

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 kombucha, lime
- ROSÉ SANGRIA** \$11/42
rosé, gin, lemon, grapefruit
- PALOMA** \$11/42
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

BARREL AGED TEQUILA NEGRONI \$14
reposado tequila, sweet vermouth, Cappelletti

MICHELADA (SHELLFISH) \$9
Tecate, house-made Clamato blend, tajin, lime

MORELOS SOUR \$12
bourbon, dry curaçao, lemon, chipotle sour, worm salt

APEROL SPRITZ \$11
Aperol, bubbles

OAXACAN OLD FASHIONED \$12
mezcal, tequila, agave, bitters

CAFE

COFFEE
drip brew, regular

AMERICANO
regular

MEXICAN HOT CHOCOLATE

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

CACAO

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

COLD BREW
on draft

LATTE

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

ESPRESSO
regular

HOT TEA
Rishi flavors



SUNDAY-FRIDAY

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

MODIST TINT \$10
(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.

WINE

BUBBLES

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

ROSÉ

- BLEND** \$11/42
Chateau L'Ermite d'Auzan, France

WHITE

- VINHO VERDE** \$8/30
Raza, Portugal
- SAUVIGNON BLANC** \$10/38
Wither Hills, New Zealand
- PINOT GRIGIO** \$9/34
Fattoria Santa di Terrossa, Ital

RED

- TEMPRANILLO** \$9/34
Viña Eguia, Spain
- RED BLEND** \$8/30
Protocolo, Spain
- PINOT NOIR** \$13/50
Dough, Oregon

BEER

ASK TO SEE OUR ROTATING TAP LIST!

- TECATE** \$4
Mexico // can
- MODELO ESPECIAL** \$6
Mexico // bottle
- VICTORIA** \$6
Mexico // bottle

N.A. BEER

- LAGUNITAS IPNA** \$5
- BAUHAUS NAH HOP WATER** \$5
- CORONA NA** \$5

N.A. COCKTAILS

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

N.A. BEV

- JARRITOS, MEXICAN COKE, SPARKLING WATER, SPRITE, GINGER BEER** \$4
- DIET COKE** \$3
- HIBISCUS LEMONADE** \$5
- HORCHATA** \$5.50
- DE LA CALLE! TEPCHE** \$5
tamarind citrus, ginger manzana, or mango chili

Centro

TACOS NOT TACOS SNACKS

Barbacoa DF GF \$5.75

braised 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

marinated guajillo 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, 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

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 \$4-4.5)

CENTRO SALAD V GF \$11

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

QUESADILLA V \$8

flour tortilla, cheddar jack, crema, salsa roja (+ 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 \$10/11

green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (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

oaxacan + chihuahua cheese, pickled onion, jalapeño

ESQUITES V GF \$6

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

MOLE VERDE WINGS DF \$12

mole verde, scallions, tajin (SHELLFISH)

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 \$4-4.5)

SIDE OF RICE VE V GF \$2

SIDE OF BEANS VE V GF \$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 cayenne

SLICE OF PIE \$6
rotating flavors

CHOCO TACO \$6
waffle cone, honey & fudge ice cream, chocolate, and peanuts

OYSTERS*
\$4ea
minimum order of 2

CHOCOLATE MOLE CUPCAKE \$6
chocolate frosting, cocoa nibs

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



EVERYWHEN



BURGER BAR

BURGERS

chuck/brisket blended black angus ground beef smashed style on a toasted brioche 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 spread

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
tajin seasoning, side of 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 brioche bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

MAHI MAHI SANDWICH \$12
grilled mahi mahi, toasted brioche bun, guacamole, pineapple slaw, guajillo 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

MUSHROOM MELT V \$13
St. Paul sourdough, Swiss cheese, oyster mushroom, grilled 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

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.