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THESE ARE
**THE COCKTAILS
TAPPED**

BY THE GLASS OR PITCHER

QUINCY MARGARITA \$11/42

Tequila, lime,
Tattersall orange crema

MEZCAL MARG \$12/46

Mezcal, lime,
Tattersall orange crema

GUAVA MARG \$11/42

Tequila, guava juice,
guava kombucha, lime

ROSÉ SANGRIA \$11/42

Rosé, gin, lemon,
grapefruit

PALOMA \$11/42

Tequila, grapefruit,
lime, soda

ROSARITO \$11/42

Rosé Sangria + Marg

SKINNY MARG \$12

tequila, lime, agave nectar

WAHAKA FLOCKA \$12

mezcal, falernum,
Cappelletti, lime, jalapeño

BARREL AGED \$14

TEQUILA NEGRONI

reposado tequila,
sweet vermouth, Cappelletti

MICHELADA \$9

SHELLFISH

Tecate, Clamato,
tomato, Tajin, lime

MORELOS SOUR \$12

bourbon, dry curaçao,
chipotle, lemon,
worm salt

APEROL SPRITZ \$11

Aperol, bubbles

OAXACAN

OLD FASHIONED \$12

Mezcal, tequila, agave, bitters

MEXICAN MULE \$11

Tequila, lime, ginger beer



SUNDAY-FRIDAY

**\$8 QUINCY MARGS, PALOMA,
GUAVA MARGS, ROSARITO
ROSE SANGRIA**

\$5 TAP BEERS

\$7 HOUSE WINES

\$2 OYSTERS

\$5 CHIPS & SALSAS

N.A. BEER

LAGUNITAS IPNA \$5

LAGUNITAS 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! TEPACHE \$5

tamarind citrus, ginger manzana or mango chili

WINE

BUBBLES

SPARKLING ROSÉ \$11/\$42

La Vieille Ferme, France

CAVA \$11

Kila, Spain

ROSE

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

ALBARIÑO \$14/\$54

Bodega La Cana, Spain

RED

TEMPRANILLO RIOJA \$9/\$34

Luberri, Spain

CALI BLEND \$10/\$38

Three Wine Company, California

PINOT NOIR \$13/\$50

Dough, Oregon

GARNACHA \$10/38

Bodegas Nekeas, Spain

BEER

'SSIPPI SQUEEZE \$7

56 brewer // hazy IPA

PINK RABBIT \$7

Indeed // pils, hibiscus, lime

LONELY BLONDE \$7

Fulton//

blonde ale

PACIFICO \$6

Mexico // lager

SIZE 7 \$7

Steel Toe // IPA

COWBELL \$7

Urban Growler // cream ale

MARBLE RYE \$7

Modist // amber lager

FREISCHUTZ \$7

Fallin Knife // german pils

TECATE \$4

Mexico // can

MODELO ESPECIAL \$6

Mexico // bottle

VICTORIA \$6

Mexico // bottle

MILLER LITE \$5

USA // bottle

HARD SELTZER

TOPO CHICO \$6

strawberry guava

THC SELTZER

MODIST TINT \$10

pineapple raspberry (5mg)

TRAIL MAGIC \$10

lime margarita (5mg)

FROZEN

MARGARITA

The Quincy... but frozen \$11

Prickly Pear \$12

Orange Pom \$12

GUAVA GODDESS \$12

mezcal, Tattersall creme de fleur,
guava nectar, lemon,
guava kombucha

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.



Centro



FAMILY-STYLE

Tacos Cuatro GF \$42-45

1 lb protein of choice, rice, beans, tortillas.

Served together, hot. Serves 3-4 people

(chicken tinga, carnitas, barbacoa, nopales, braised beef, or chorizo)

Enchiladas GF V \$40-45

Verde sauce, choice of black beans or chicken, queso, crema, avocado, shredded romaine, radish

Serves 4-5 people (10 enchiladas)

(black beans or chicken)

Centro Salad GF V NUTS \$32

Romaine, avocado, tomatillo vinaigrette, sesame peanut salsa, queso fresco, radish, jicama

Esquites GF V \$18

Corn, quajillo mayo, cilantro, lime, queso fresco, tajin, jalapeño

Mole Verde Wings DF \$38

32 wings, mole verde, scallions, tajin

Yuca Fries V GF DF \$14

Lime, chili powder, serrano ginger aioli

Family Chips V GF DF \$7

House made corn tortilla chips

Tortillas V GF DF \$2.75

Extra stack of 10 tortillas

T&B Nachos GF V \$15-19

SERVED COLD FOR YOU TO COOK AT HOME

Cheddar and Monterey cheese, jalapeño, pickled onion, guacamole, salsa, sour cream
Choice of protein, serves 3-4 people

(braised beef, ground beef, carnitas, chicken tinga, or black beans)

T&B Cookie Dough \$15

A dozen take and bake cookies. Chocolate Chip or Masa

by the PINT

SALSA ROJA V GF DF \$10

Tomatoes, onion, jalapeño, cilantro, vinegar

SALSA VERDE V GF DF \$10

Tomatillos, onion, jalapeño, cilantro, cumin

SALSA CRUDA V GF DF \$10

Tomatillos, avocado, serrano, lime, salt

GUACAMOLE V GF DF \$20

Avocado, serrano, red onion, cilantro, cumin, lime juice

SALSA CUATRO V GF DF \$8

(Salsa Cruda, Salsa Verde, Salsa Roja, & Pico de Gallo)

RICE V GF DF \$6

BEANS V GF DF \$6

BRAISED BEEF
PORK CARNITAS
CHICKEN TINGA
CHORIZO
NOPALES VE
BARBACOA

Hot or Cold

GF DF

\$18-23