

TACOS

Tinga \$4.75 GF

Chipotle-tomato chicken, beans, crema, queso, cilantro, radish

Carnitas GF DF

en adobo \$4.75

Pork shoulder, grilled pineapple, salsa verde, cilantro, red onion

Chorizo \$4.75 GF DF

Red chorizo, salsa verde, serrano, cilantro, onion

Papas \$4.25 GF V

Potato, pickled vegetable, queso fresco, salsa cruda, red onion

Guajillo Chicken \$5.25 GF DF

Seared chicken thighs, salsa roja, white onion, cilantro

Braised

Beef \$5.25

Salsa roja, cilantro, onions GF DF

Pescado \$5.75 DF

Beer battered fish, cabbage, guajillo aioli, red onion

Barbacoa \$5.75 GF DF

Braised lamb, salsa cruda, cilantro, onions

Nopales \$5.00 GF V NUTS

Cactus, caramelized onions, kale, mushrooms, salsa cruda, queso, pickled onions, sesame-peanut salsa, radish

NOT TACOS

CENTRO CRUNCH \$12

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

RICE BOWL \$9 GF V

brown rice, black beans, salsa roja, chipotle crema, lettuce, pico de gallo, pickled jalapeno, queso fresco, cilantro, pickled red onion, (Add Guac \$3 - Add Protein \$4)

CENTRO SALAD \$11

romaine, avocado, queso fresco, sesame-peanut salsa, tomatillo vinaigrette GF V NUTS

QUESADILLA \$8 V

queso, crema, lettuce, flour tortilla, salsa roja side

BURRITO \$9

rice, beans, chipotle crema, queso, pico de gallo, lettuce (Add ons ... \$2 - \$4.50)

ENCHILADAS GF V

verde sauce, avocado, romaine, crema, queso (Black Bean \$10 - Chicken \$11)

SNACKS

OYSTERS*

\$4ea

MOLE VERDE WINGS

mole verde, scallions, tajin \$10 SEEDS

TRAY OF NACHOS \$15

(sharing is caring, best for 3+ peeps) Chihuahua cheese, radish, pickled onion, salsa verde, crema, lettuce, jalapenos, cilantro (add-ons \$3-\$4) GF V

FRIED BRUSSELS

guajillo mayo, queso fresco, sesame-peanut salsa, lime \$12 NUTS

ESQUITES GF \$7

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

TRIO OF SALSAS \$8

w/ chips GF DF VE

GUACAMOLE \$10

w/ chips GF DF VE

QUESO w/ chips \$10

Oaxaca & chihuahua cheese, pickled onion, jalapeno, cilantro GF V

YUCA FRIES \$7 GF V DF

w/Serrano ginger aioli

COCKTAILS ON TAP

GLASS/PITCHER

QUINCY MARGARITA

Tequila, lime, \$11/42
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

FROZEN MARGARITA

The Quincy but frozen

Prickly Pear \$12

Orange Pom \$12

GUAVA GODDESS \$13

SLUSHY
Mezcal, guava nectar, lemon, guava kombucha

CERVEZA BOTTLE OR CAN

CHECK OUT OUR TAPS TOO!

TECATE MEXICO \$4

MODELO ESPECIAL \$6 MEXICO

VICTORIA MEXICO \$6

HARD SELTZER

TOPO CHICO \$6

OTHER SELTZER

MODIST TINT THC \$10

PINEAPPLE RASPBERRY

TRAIL MAGIC THC \$10

LIME MARGARITA

MORE COCKTAILS



SKINNY MARG \$12

Tequila, lime, agave

WAHAKA FLOCKA \$12

Mezcal, Falernum, Cappelletti, lime, jalepeño

BARREL AGED \$14

TEQUILA NEGRONI

Reposado tequila, Cocchi Torino, Cappelletti

MICHELADA \$9

Tecate, Clamato, tomato, Tajin, lime

MORELOS SOUR \$12

Bourbon, dry curaçao, chipotle, lemon, worm salt

OAXACAN OLD \$11

FASHIONED

Mezcal, tequila, agave, bitters

MEXICAN MULE \$11

Tequila, lime, ginger beer

WINE IT'S A ROTATING SELECTION

WHITE, RED, ROSE, & BUBBLES

ZERO PROOF COCKTAILS

CHECK 'EM OUT ONLINE

N.A. BEV

JARRITOS, GINGER BEER, MEXICAN COKE & SPRITE, SPARKLING WATER, TONIC WATER \$4

DIET COKE \$3

HIBISCUS LEMONADE \$5

HORCHATA \$5.50



SUNDAY-FRIDAY

\$8 QUINCY MARGS, PALOMA ROSE SANGRIA, ROSARITO

\$5 TAP BEERS

\$7 HOUSE WINES

\$2 OYSTERS

\$5 CHIPS & SALSAS

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

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.

* 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 111



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