

SNACKS TACOS NOT TACOS

- Chips + Guac** † **VE** **DF** **GF** SMALL \$6.5 LARGE \$10.5
- Chips + Salsa** † **VE** **DF** **GF** \$6
choice of roja, verde, or cruda salsa
- Chips + Trio** † **VE** **DF** **GF** \$11
guac, queso, choice of salsa
- Chips + Queso** † **V** **GF** SMALL \$6.5 LARGE \$10.5
house made queso with peppers and spices
- Chips + Pineapple Queso** † **GF** \$13
queso with grilled pineapple and yucca, topped with spicy chorizo and salsa macha
† add extra side of salsa small \$2 or large \$4, add extra side of chips \$2



Yuca Fries **DF** **V** **GF** \$8.50
lime, chili powder, serrano ginger aioli

Dirty Yuca Fries **GF** \$11
chorizo, queso, pickled onions, and jalapeno slices

Nachos **V** **GF** \$13
Chihuahua cheese, romaine, crema, pickled onion, cilantro, salsa verde, pickled jalapeño
(+ black beans \$2, + guac \$3, + protein \$4-4.5)

Oysters* **SHELLFISH** 2 for \$8, 6 for \$24

KIDS

choose a side of chips, carrots, or fries

- Burger** single patty, American cheese
- Quesadilla** cheddar jack, flour tortilla
- Chicken Tenders** (3) chicken tenders
- Tacos** **GF** (2) ground beef, cheddar jack, corn tortilla
- Grilled Cheese** American cheese, white bread
- Hot Dog** beef hot dog, served plain on a bun



- 3PM 6PM SUN-FRI**
- \$9 QUINCY MARG, PALOMA, GUAVA MARG, ROSARITO, ROSÉ SANGRIA \$2ea
 - \$5 TAP BEER
 - \$8 HOUSE WINES - CAVA, ROSÉ, VINHO VERDE, & RED BLEND
 - OYSTERS
 - \$5 CHIPS & SALSA
 - \$8 CHIPS & GUAC
 - \$8 CHIPS & QUESO
 - \$12 NACHOS
 - \$10 WINGS

LUNCH SPECIAL

Choice of 2 tacos \$13
a side of chips + choice of roja, verde, or cruda salsa

Tacos Trio \$16.5
choice of 3 tacos, side of chips and salsa (sub queso +\$2, guac +\$3)

Carnitas en Adobo **DF** **GF** \$5.25
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** \$5.25
chipotle-tomato chicken, refried black beans, crema, queso fresco, salsa roja, cabbage, cilantro

Chorizo **DF** **GF** \$5.25
red chorizo, potatoes, salsa verde, raw onion, serrano, cilantro

Squash Taco **V** **GF** \$4.50
sauteed squash, corn, peppers, tomatoes, queso fresco, serrano peppers, onions, crema

Nopales **BESAME** **V** **GF** \$5.25
cured cactus, mushrooms, kale, queso fresco, pickled onion, salsa macha, salsa cruda, cilantro

Pescado **DF** \$6
beer-battered mahi mahi, cabbage, guajillo mayo, pickled onion

Ground Beef **GF** \$4.50
seasoned ground beef, hard corn taco shell, lettuce, shredded cheese, diced tomato, sour cream

sub a flour tortilla upon request

CRUNCHES

Centro Crunch \$13.5
flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack (swap beef w/ black beans & seasoned rice = **V**)

Birria Crunch \$14.5
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
seasoned rice, black beans, chipotle crema, shredded cheese, pico de gallo, lettuce (+ guac \$3, + protein \$4-4.5)

Quesadilla **V** \$9
shredded cheese, flour tortilla, salsa roja and crema on side (+ guac \$3, protein \$4-4.5)

Rice Bowl **V** **GF** \$9.5
seasoned 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, avocado - order of 2 (black beans \$11.50 or chicken tinga \$12.50)

Elote in a Cup **V** **GF** \$7
corn, guajillo mayo, queso fresco, jalapeño, tajin

Centro Salad **DF** **GF** \$13
romaine, avocado, tomatillo vinaigrette, salsa macha, queso fresco, jicama (+protein \$4-4.5)

Cool Ranch Wings **GF** \$13
cool ranch seasoning, side of guajillo aioli

Tajin Wings **GF** \$13
Tajin seasoning, side of ranch

SWEETS

Cookie \$4
masa, brown butter, ginger molasses, chocolate chip, bunny sugar cookie

Tres Leches \$8
milk soaked cake, frosting

Mexican Church Bars \$4
cornflakes, marshmallow, touch of cayenne

Choco Taco **NUTS** \$7
waffle cone, honey & fudge ice cream, chocolate, and peanuts

Chocolate Mole Cupcake \$6

Oreo Cream Pie \$8

GF Gluten Free **V** Vegetarian **VE** Vegan **DF** Dairy Free

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 + \$3)

Make it a double! +\$4

THE PLAIN JANE* \$13
single patty, American cheese, dill pickles, dijonaise

THE NICOLLET* \$14
single patty, American cheese, b&b pickles, iceberg, tomato, red onion, dijonaise

THE EVERYWHEN* \$16
double patty, American cheese, special sauce, iceberg, dill pickles, raw onion

THE SPICY KICK* \$13
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** \$13
rice & bean patty, American cheese, b&b pickles, tomato, red onion, iceberg, dijonaise

SIDES

BASKET OF FRIES **VE** **V** \$7
side of mayo

FRIED CAULIFLOWER **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

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, dijonaise, pickled sweet onion (add beef patty + \$4 each)

EVERYWHEN LUNCH SPECIAL MON-FRI 11AM-2PM

the plain jane with a side of fries \$12

* 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.

TAP COCKTAILS = WINE

- QUINCY MARGARITA** TAP/PITCHERS \$12/46
Mi Campo tequila, lime, Tattersall orange crema add a Grand Marnier float +\$3
- MEZCAL MARGARITA** \$13/50
mezcal, lime, Tattersall orange crema
- GUAVA MARGARITA** \$12/46
Mi Campo tequila, guava, lime, grapefruit
- ROSÉ SANGRIA** \$12/46
rosé, gin, lemon, grapefruit
- PALOMA** \$12/46
Mi Campo tequila, grapefruit, lime
- ROSARITO** \$12/46
rosé sangria + quincy margarita

- BUBBLES**.....
SPARKLING ROSÉ \$12/46
La Vielle Ferme, France
- CAVA** \$12/46
Kila, Spain
- ROSÉ**.....
CHATEAU L'ERMITTE D'AUZAN \$12/46
France
- RED**.....
- RED BLEND** \$9/34
Protocolo, Spain
- TEMPRANILLO** \$10/38
Viña Eguia, Spain
- WHITE**.....
VINHO VERDE \$9/34
Raza, Portugal
- PINOT GRIGIO** \$10/38
Fattoria Santa di Terrossa, Italy
- SAUVIGNON BLANC** \$11/42
Wither Hills, New Zealand
- PINOT NOIR** \$14/54
Dough, Oregon

COCKTAILS

- SKINNY MARG** \$13
tequila, lime, agave nectar
- WAHAKA FLOCKA** (NUTS) \$13
mezcal, falernum, lime Cappelletti, jalapeño
- BARREL AGED TEQUILA NEGRONI** \$14
repósado tequila, sweet vermouth, Cappelletti
- MICHELADA** (SHELLFISH) \$9
w/ Tecate, house-made clamato blend, tajin, lime (sub Modelo, Victoria, or Corona +\$1)
- APEROL SPRITZ** \$12
Aperol, bubbles
- OAXACAN OLD FASHIONED** \$13
tequila, mezcal, agave, bitters
- MEXICAN MULE** \$12
tequila, lime, ginger beer
- BLOODY MARY** \$11
vodka, michelada mix, lime, Tajin, Pacifico beer back
- MORELOS SOUR** \$13
Cabin Still bourbon, dry curaçao, lemon, chipotle sour, worm salt

FROZEN

- MARGARITA -** \$12
frozen version of Quincy Marg add a Grand Marnier float +\$3 (strawberry, prickly pear, orange pom +\$1)
- PIÑA COLADA** \$12
rum, pineapple, coconut, lime (planteray pineapple float +\$3)

N.A. = N.A. COCKTAILS =

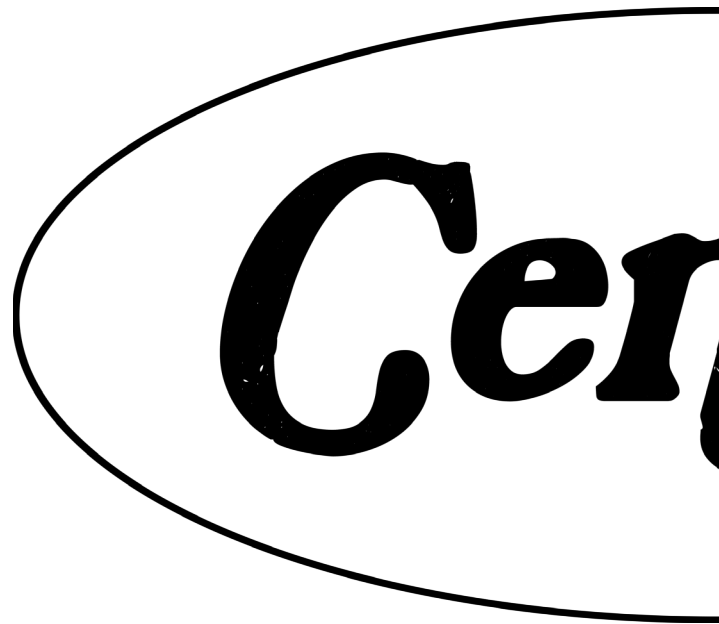
- DIET COKE** \$3.5
- MINERAGUA, FIJI WATER** \$4
- AURA BORA** \$4.5
- JARRITOS, GINGER BEER, MEXICAN COKE, SPRITE** \$5
- DE LA CALLE! TEPACHE** \$5
- HIBISCUS LEMONADE** \$5.5
- HORCHATA** \$6
- PALO-NO-MA** \$7
- NOT-A-MARG** \$7
- NADA MICHELADA** \$7
- N.A. BEER** =====
- LAGUNITAS IPNA** \$6
- LAGUNITAS HOP WATER** \$6
- CORONA NA** \$6

BOTTLES = CANS

- MILLER LITE** \$5
- MODELO** \$6
- VICTORIA** \$6
- TOPO CHICO SELTZER** \$6
- TECATE** \$5
- MODIST TINT** \$10
rotating flavor Delta 9 THC (5mg)

TAP BEER

- PACIFICO 4.4% ABV** \$7
- FREISCHUTZ 4.8% ABV** \$7
falling knife // german style pilsner
- COW BELL 5.2% ABV** \$7
Urban Gowler // cream ale
- PINK RABBIT 5.1% ABV** \$7
indeed // pilsner, hibiscus, lime
- LORETTA'S DARK LAGER 5.2% ABV** \$7
indeed // dark lager
- FALSE PATTERN 5.5% ABV** \$7
modist // hazy pale ale
- SIZE 7 7% ABV** \$7
steel toe // IPA
- SSIPPI' SQUEEZE 6% ABV** \$8
56 brewing // hazy IPA



SNACKS

TACOS

NOT TACOS

Chips + Guac † **VE** **DF** **GF** SMALL \$6.5 LARGE \$10.5

Chips + Salsa † **VE** **DF** **GF** \$6
choice of roja, verde, or cruda salsa

Chips + Trio † **VE** **DF** **GF** \$13
guac, queso, choice of salsa

Chips + Queso † **V** **GF** SMALL \$6.5 LARGE \$10.5
house made queso with peppers and spices

Chips + Pineapple Queso † **GF** \$13
queso with grilled pineapple and yucca, topped with spicy chorizo and salsa macha

† add extra side of salsa
small \$2 or large \$4,
add extra side of chips \$2



Yuca Fries **DF** **V** **GF** \$8.50
lime, chili powder, serrano ginger aioli

Dirty Yuca Fries **GF** \$11
chorizo, queso, pickled onions, pickled jalapeño

Nachos **V** **GF** \$13
Chihuahua cheese, romaine, crema, radish, pickled onion, cilantro, salsa verde, pickled jalapeño
(+ black beans \$2, + guac \$3, + protein \$4-4.5)

Oysters* **SHELLFISH** 2 for \$8, 6 for \$24

KIDS

choose a side of chips, carrots, or fries

Burger
single patty, American cheese

Quesadilla
cheddar jack, flour tortilla

Chicken Tenders
(3) chicken tenders

Tacos **GF**
(2) ground beef, cheddar jack, corn tortilla

Grilled Cheese
American cheese, white bread

Hot Dog
beef hot dog, served plain on a bun

3PM
6PM
SUN-FRI



HAPPY HOUR

\$9 QUINCY MARG, PALOMA,
GUAVA MARG,
ROSARITO, \$2ea OYSTERS
ROSÉ SANGRIA \$5 CHIPS & SALSA
\$5 TAP BEER \$8 CHIPS & GUAC
\$8 HOUSE WINES - CAVA, \$8 CHIPS & QUESO
ROSÉ, VINHO VERDE, & \$12 NACHOS
RED BLEND \$10 WINGS

LUNCH SPECIAL

Choice of 2 tacos \$13
a side of chips + choice of roja, verde, or cruda salsa

Tacos Trio \$16.5
choice of 3 tacos, side of chips and salsa (sub queso +\$2, guac +\$3)

Carnitas en Adobo **DF** **GF** \$5.25
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** \$5.25
chipotle-tomato chicken, refried black beans, crema, queso fresco, salsa roja, cabbage, cilantro

Chorizo **DF** **GF** \$5.25
red chorizo, potatoes, salsa verde, raw onion, serrano, cilantro

Squash Taco **V** **GF** \$4.50
sauteed squash, corn, peppers, tomatoes, queso fresco, serrano peppers, onions, crema

Nopales **SESAME** **V** **GF** \$5.25
cured cactus, mushrooms, kale, queso fresco, pickled onion, salsa macha, salsa cruda, cilantro

Pescado **DF** \$6
beer-battered mahi mahi, cabbage, guajillo mayo, pickled onion

Ground Beef **GF** \$4.50
seasoned ground beef, hard corn taco shell, lettuce, shredded cheese, diced tomato, sour cream

sub a flour tortilla upon request

CRUNCHES

Centro Crunch \$13.5
flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack (swap beef w/ black beans & seasoned rice = **V**)

Birria Crunch \$14.5
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
seasoned rice, black beans, chipotle crema, shredded cheese, pico de gallo, lettuce (+ guac \$3, + protein \$4-4.5)

Quesadilla **V** \$9
shredded cheese, flour tortilla, salsa roja and crema on side (+ guac \$3, protein \$4-4.5)

Rice Bowl **V** **GF** \$9.5
seasoned 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, avocado - order of 2 (black beans \$11.50 or chicken tinga \$12.50)

Elote in a Cup **V** **GF** \$7
corn, guajillo mayo, queso fresco, jalepeño, tajin

Centro Salad **DF** **GF** \$13
romaine, avocado, tomatillo vinaigrette, salsa macha, queso fresco, jicama (+protein \$4-4.5)

Cool Ranch **GF** \$13
cool ranch seasoning, side of guajillo aioli

Tajin **GF** \$13
Tajin seasoning, side of ranch

SWEETS

Cookie \$4
masa, brown butter, ginger molasses, chocolate chip, bunny sugar cookie

Tres Leches \$8
milk soaked cake, frosting

Mexican Church Bars \$4
cornflakes, marshmallow, touch of cayenne

Choco Taco **NUTS** \$7
waffle cone, honey & fudge ice cream, chocolate, and peanuts

Chocolate Mole Cupcake \$6

Oreo Cream Pie \$8

GF Gluten Free **V** Vegetarian **VE** Vegan **DF** Dairy Free

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 tots or waffle fries +\$2 (gluten free bun + \$2, add bacon + \$3)

Make it a double! +\$4

THE PLAIN JANE* \$13
single patty, American cheese, dill pickles, dijonaise

THE NICOLLET* \$14
single patty, American cheese, b&b pickles, iceberg, tomato, red onion, dijonaise

THE EVERYWHEN* \$16
double patty, American cheese, special sauce, iceberg, dill pickles, raw onion

THE SPICY KICK* \$13
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** \$13
rice & bean patty, American cheese, b&b pickles, tomato, red onion, iceberg, dijonaise

SIDES

BASKET OF FRIES **VE** **V** \$7
side of mayo

FRIED CAULIFLOWER **GF** **V** \$13
tajin seasoning, pepita dipping sauce & habanero ranch

TATER TOTS **GF** **V** \$8
side of ranch

DIPS
queso \$2, ranch \$2, habanero ranch \$2

NOT BURGERS

served with a side of fries or upgrade to tots or waffle fries \$2
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, gaujillo 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, dijonaise, pickled sweet onion (add beef patty + \$4 each)

EVERYWHEN LUNCH SPECIAL
MON-FRI 11AM-2PM
THE PLAIN JANE with a side of fries

* 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, treenuts, and milk. For more information, please speak with a manager.

TAP COCKTAILS = WINE

QUINCY MARGARITA TAP/PITCHERS
Mi Campo tequila, lime, Tattersall
orange crema add a Grand Marnier float +\$3 \$12/46

MEZCAL MARGARITA \$13/50
mezcal, lime, Tattersall orange crema

GUAVA MARGARITA \$12/46
Mi Campo tequila, guava, lime, grapefruit

ROSÉ SANGRIA \$12/46
rosé, gin, lemon, grapefruit

PALOMA \$12/46
Mi Campo tequila, grapefruit, lime

ROSARITO \$12/46
rosé sangria + quincy margarita

BUBBLES.....
SPARKLING ROSÉ \$12/46
La Vielle Ferme, France

CAVA \$12/46
Kila, Spain

ROSÉ.....
CHATEAU L'ERMITE D'AUZAN \$12/46
France

RED.....
RED BLEND \$9/34
Protocolo, Spain

TEMPRANILLO \$10/38
Viña Eguia, Spain

WHITE.....
VINHO VERDE \$9/34
Raza, Portugal

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

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

PINOT NOIR \$14/54
Dough, Oregon

COCKTAILS

SKINNY MARG \$13
tequila, lime, agave nectar

WAHAKA FLOCKA (NUTS) \$13
mezcal, falernum, lime
Cappelletti, jalapeño

BARREL AGED TEQUILA NEGRONI \$14
repósado tequila, sweet vermouth, Cappelletti

MICHELADA (SHELLFISH) \$9
w/ Tecate, house-made clamato blend, tajin, lime
(sub Modelo, Victoria, or Corona +\$1)

APEROL SPRITZ \$12
Aperol, bubbles

OAXACAN OLD FASHIONED \$13
tequila, mezcal, agave, bitters

MEXICAN MULE \$12
tequila, lime, ginger beer

BLOODY MARY \$11
vodka, michelada mix, lime, Tajin, Pacifico beer back

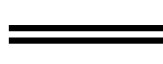
MORELOS SOUR \$13
Cabin Still bourbon, dry curaçao, lemon, chipotle sour, worm salt

FROZEN

MARGARITA - PIÑA COLADA \$12
frozen version of Quincy Marg add a Grand Marnier float +\$3 (strawberry, prickly pear, orange pom +\$1)
rum, pineapple, coconut, lime (planteray pineapple float +\$3)

N.A. = N.A. COCKTAILS =

DIET COKE \$3.5
MINERAGUA, FIJI WATER \$4
AURA BORA \$4.5
JARRITOS, GINGER BEER, MEXICAN COKE, SPRITE \$5
DE LA CALLE! TEPACHE \$5
HIBISCUS LEMONADE \$5.5
HORCHATA \$6

PALO-NO-MA \$7
NOT-A-MARG \$7
NADA MICHELADA \$7
N.A. BEER 
LAGUNITAS IPNA \$6
LAGUNITAS HOP WATER
CORONA NA \$6

BOTTLES & CANS

MODELO \$6 **TECATE** \$5
VICTORIA \$6 **MODIST TINT** \$10
rotating flavor
Delta 9 THC (5mg)
TOPO CHICO SELTZER \$6

TAP BEER

HAMM'S 4.7% ABV \$5
PACIFICO 4.4% ABV \$7
PRAGMATIC PILS 4.8% ABV \$7
pyres // czech pilsner
PINK RABBIT 5.1% ABV \$7
indeed // pilsner, hibiscus, lime
MEXICAN HONEY LIGHT 5.2% ABV \$7
indeed // light lager
FALSE PATTERN 5.5% ABV \$7
modist // hazy pale ale
SIZE 7 7% ABV \$7
steel toe // IPA
SSIPPI' SQUEEZE 6% ABV \$8
56 brewing // hazy IPA

