

TACOS

Chicken Tinga GF \$4.75

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

Carnitas en adobo GF \$4.75

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

Chorizo GF \$4.75

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

Papas GF \$4.25

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

Braised Beef GF \$5.25

salsa roja, cilantro, raw onion

Pescado GF \$5.75

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

Barbacoa GF \$5.75

braised lamb, salsa cruda, cilantro, raw onion

Nopales V GF \$5

cured cactus, kale, mushrooms, salsa cruda, queso, pickled onion, sesame-peanut salsa, radish, cilantro

Guajillo Chicken GF \$5.25

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

NOT TACOS

CENTRO CRUNCH \$12

flour tortilla, seasoned beef, queso, tostada, lettuce, tomato, crema (swap beef w/ black beans = V)

RICE BOWL GF V \$9

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)

TORTILLA SOUP V \$8

avocado, tomato, radish, sour cream, queso fresco, tortilla strips, cilantro

SNACKS

OYSTERS* \$4ea



MOLE VERDE WINGS SHELLFISH \$12

mole verde, scallions, tajin

TRAY OF NACHOS GF V \$15

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

FRIED BRUSSELS NUTS \$12

guajillo mayo, queso fresco, sesame-peanut salsa, lime

GF Gluten Free V Vegetarian VE Vegan

CENTRO SALAD NUTS GF V \$11

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

QUESADILLA V \$8

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

BURRITO \$9

rice, 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 \$10 - chicken \$11)

ESQUITES GF \$7

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

TRIO OF SALSAS GF VE GF \$8

salsa roja, cruda, verde, w/ chips

GUACAMOLE GF VE GF \$10

w/ chips

QUESO GF V \$10

oaxacan & chihuahua cheese, pickled onion, jalapeño, w/ chips

YUCA FRIES GF GF V \$7

lime, chili powder, serrano ginger aioli

DF Dairy Free NF Nothings 's Free

COCKTAILS



ON TAP

GLASS/PITCHER

QUINCY MARGARITA \$11/42
tequila, lime, Tattersall orange crema

MEZCAL MARGARITA \$12/46
mezcal, lime, Tattersall orange crema

GUAVA MARGARITA \$11/42
tequila, lime, guava juice, guava kombucha

ROSÉ SANGRIA \$11/42
rosé, gin, lemon, grapefruit

PALOMA \$11/42
tequila, grapefruit, lime, bitters

ROSARITO \$11/42
rosé sangria + marg

FROZEN MARGARITA

The Quincy \$11

Prickly Pear \$12

Orange Pom \$12

Strawberry \$12

FROZEN GUAVA GODDESS \$12

mezcal, guava nectar, lemon, guava kombucha

BEER

BOTTLE OR CAN

ASK ABOUT OUR ROTATING TAPS

TECATE \$4

MODELO ESPECIAL \$6

VICTORIA \$6

N.A. BEV

JARRITOS, GINGER BEER,

MEXICAN COKE, SPRITE,

SPARKLING WATER \$4

DIET COKE \$3

HIBISCUS LEMONADE \$5

HORCHATA \$5.50

DE LA CALLE! TEPACHE \$5

mango chili

ginger manzana

tamarind citrus

OTHER

SKINNY MARGARITA \$12
tequila, lime, agave

WAHAKA FLOCKA \$12

mezcal, falernum, Cappelletti, lime, jalepeño

BARREL AGED \$14

TEQUILA NEGRONI
reposado tequila, sweet vermouth, cappelletti

MICHELADA \$9

tecate, house-made clamato blend, tajin, lime

MORELOS SOUR \$12

bourbon, dry curaçao, chipotle sour, lemon, worm salt

OAXACAN OLD FASHIONED \$11

mezcal, tequila, agave, bitters

MEXICAN MULE \$11

tequila, lime, ginger beer

APEROL SPRITZ \$11

aperol, bubbles

WINE

ROTATING SELECTION

WHITE, RED, ROSÉ, & BUBBLES

SELTZER

TOPO CHICO \$6

strawberry guava

MODIST TINT THC \$10

pineapple raspberry (5mg)

N.A. BEER

NA CORONA \$5

LAGUNITAS IPNA \$5

LAGUNITAS HOP WATER \$5

N.A. COCKTAILS

NOT-A-MARG \$5

PALO-NO-MA \$5

NADA MICHELADA \$7

HAPPY 3 PM to 6 PM HOUR

QUINCY/GUAVA MARGARITA, PALOMA, ROSE SANGRIA, ROSARITO \$8

\$5 TAP BEERS

\$7 HOUSE WINES

\$2 OYSTERS

CHIPS & SALSAS

SUNDAY-FRIDAY

We add a 10% service charge to each check to support livable wages for staff. 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.

* 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

VIVIR

BREAKFAST ■ LUNCH ■ DINNER

BREAKFAST TACOS GF \$10

corn tortilla, potato, scrambled egg and cheese - 2 per order
add bacon or chorizo +\$2

OCTOPUS TACOS NUTS DF GF \$13

corn tortilla, yuca, pineapple, onion, salsa macha - 2 per order

DUCK CARNITAS TACOS DF GF \$12

corn tortilla, duck confit, cilantro, pickled vegetable, onion, salsa cruda - 2 per order

BIRRIA TACOS GF \$11

beef, queso, consommé - 2 per order

CARNITAS TORTA \$11

pork carnitas, avocado, mayo, pickled onion
add scrambled eggs +\$3

CHORIZO TORTA \$11

house made chorizo, mayo, lettuce, oaxacan cheese, salsa cruda, avocado
add scrambled eggs +\$3

VEGGIE TORTA V \$9

refried beans, panela cheese, lettuce, avocado, pickled veggies, mayo

SIDES

BACON	\$5	SALSAS	\$2
REFRIED BEANS WITH QUESO	\$4	cruda, roja, verde	
SCRAMBLED EGGS	\$3	GUACAMOLE	\$3
		CREMA	\$2

BURRITO *make it a wrap or a bowl!* V \$9

rice, beans, chipotle crema, queso, pico de gallo, lettuce
add scrambled eggs +\$3
add protein +\$4-4.50
add guac +\$3

CHILAQUILES VERDE GF \$12

chicken, crema, queso fresco, radish, verde sauce, corn chips

AVOCADO TOSTADA NUTS VE GF \$9

corn tostada, guacamole, sesame-peanut salsa, pickled vegetables

VERDURAS NUTS V GF \$12

carrots, cauliflower, mole amarillo, salsa macha, apple & fennel salad

POZOLE (STEW) DF GF \$11

braised pork, hominy, cilantro, avocado, guajillo peppers, cabbage, radish

EMPANADAS GF \$10

ground beef, raisins, onion, carrot, salsa - 2 per order

VEGGIE EMPANADAS V GF \$10

roasted poblanos, caramelized onion, potato, queso fresco - 2 per order

MUSHROOM CEMITA \$10

mayo, panela cheese, jalapeño
add scrambled eggs or chorizo +\$3

HOT BEV

COFFEE

drip brew

ESPRESSO

regular or decaf

AMERICANO

regular or decaf

LATTE

hot or iced, regular or decaf
vanilla, lavender, or cinnamon syrup +\$1

MATCHA LATTE

hot or iced, rishi matcha, milk
add espresso +\$2
add vanilla, lavender, or cinnamon syrup +\$1

HOT TEA

rishi flavors

MEXICAN HOT CHOCOLATE DF \$6

chocolate, coconut milk, cayenne, cinnamon, vanilla
add espresso +\$2

CACAO VE \$6

fermented cacao, vanilla bean
order with water, dairy, or non-dairy
add espresso +\$2

COLD BEV

COLD BREW

on draft

HIBISCUS LEMONADE

lemon, hibiscus flowers

AGUA FRESCA

orange pomegranate lime

HORCHATA

rice milk, cinnamon DF \$5.5

ICED HORCHATA MATCHA

rishi matcha iced shaken with our horchata \$7

DE LA CALLE! TEPACHE

tamarind citrus, mango chili, or ginger manzana \$5

SWEETS

selection varies daily!

\$4 CHOCOLATE MOLE CUPCAKE \$6

Vivir mole, chocolate frosting, cocoa nibs
(party size available w/ 48 hour notice)

\$4 TRES LECHES CAKE \$8

milk soaked cake, frosting
(party size available w/ 48 hour notice)

\$4.5 COOKIES \$3.5

masa, ginger molasses, brown butter chocolate chip

\$5 MEXICAN CHURCH BAR \$3.5

cornflakes, marshmallow, touch of cayenne

\$6 GUAVA ROLL \$5

cinnamon rolls with guava paste and cream cheese frosting

\$4 SWEET EMPANADA \$4

seasonal flavors

\$4 PECAN MINI MUFFINS NUTS \$0.75

\$2.75 BANANA BREAD

\$3.5 SCONE \$3.5

rotating flavors

COCKTAILS

\$5.5 GUAVA-MOSA \$8

bubbles, guava nectar, guava kombucha

\$5 MORNING MARG \$9

tequila, lime, tattersall orange crema

\$5 MICHELADA \$9

housemade michelada mix, lime, tajin, can of tecate

\$8 CARAJILLO \$8

licor 43, espresso

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