

Centro

TACOS

NOT TACOS

SNACKS

- Barbacoa** DF GF \$6
braised lamb, salsa cruda, raw onion, cilantro
- Carnitas en Adobo** DF GF \$5.25
pork shoulder, grilled pineapple, salsa verde, cilantro, pickled onion
- Braised Beef** DF GF \$5.75
salsa roja, raw onion, cilantro
- Guajillo Chicken** DF GF \$5.75
marinated guajillo chicken thigh, salsa roja, raw onion, cilantro
- Chicken Tinga** GF \$5.25
chipotle, tomato chicken, refried beans, crema, queso fresco, salsa roja, cabbage, radish, cilantro
- Chorizo** DF GF \$5.25
red chorizo, potatoes, salsa verde, raw onion, serrano, cilantro
- Papas** V GF \$4.5
potato, pickled vegetables, queso fresco, salsa cruda, red onion
- Nopales** V GF \$5.25
cured cactus, mushrooms, kale, queso fresco, pickled onion, radish, salsa macha, salsa cruda, cilantro
- Pescado** DF \$6
beer-battered mahi mahi, cabbage, guajillo mayo, pickled onion
- Ground Beef** GF \$4.5
seasoned ground beef, hard corn taco shell, shredded lettuce, diced tomato, sour cream
- Tacos Trio** \$16.5
choice of 3 tacos, side of chips with corn & bean salad
- sub a flour tortilla upon request*
- CENTRO LUNCH SPECIAL**
MON-FRI 11AM-2PM
choice of 2 tacos with a side of chips + salsa roja \$13

- CENTRO CRUNCH** \$13
flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack *(swap beef w/ black beans & rice =V)*
- BIRRIA CRUNCH** \$14
flour tortilla, braised beef, chihuahua cheese, onion, corn tostada, cilantro, consommé
- COOL RANCH CHICKEN CRUNCH** \$13.5
flour tortilla, cool ranch seasoned fried chicken, queso, tomato, lettuce, ranch, corn tostada
- BURRITO** V \$9.5
rice, beans, chipotle crema, shredded cheese, pico de gallo, lettuce *(+ guac \$3, + protein \$4-4.5)*
- CENTRO SALAD** V GF \$13
romaine, avocado, tomatillo vinaigrette, salsa macha, queso fresco, radish, jicama *(+ protein \$4-4.5)*
- QUESADILLA** V \$9
flour tortilla, shredded cheese, crema, salsa roja *(+ guac \$3, protein \$4-4.5)*
- RICE BOWL** V GF \$9.5
rice, black beans, salsa roja, chipotle crema, pico de gallo, lettuce, pickled jalapeño, pickled red onion, queso fresco, cilantro *(+ guac \$3, protein \$4-4.5)*
- ENCHILADAS** V GF \$11.5/12.5
green enchilada sauce, queso fresco, crema, romaine, radish, avocado - *order of 2 (black bean \$10 or chicken tinga \$12.5)*
- TORTILLA SOUP** \$9
avocado, tomato, radish, sour cream, queso fresco, tortilla strips

- (add extra side of salsa \$4, add extra side of chips \$2)*
- CHIPS + GUAC** VE DF GF \$10
- CHIPS + SALSA** VE DF GF \$6
choice of salsa roja, salsa verde, or salsa cruda
- CHIPS + QUESO** V GF \$10
house made queso with peppers and spices
- ELOTE IN A CUP** V GF \$7
corn, guajillo mayo, cilantro, lime, queso fresco, tajin, jalapeño
- WINGS** DF \$13
tajin or cool ranch
- YUCA FRIES** DF V GF \$8.5
lime, chili powder, serrano ginger aioli
- BASKET OF FRIES** V VE \$7
side of malt vinegar mayo
- FRIED BRUSSELS** V GF \$13
guajillo mayo, queso fresco, salsa macha, lime
- NACHOS** V GF \$13
chihuahua cheese, romaine, crema, radish, pickled onion, cilantro, green enchilada sauce, 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 \$4.5
shrimp, leche de tigre, cucumber, lime, habanero, red onion, jicama, cilantro

SWEETS

- TRES LECHES** \$8
milk soaked cake, frosting
- MEXICAN CHURCH BARS** \$4
cornflakes, marshmallow, touch of cayenne
- CHOCOLATE MOLE CUPCAKE** \$6
chocolate frosting, cocoa nibs
- COOKIES** \$4
masa, ginger molasses, brown butter chocolate chip, bunny sugar cookie
- OERO PIE** \$8
- ICE CREAM SANDWICH** GF \$8
brownie, chocolate ice cream, sprinkles
- CHOCO TACO** NUTS \$6
waffle cone, honey & fudge ice cream, chocolate, and peanuts



EVERYWHEN BURGER BAR



BURGERS

chuck/brisket black angus ground beef smashed style on a toasted bun - served with a side of fries or upgrade to tater tots +\$2
(gluten free bun + \$2, add bacon + \$4)

Make it a double! +\$3

- THE PLAIN JANE*** \$11
single patty, American cheese, dill pickles, dijonnaise
- THE NICOLLET*** \$12.5
single patty, American cheese, b&b pickles, iceberg, tomato, red onion, dijonnaise
- THE EVERYWHEN*** \$14.5
double patty, American cheese, special sauce, iceberg, dill pickles, raw onion
- THE SPICY KICK*** \$12
single patty, habanero relish, havarti cheese, guajillo mayo, dill pickles, pickled fresnos
- THE HIGHLAND*** \$14.5
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** V \$7
side of malt vinegar mayo, ketchup
- FRIED CAULI** GF V \$13
tajin seasoning, side of pepita dipping sauce
- TATER TOTS** GF V \$8
side of ranch
- DIPS**
queso \$2, ranch \$2, habanero ranch \$2

EVERYWHEN LUNCH SPECIAL

MON-FRI 11AM-2PM

the plain jane with a side of fries \$12

NOT BURGERS

served with a side of fries

- FRIED CHICKEN SANDWICH** \$13.5
buttermilk brined chicken breast, toasted bun, shredded iceberg lettuce, dill pickles, cool ranch mayo
- MAHI MAHI SANDWICH** \$14
grilled mahi mahi, toasted bun, guacamole, pineapple slaw, guajillo mayo, pickled red onion
- PATTY MELT*** \$12
St. Paul sourdough, single patty, Swiss cheese, caramelized onion, special sauce
- FRISCO MELT*** \$13
St. Paul sourdough, single patty, Swiss cheese, bacon, tomato, malt vinegar mayo
- MUSHROOM MELT** V \$14
St. Paul sourdough, Swiss cheese, oyster mushroom, grilled red onion, dijonnaise, pickled sweet onion *(add beef patty + \$3 each)*

UNDER 12 MENU

kid entrée with choice of carrot sticks, fries, or tortilla chips

- KID BURGER** \$10
single patty, American cheese
- KID HOTDOG** \$7
beef hot dog, served plain on bun
- KID GRILLED CHEESE** \$8
American cheese, white bread
- KID CHICKEN TENDERS** \$9
three chicken tenders
- KID QUESADILLA** \$8
cheddar jack, flour tortilla
- KID TACOS** GF \$9
two ground beef tacos, cheddar jack, corn tortilla

GF Gluten Free V Vegetarian VE Vegan DF Dairy Free

THE COCKTAILS

BY THE GLASS OR PITCHER

TAPPED

- QUINCY MARGARITA** \$12/46
Mi Campo tequila, lime, Tattersall orange crema
- MEZCAL MARGARITA** \$13/50
mezcal, lime, Tattersall orange crema
- GUAVA MARGARITA** \$12/46
Mi Campo tequila, lime, guava nectar, guava kombucha
- ROSÉ SANGRIA** \$12/46
rosé, gin, lemon, grapefruit
- PALOMA** \$12/26
Mi Campo tequila, grapefruit, lime, bitters
- ROSARITO** \$12/46
rosé sangria + marg

SKINNY MARG \$13
tequila, lime, agave nectar

WAHAKA FLOCKA \$13
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 (sub Modelo or Victoria +\$1)

MORELOS SOUR \$13
Cabin Still bourbon, dry curaçao, lemon, chipotle sour, worm salt

APEROL SPRITZ \$12
Aperol, bubbles

OAXACAN OLD FASHIONED \$13
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, regular vanilla, lavender or cinnamon syrup +\$1
- CA CAO** \$6
fermented cacao, vanilla bean (order with water, dairy or non-dairy) add espresso +\$2
- ESPRESSO** \$4
- HOT TEA** \$4
Rishi flavors



SUNDAY-FRIDAY

- \$9 QUINCY MARG, GUAVA MARG, PALOMA, ROSARITO, ROSÉ SANGRIA
- \$5 TAP BEER
- \$8 HOUSE WINES
- \$2 OYSTERS
- \$5 CHIPS & SALSA

MEXICAN MULE \$12
tequila, lime, ginger beer

BLOODY MARY **(SHELLFISH)** \$11
vodka, michelada mix, lime, Tajin, Pacifico beer back

HARD SELTZER

TOPO CHICO \$6
strawberry guava

THC SELTZER

TRANQUILA BY MODIST X CENTRO \$10
mango guava lime Delta 9 THC (5mg)

WINE

BUBBLES

- SPARKLING ROSÉ** \$12/46
La Vielle Ferme, France
- CAVA** \$12/46
Kila, Spain

ROSÉ

CHATEAU L'ERMITE D'AUZAN \$12/46
Chateau L'Ermite d'Auzan, France

WHITE

VINHO VERDE \$9/34
Raza, Portugal

PINOT GRIGIO \$10/38
Fattoria Santa di Terrossa, Italy

SAUVIGNON BLANC \$11/42
Wither Hills, New Zealand

RED

RED BLEND \$9/34
Protocolo, Spain

TEMPRANILLO \$10/38
Viña Eguia, Spain

PINOT NOIR \$14/54
Dough, Oregon

BEER

ASK TO SEE OUR ROTATING TAP LIST!

TECATE \$5
Mexico // can

MODELO ESPECIAL \$6
Mexico // bottle

VICTORIA \$6
Mexico // bottle

N.A. BEER

LAGUNITAS IPNA \$6

LAGUNITAS HOP WATER \$6

CORONA NA \$6

N.A. COCKTAILS

PALO-NO-MA \$7

NOT-A-MARG \$7

NADA MICHELADA \$7

N.A. BEV

DIET COKE \$3.5

MINERAGUA, JARRITOS, \$4

FIJI WATER, GINGER BEER

AURA BORA \$4.5

MEXICAN COKE, SPRITE \$5

DE LA CALLE! TEPACHE \$5

HIBISCUS LEMONADE \$5.5

HORCHATA \$6