

SNACKS



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

SIDES

Black bean **VE** **V** **GF** \$2.50

Rice **VE** **V** **GF** \$2.50

Tortilla Side **VE** **V** **GF** \$2.50

LUNCH SPECIALS

MON-FRI // 11AM-2PM

Choice of 2 Tacos

a side of chips + choice of roja, verde, or cruda salsa **\$13**

TACOS

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

KIDS

choose a side of chips or carrots

Quesadilla \$8
cheddar jack, flour tortilla

Tacos **GF** \$9
two ground beef tacos, cheddar jack, corn tortilla

NOT TACOS

Burrito **V** \$9.5
flour tortilla, 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

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

HAPPY HOUR

3PM
6PM
SUN-FRI



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

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



JOIN THE CLUB

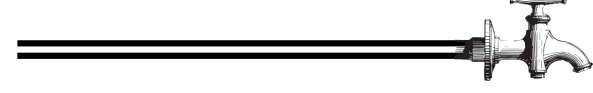
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GF Gluten Free **V** Vegetarian **VE** Vegan **DF** Dairy Free

★ 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**..... **WHITE**
- CAVA** \$12/46 **VINHO VERDE** \$9/34
Kila, Spain Raza, Portugal
- ROSÉ**
- CHATEAU L'ERMITE D'AUZAN** \$12/46 **PINOT GRIGIO** \$10/38
France Fattoria Santa di Terrossa, Italy
- RED**
- RED BLEND** \$9/34 **TEMPRANILLO** \$10/38
Protocolo, Spain Viña Eguia, Spain

COCKTAILS =

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

FROZEN

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

N.A.

- 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
- N.A. COCKTAILS** =
- PALO-NO-MA** \$7
- NOT-A-MARG** \$7
- NADA MICHELADA** \$7

BOTTLES & CANS

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

TAP BEER = =

- PACIFICO** 4.4% ABV \$7
- LONELY BLONDE** 4.8% ABV \$7
fulton // american blonde ale
- PINK RABBIT** 5.1% ABV \$7
indeed // pilsner, hibiscus, lime
- 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

N.A. BEER

- LAGUNITAS IPNA** \$6
- LAGUNITAS HOP WATER** \$6
- CORONA NA** \$6

