

# TACOS

**Chicken Tinga** GF \$5  
chipotle-tomato chicken, beans, crema, queso, cilantro, radish, cabbage

**Carnitas en Adobo** DF GF \$5  
pork shoulder, grilled pineapple, salsa verde, cilantro, pickled onion

**Chorizo** DF GF \$5  
red chorizo, salsa verde, serrano, cilantro, raw onion

**Papas** V GF \$4.25  
potato, pickled vegetables, queso fresco, salsa cruda, red onion

**Braised Beef** DF GF \$5.5  
salsa roja, cilantro, raw onion

**Pescado** DF \$5.75  
beer-battered mahi mahi, cabbage, guajillo aioli, red onion

**Barbacoa** DF GF \$5.75  
braised lamb, salsa cruda, cilantro, raw onion

**Nopales** V GF NTS \$5  
cured cactus, kale, mushrooms, salsa cruda, queso, pickled onion, sesame-peanut salsa, radish, cilantro

**Guajillo Chicken** DF GF \$5.5  
marinated guajillo chicken thigh, salsa roja, raw onion, cilantro

# NOT TACOS

**CENTRO CRUNCH** \$12.50  
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)

**ENCHILADAS** GF V  
verde sauce, avocado, romaine, crema, queso - order of 2 (black bean \$11 - chicken \$12)

# SNACKS

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

**MOLE VERDE WINGS** FISH \$12  
mole verde, scallions, tajin

**TRAY OF NACHOS** GF V \$12  
chihuahua cheese, radish, pickled onion, salsa verde, crema, lettuce, jalapeños, salsa verde, cilantro

**FRIED BRUSSELS** NTS \$12  
guajillo mayo, queso fresco, sesame-peanut salsa, lime

**YUCA FRIES** DF GF V \$8  
lime, chili powder, serrano ginger aioli

**CENTRO SALAD** NTS GF V \$12  
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 guac +\$3, add protein +\$4-4.5)

**BURRITO** \$9  
rice, black beans, chipotle crema, queso, pico de gallo, lettuce (add guac +\$3 add protein +\$4-4.5)

**ESQUITES** GF \$7  
sweet corn, guajillo mayo, cilantro, lime, queso fresco, tajin, jalapeño

**TRIO OF SALSAS** DF VE GF \$8  
salsa roja, cruda, verde, w/ chips

**GUACAMOLE** DF VE GF \$10  
w/ chips

**QUESO** GF V \$10  
oaxacan & chihuahua cheese, pickled onion, jalapeño, w/ chips

**CEVICHE** SHELLFISH DF GF \$14  
shrimp, leche de tigre, cucumber lime, habanero, red onion, jicama, cilantro

# COCKTAILS



## ON TAP

GLASS/PITCHER

**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

**FROZEN MARGARITA** Made with Mi Campo tequila  
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** \$6

**DE LA CALLE! TEPACHE** \$5

## OTHER

**SKINNY MARGARITA** \$12  
tequila, lime, agave

**WAHAKA FLOCKA** NTS \$12  
mezcal, falernum, Cappelletti, lime, jalepeño

**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, 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

**TRANQUILA - CENTRO X MODIST** \$10  
THC mango guava lime (5mg)

## N.A. BEER

**NA CORONA** \$5  
**LAGUNITAS IPNA** \$5  
**LAGUNITAS HOP WATER** \$5

## N.A. COCKTAILS

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

**HAPPY**

**3 PM to 6 PM**

**HOUR**

**SUNDAY-FRIDAY**

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

**\$5 TAP BEERS**

**\$7 HOUSE WINES**

**\$2 OYSTERS**

**\$6 CHIPS & SALSAS**

\* 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

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.

# 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

### BURRITO

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

### 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

## SIDES

### BACON

\$5

### SALSAS

\$2

cruda, roja, verde

### REFRIED BEANS WITH QUESO

\$4

### GUACAMOLE

\$3

### SCRAMBLED EGGS

\$3

### CREMA

\$2

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

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## HOT BEV

### COFFEE

drip brew \$4

### ESPRESSO

regular or decaf \$4

### AMERICANO

regular or decaf \$4.5

### LATTE

hot or iced, regular or decaf  
vanilla, lavender, or cinnamon syrup +\$1 \$5

### MATCHA LATTE

hot or iced, rishi matcha, milk  
add espresso +\$2  
add vanilla, lavender, or cinnamon syrup +\$1 \$6

### HOT TEA

ask for rotating selection \$4

### MEXICAN HOT CHOCOLATE

VE DF \$6

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

### CACAO

DF VE \$6

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

## COLD BEV

### COLD BREW

\$5.5

### HIBISCUS LEMONADE

lemon, hibiscus flowers \$5

### AGUA FRESCA

orange pomegranate lime \$5

### HORCHATA

rice milk, cinnamon DF \$6

### ICED HORCHATA MATCHA

rishi matcha iced shaken with our horchata DF \$7

### DE LA CALLE! TEPACHE

\$5

## SWEETS

selection varies daily!

### CHOCOLATE MOLE CUPCAKE

Vivir mole, chocolate frosting, cocoa nibs \$6

### TRES LECHES CAKE

milk soaked cake, frosting \$8

### COOKIES

masa, ginger molasses, brown butter chocolate chip \$3.5

### MEXICAN CHURCH BAR

cornflakes, marshmallow, touch of cayenne \$3.5

### GUAVA ROLL

cinnamon roll with guava paste and cream cheese frosting \$5

### SWEET EMPANADA

seasonal flavors \$4

### PECAN MINI MUFFINS

NUTS \$0.75

### BANANA BREAD

\$2.75

### SCONE

rotating flavors \$3.5

## COCKTAILS

### GUAVA-MOSA

bubbles, guava nectar, guava kombucha \$8

### MORNING MARG

Mi Campo Tequila, lime, tattersall orange crema \$11

### MICHELADA

housemade michelada mix, lime, tajin, can of tecate (SHELLFISH) \$9

### CARAJILLO

Licor 43, espresso \$8