

# THE COCKTAILS

BY THE GLASS OR PITCHER

TAPPED

- QUINCY MARGARITA** \$11/42  
Mi Campo tequila, lime, Tattersall orange crema
- MEZCAL MARGARITA** \$12/46  
mezcal, lime, Tattersall orange crema
- GUAVA MARGARITA** \$11/42  
Mi Campo tequila, lime, guava nectar, guava kombucha
- ROSÉ SANGRIA** \$11/42  
rosé, gin, lemon, grapefruit
- PALOMA** \$11/42  
Mi Campo 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 **(NUTS)**
- BARREL AGED TEQUILA NEGRONI** \$14  
reposado tequila, sweet vermouth, Cappelletti
- MICHELADA** **(SHELLFISH)** \$9  
Tecate, house-made clamato blend, Tajin, lime
- MORELOS SOUR** \$12  
Cabin Still bourbon, dry curaçao, lemon, chipotle sour, worm salt

- APEROL SPRITZ** \$11  
Aperol, bubbles
- OAXACAN OLD FASHIONED** \$12  
mezcal, tequila, agave, bitters

## CAFE

- COFFEE** \$4  
drip brew
- AMERICANO** \$4.50
- MEXICAN HOT CHOCOLATE** \$6  
chocolate, coconut milk, cayenne, cinnamon, vanilla add espresso +\$2
- COLD BREW** \$5.50
- LATTE** \$5  
hot or iced vanilla, lavender or cinnamon syrup +\$1
- CACAO** \$6  
fermented cacao, vanilla bean (order with water, dairy or non-dairy) add espresso +\$2
- ESPRESSO** \$4
- HOT TEA** \$4  
Rishi flavors



- SUNDAY-FRIDAY**
- \$8 **QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA**
  - \$5 **TAP BEER**
  - \$7 **HOUSE WINES**
  - \$2 **OYSTERS**
  - \$6 **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**
- TRANQUILA - CENTRO X MODIST** \$10  
mango guava lime (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**
- CHATEAU L'ERMITE D'AUZAN** \$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, Italy

- 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** \$7
- NOT-A-MARG** \$7
- NADA MICHELADA** \$7

## N.A. BEV

- JARRITOS, MEXICAN COKE, SPARKLING WATER, SPRITE, GINGER BEER** \$4
- DIET COKE** \$3
- HIBISCUS LEMONADE** \$5
- HORCHATA** \$6
- DE LA CALLE! TEPCHE** \$5

# Centro

## TACOS

**Barbacoa** DF GF \$5.75

braised lamb, salsa cruda, raw onion, cilantro

**Carnitas en Adobo** DF GF \$5

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

**Braised Beef** DF GF \$5.5

salsa roja, raw onion, cilantro

**Guajillo Chicken** DF GF \$5.5

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

**Chicken Tinga** GF \$5

chipotle, tomato chicken, refried beans, crema, queso fresco, salsa roja, cabbage, radish, cilantro

**Chorizo** DF GF \$5

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

**Nopales** NUTS 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

## NOT TACOS

**CENTRO CRUNCH** \$12.50

flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack (swap beef w/ black beans + rice =V)

**BURRITO** V \$9

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

**CENTRO SALAD** NUTS V GF \$12

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

**QUESADILLA** V \$8

queso, crema, flour tortilla, salsa roja side (+ 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 \$11/12

green enchilada sauce, queso fresco, crema, romaine, radish, avocado - order of 2 (black bean \$11 or chicken tinga \$12)

## SNACKS

**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

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

**MOLE VERDE WINGS** DF \$12

mole verde, scallions, tajin FISH

**YUCA FRIES** DF V GF \$8

lime, chili powder, serrano ginger aioli

**FRIED BRUSSELS** NUTS V GF \$12

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

**TRAY OF NACHOS** V GF \$12

chihuahua cheese, romaine, crema, radish, pickled onion, cilantro, salsa verde, 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

**OYSTERS\*** SHELLFISH \$4ea

**CEVICHE** SHELLFISH DF GF \$14

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

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

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

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

## 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

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

**CENTRO LUNCH SPECIAL**  
**MON-FRI**  
**11AM-2PM**

choice of 2 tacos with a side of chips + salsa roja \$12

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



# EVERYWHEN

## BURGER BAR



## BURGERS

chuck/brisket black angus ground beef smashed style on a toasted bun (gluten free bun + \$2)

Make it a double! +\$4

**THE PLAIN JANE\*** \$10

single patty, american cheese, dill pickles, dijonnaise

**THE NICOLLET\*** \$11

single patty, american cheese, b&b pickles, iceberg, tomato, red onion, dijonnaise

**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 \$10

rice & bean patty, american cheese, b&b pickles, tomato, red onion, iceberg, dijonnaise

## SIDES

**FRIES** GF V \$6

side of malt vinegar mayo (contains gluten) and ketchup

**FRIED CAULI** FISH GF \$13

tajin seasoning, side of peanut sauce & habanero ranch

**TATER TOTS** GF V \$6.5

side of ranch

## DIPS

queso \$2, ranch \$1.50, habanero ranch \$1.50

**EVERYWHEN LUNCH SPECIAL**  
**MON-FRI 11AM-2PM**

the plain jane with a side of fries \$12

## NOT BURGERS

**FRIED CHICKEN SANDWICH** \$13

butter-milk-brined chicken breast, toasted bun, shredded iceberg lettuce, dill pickles, cool ranch mayo

**MAHI MAHI SANDWICH** \$13

grilled mahi mahi, toasted bun, guacamole, pineapple slaw, guajillo mayo, pickled red onion

**PATTY MELT\*** \$11

sourdough, single patty, swiss cheese, caramelized onion, special sauce

**FRISCO MELT\*** \$12

sourdough, single patty, swiss cheese, bacon, tomato, malt vinegar mayo

**MUSHROOM MELT** V \$13

sourdough, swiss cheese, oyster mushroom, grilled red onion, dijonnaise, pickled sweet onion (add beef patty + \$4 each)

## UNDER 12 MENU

kids meal with choice of carrot sticks, fries, or tortilla chips

**KID BURGER** \$9

single patty, American cheese

**KID HOTDOG** \$6

beef hot dog served plain on bun

**KID GRILLED CHEESE** \$7

american cheese, white bread

**KID CHICKEN TENDERS** \$8

three chicken tenders

**KID QUESADILLA** \$7

cheddar jack, flour tortilla

**KID TACOS** GF \$7

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, tree nuts, and milk. For more information, please speak with a manager.