

TACOS

Chicken Tinga GF \$4.75

chipotle tomato chicken, beans, crema, queso, cilantro, radish, cabbage

Carnitas en adobo GF \$4.75

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

Chorizo GF \$4.75

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

Papas GF \$4.25

potato, pickled vegetables, queso fresco, salsa cruda, red onion

Braised Beef GF \$5.25

salsa roja, cilantro, raw onion

Pescado GF \$5.75

beer-battered mahi mahi, cabbage, guajillo aioli, red onion

Barbacoa GF \$5.75

braised lamb, salsa cruda, cilantro, raw onion

Nopales V \$5

cured cactus, kale, mushrooms, salsa cruda, queso, pickled onion, sesame-peanut salsa, radish, cilantro

Guajillo Chicken GF \$5.25

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

NOT TACOS

CENTRO CRUNCH \$12

flour tortilla, seasoned beef, queso, tostada, lettuce, tomato, crema (swap beef w/ black beans = V)

RICE BOWL GF \$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)

TORTILLA SOUP V \$8

avocado, tomato, radish, sour cream, queso fresco, tortilla strips, cilantro

SNACKS

OYSTERS* \$4ea



MOLE VERDE WINGS SHELLFISH \$12

mole verde, scallions, tajin

TRAY OF NACHOS GF \$15

chihuahua cheese, radish, pickled onion, salsa verde, crema, lettuce, jalapeños, green enchilada sauce, cilantro

FRIED BRUSSELS \$12

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

GF Gluten Free V Vegetarian VE Vegan

CENTRO SALAD GF \$11

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 protein +\$4-4.5)

BURRITO \$9

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

ENCHILADAS GF \$10

verde sauce, avocado, romaine, crema, queso - order of 2 (black bean \$10 - chicken \$11)

ESQUITES GF \$7

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

TRIO OF SALSAS GF \$8

salsa roja, cruda, verde, w/ chips

GUACAMOLE GF \$10

w/ chips

QUESO GF \$10

oaxacan & chihuahua cheese, pickled onion, jalapeño

YUCA FRIES GF \$7

lime, chili powder, serrano ginger aioli

* 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

COCKTAILS



ON TAP

GLASS/PITCHER

QUINCY MARGARITA \$11/42
tequila, lime, Tattersall orange crema

MEZCAL MARGARITA \$12/46
mezcal, lime, Tattersall orange crema

GUAVA MARGARITA \$11/42
tequila, lime, guava juice, guava kombucha

ROSÉ SANGRIA \$11/42
rosé, gin, lemon, grapefruit

PALOMA \$11/42
tequila, grapefruit, lime, bitters

ROSARITO \$11/42
rosé sangria + marg

FROZEN MARGARITA

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 \$5.50

DE LA CALLE! TEPACHE \$5

mango chili
ginger manza
tamarind citrus

OTHER

SKINNY MARGARITA \$12
tequila, lime, agave

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

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

MICHELADA \$9
tecate, house-made clamato blend, tajin, lime

MORELOS SOUR \$12
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

MODIST TINT THC \$10
pineapple raspberry (5mg)

N.A. BEER

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

N.A. COCKTAILS

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

3 PM to 6 PM
HAPPY HOUR

SUNDAY-FRIDAY

- \$8 **QUINCY/GUAVA MARGARITA, PALOMA, ROSE SANGRIA, ROSARITO**
- \$5 **TAP BEERS**
- \$7 **HOUSE WINES**
- \$2 **OYSTERS**
- CHIPS & SALSAS**

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

\$9

refried beans, panela cheese, lettuce, avocado, pickled veggies, mayo

SIDES

BACON

\$5

REFRIED BEANS WITH QUESO

\$4

SCRAMBLED EGGS

\$3

SALSAS

\$2

cruda, roja, verde

GUACAMOLE

\$3

CREMA

\$2

BURRITO

make it a wrap or a bowl!

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

POZOLE (STEW)

DF GF \$11

braised pork, hominy, cilantro, avocado, guajillo peppers, cabbage, radish

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

HOT BEV

COFFEE

drip brew

ESPRESSO

regular or decaf

AMERICANO

regular or decaf

LATTE

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

MATCHA LATTE

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

HOT TEA

rishi flavors

MEXICAN HOT CHOCOLATE

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

CACAO

VE \$6

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

COLD BEV

COLD BREW

on draft

HIBISCUS LEMONADE

lemon, hibiscus flowers

AGUA FRESCA

orange pomegranate lime

HORCHATA

rice milk, cinnamon

ICED HORCHATA MATCHA

rishi matcha iced shaken with our horchata

DE LA CALLE! TEPACHE

tamarind citrus, mango chili, or ginger manzana

SWEETS

selection varies daily!

CHOCOLATE MOLE CUPCAKE

\$6
Vivir mole, chocolate frosting, cocoa nibs
(party size available w/ 48 hour notice)

TRES LECHES CAKE

\$8
milk soaked cake, frosting
(party size available w/ 48 hour notice)

COOKIES

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

MEXICAN CHURCH BAR

\$3.5
cornflakes, marshmallow, touch of cayenne

GUAVA ROLL

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

SWEET EMPANADA

\$4
seasonal flavors

PECAN MINI MUFFINS

NUTS \$0.75

BANANA BREAD

\$2.75

SCONE

\$3.5
seasonal flavors

COCKTAILS

GUAVA-MOSA

\$8
bubbles, guava nectar, guava kombucha

MORNING MARG

\$9
tequila, lime, tattersall orange crema

MICHELADA

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

CARAJILLO

\$8
licor 43, espresso

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

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