

# Centro

## TACOS NOT TACOS SNACKS

### Barbacoa DF GF \$5.75

slow cooked 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

grilled 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, onions, queso fresco, pickled onion, radish, sesame-peanut salsa, cilantro

### Papas V GF \$4.25

potatoes, pickled vegetables, salsa cruda, queso fresco

### Pescado DF \$5.75

beer-battered fish, 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)

### CENTRO SALAD V GF \$11

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

### QUESADILLA V \$8

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

### 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)

### ENCHILADAS V GF \$10/\$11

green enchilada sauce, queso fresco, crema, romaine, radish, avocado (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

oaxaca + chihuahua cheese, pickled onion, jalapeño

### ESQUITES V GF \$6

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

### MOLE VERDE WINGS DF \$10

mole verde, scallions, tajin

### 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)

## OYSTERS\*

\$4ea

minimum order of 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 ceyenne

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

**CHOCO TACO** \$6  
cornflakes, marshmallow, touch of ceyenne

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

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

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



# EVERYWHEN



## BURGER BAR

### BURGERS

chuck/brisket blended black angus ground beef smashed style on a toasted milk 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 dip

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

**MAHI MAHI SANDWICH** \$12  
grilled mahi mahi, toasted milk bun, guacamole, pineapple slaw, gaujillo 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

**MURSHROOM MELT** V \$13  
St. Paul sourdough, Swiss cheese, oyster mushroom, griddled 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

\* 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, treenuts, 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 komcucha, lime
- ROSÉ SANGRIA** \$11/42  
rosé gin, lemon, grapejuice
- PALOMA** \$11/42  
tequila, grapefruit, lime, soda
- ROSARITO** \$11/42  
rosé sangria + marg

FROZEN

- MARGARITA**  
The Quincy \$11  
Prickly Pear \$12  
Orange Pom \$12
- GUAVA GODDESS** \$12  
mezcal, Tattersall creme de fleur, guava nectar, lemon, guava kombucha

- SKINNY MARG** \$12  
tequila, lime, agave nectar
- WAHAKA FLOCKA** \$12  
mezcal, fefernum, lime Cappelletti, jalapeño
- BARREL AGED TEQUILA NEGRONI** \$14  
reposado tequila, sweet vermouth, Cappelletti
- MICHELADA** (SHELLFISH) \$9  
Tecate, Clamato, tomato, tajin, lime
- MORELOS SOUR** \$12  
bourbon, dry caraçao, lemon, chipotle sour, worm salt

- APEROL SPRITZ** \$11  
Aperol, bubbles
- OAXACAN OLD FASHIONED** \$12  
mezcal, tequila, agave, bitters
- MEXICAN MULE** \$11  
tequila, lime, ginger beer

## CAFE

- |                                     |   |  |
|-------------------------------------|---|--|
| <b>COFFEE</b><br>drip brew, regular | <b>AMERICANO</b><br>regular   | <b>SPICY HOT CHOCOLATE</b><br>chocolate, coconut milk, cayenne, cinnamon, vanilla<br>add espresso +\$2       |
| <b>COLD BREW</b><br>on draft        | <b>LATTE</b><br>hot or iced, regular or decaf<br>vanilla, lavender or cinnamon honey +\$1 | <b>CACAO</b><br>fermented cacao, vanilla bean<br>(order with water, dairy or non-dairy)<br>add espresso +\$2 |
| <b>ESPRESSO</b><br>regular          | <b>HOT TEA</b><br>Rishi flavors   |  |



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

## N.A. BEER

- LAGUNITAS IPNA** \$5
- BAUHAUS NAH 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! TEPCHE** \$5  
tamarind citrus, ginger manzana, or mango chili

WINE

- BUBBLES**
- SPARKLING ROSÉ** \$11/42  
La Vielle Ferme, France
- CAVA BRUT** \$11  
Kila, Spain
- ROSÉ**
- 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
- RED**
- TEMPRANILLO RIOJA** \$9/34  
Luberri, Spain
- CALI BLEND** \$10/38  
Three Wine Company, California
- PINOT NOIR** \$13/50  
Dough, Oregon

## N.A. COCKTAILS

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

BEER

- 'SSIPPI SQUEEZE** \$7  
56 Brewing // hazy IPA
- PINK RABBIT** \$7  
Indeed // pils, hibiscus, lime
- TEAL LABEL** \$7  
Modist // IPA, citrus note
- PACIFICO** \$8  
Mexico // lager
- ROYAL RASPBERRY SOUR** \$7  
Pryes
- SIZE 4** \$7  
Steel Toe // New England IPA
- PILS** \$7  
Utepils // Pilsner
- TACATE** \$4  
Mexico // can
- MODELO ESPECIAL** \$6  
Mexico // bottle
- VICTORIA** \$6  
Mexico // bottle
- SUPRA DELUXE** \$7  
Modist // Japanese Rice Lager

## HARD SELTZER

- TOPO CHICO** \$6  
strawberry guava

## THC SELTZER

- MODIST TINT** \$10  
pineapple raspberry (5mg)

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.