

SNACKS

Chips + Guac † VE DF GF \$10

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

Chips + Queso † V GF \$10
house made queso with peppers and spices
† add extra side of salsa \$4, add extra side of chips \$2

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

Ceviche SHELLFISH DF GF \$14.50
shrimp, leche de tigre, cucumber, lime, habanero, red onion, jicama, cilantro

Fried Brussels SESAME V GF \$13
guajillo mayo, queso fresco, salsa macha, lime

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

Basket of Fries VE V \$7
side of malt vinegar mayo

SALADS

HALF/FULL

Centro DF GF \$7/13
romaine, avocado, tomatillo vinaigrette, salsa macha, queso fresco, radish, jicama
(+ black beans \$2, +protein \$4-4.5)

Taco V GF \$12
romaine, shredded cheese, kalamata olives, pico de gallo, tomato, cilantro, sour cream dressing
(+ black beans \$2, + seasoned ground beef \$4, + guajillo chicken \$4.5)

Caesar FISH V GF \$7/13
romaine, adobo caesar dressing, seasoned tortilla strips, queso fresco (+protein \$4-4.5)

LUNCH SPECIALS
MON-FRI // 11AM-2PM

Choice of 2 tacos \$13
a side of chips + salsa roja

Bina's Burger \$11
side of fries, make it a double +\$3

TACOS

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 \$5.5
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, radish, cilantro

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

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

Papas V GF \$4.5
potatoes, pickled vegetables, salsa cruda, queso fresco

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

Ground Beef GF \$5.75
seasoned ground beef, hard corn taco shell, shredded lettuce, diced tomato, sour cream

Tacos Trio \$16.5
choice of 3 tacos, seasoned rice, and black beans
sub any taco to a flour tortilla upon request

CRUNCHES

Centro Crunch \$13
flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack
(swap beef w/ black beans + seasoned 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

NOT TACOS

Burrito V \$9.5
seasoned rice, black beans, chipotle crema, Chihuahua cheese, pico de gallo, lettuce
(+ guac \$3, + protein \$4-4.5)

Quesadilla V \$9
cheddar monterey jack blend, flour tortilla, salsa 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, 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 beans \$11.50 or chicken tinga \$12.50)

Elote V GF \$7
sweet corn, guajillo mayo, cilantro, lime, queso fresco, Tajin

Bina's Burger* \$13
OUR DIVE BAR GUEST STAR!
wagyu-butter burger, smashed onions, american cheese, pickles, Bina sauce (+ make it a double \$3, gluten free bun \$2)

WINGS

Mole Verde DF GF \$13
mole verde, scallions, Tajin

Cool Ranch GF \$13.5
cool ranch seasoning, side of guajillo mayo

Tajin GF \$13
Tajin seasoning, side of ranch

TORTAS

Chorizo DF \$13
chorizo, mayo, lettuce, pickled onion, pickled jalapeno

Chicken DF \$13
chicken tinga, mayo, lettuce, tomato, radishes, pickled onion

Seared Queso Fresco V \$13
seared queso fresco, mayo, lettuce, pickled vegetables, pico de gallo

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 - ginger molasses - brown butter chocolate chip - bunny sugar cookie

Tres Leches \$8
milk soaked cake, frosting

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

Chocolate Mole Cupcake \$6
chocolate frosting

Choco Taco NUTS \$6
waffle cone, honey & fudge ice cream, chocolate, and peanuts

Ice Cream Sandwich GF \$7
brownie, chocolate ice cream, sprinkles

KIDS

choose a side of chips, carrots, or fries

Burger* \$10
single patty, American cheese

Chicken Tenders \$9
three chicken tenders

Quesadilla \$8
cheddar jack, flour tortilla

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

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

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

ROSARITO \$12/46
rosé sangria + quincy margarita

BUBBLES.....

SPARKLING ROSÉ \$12/46
La Vieille 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

CHARDONNAY \$15/58
Miguel Torres, Chile

CABERNET \$13/50
Matchbook, California

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
reposado tequila, sweet vermouht, 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

BOTTLES = CANS

MILLER LITE \$5

BUD LIGHT \$5

BUDWEISER \$5

MODELO \$6

CORONA \$6

VICTORIA \$6

TOPO CHICO SELTZER \$6

TECATE \$5

LOON JUICE \$7

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

FROZEN

MARGARITA - Made with Mi Campo Tequila

lime \$12

prickly pear \$13

orange pom \$13

strawberry \$13

GUAVA GODDESS \$13
mezcal, Tattersall creme de fleur, guava nectar, lemon, guava kombucha

N.A.

DIET COKE \$3.5

MINERAGUA, FIJI WATER \$4

JARRITOS, GINGER BEER, MEXICAN COKE, SPRITE \$5

AURA BORA \$4.5

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

N.A. BEER =====

LAGUNITAS IPNA \$6

LAGUNITAS HOP WATER \$6

CORONA NA \$6

TAP BEER

MICHELOB GOLDEN LIGHT 4.1% ABV \$5

COORS LIGHT 4.2% ABV \$5

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

MEXICAN HONEY LIGHT 5.2% ABV \$7
indeed // light lager

SIZE 7 7% ABV \$7
steel toe // IPA

ZOMBIE DUST 6.5% ABV \$8
3 floyds // pale ale

SSIPPI' SQUEEZE 6% ABV \$8
56 brewing // hazy IPA

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