, queso fresco, jalapeño, Tajin

CEVICHE

(SHELLFISH) GF GF \$14.5

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

GF Gluten Free V Vegetarian VE Vegan DF Dairy Free

COCKTAILS



ON TAP

GLASS/PITCHER

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	

FROZEN MARGARITA

Made with Mi Campo tequila

the quincy	\$12
prickly pear	\$13
orange pom	\$13
strawberry	\$13
FROZEN GUAVA GODDESS	\$13
mezcal, guava nectar, lemon, guava kombucha	

BEER

BOTTLE OR CAN

ASK ABOUT OUR ROTATING TAPS

TECATE	\$5
MODELO ESPECIAL	\$6
VICTORIA	\$6

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

HAPPY HOUR

QUINCY OR GUAVA MARGARITA, PALOMA, ROSE SANGRIA, ROSARITO	\$9
TAP BEERS	\$5
HOUSE WINES	\$8
OYSTERS	\$2
CHIPS & SALSAS	\$6

OTHER

SKINNY MARGARITA	\$13
tequila, lime, agave	
WAHAKA FLOCKA	(NUTS) \$13
mezcal, falernum, Cappelletti, lime, jalapeño	
BARREL AGED TEQUILA NEGRONI	\$14
reposado tequila, sweet vermouth, Cappelletti	
MICHELADA	(SHELLFISH) \$9
w/ Tecate, house-made clamato blend, tajin, lime (sub Modelo or Victoria +\$1)	
MORELOS SOUR	\$13
Cabin Still bourbon, dry curaçao, chipotle sour, lemon, worm salt	
OAXACAN OLD FASHIONED	\$13
mezcal, tequila, agave, bitters	
MEXICAN MULE	\$12
tequila, lime, ginger beer	
APEROL SPRITZ	\$12
Aperol, bubbles	

WINE

ROTATING SELECTION

WHITE, RED, ROSÉ, & BUBBLES

SELTZER

TOPO CHICO	\$6
strawberry guava	
TRANQUILA - CENTRO X MODIST	\$10
mango guava lime Delta 9 THC (5mg)	

N.A. BEER

NA CORONA	\$6
LAGUNITAS IPNA	\$6
LAGUNITAS HOP WATER	\$6
N.A. COCKTAILS	
NOT-A-MARG	\$7
PALO-NO-MA	\$7
NADA MICHELADA	\$7

CHOICE OF 2 TACOS WITH A SIDE OF CHIPS & SALSA \$13 ROJA

LUNCH SPECIAL

MON-FRI // 11AM-2PM

* 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. 061923