

SNACKS

TACOS

NOT TACOS

HAPPY HOUR

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 pickled jalapeño 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

Basket of Fries **VE** **V** \$7

side of mayo

SALADS

Centro **DF** **GF** \$13

romaine, avocado, tomatillo vinaigrette, salsa macha, queso fresco, jicama
(+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)

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 \$13

a side of chips + choice of roja, verde, or cruda salsa

Bina's Burger \$12

side of chips, make it a double +\$3

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, cheddar jack, tomato, romaine, ranch, corn tostada

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 **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 in a Cup **V** **GF** \$7

corn, guajillo mayo, queso fresco, jalepeño, tajin

Bina's Burger* \$14

OUR DIVE BAR GUEST STAR!
wagyu-butter burger, smashed onions, american cheese, pickles, Bina sauce, served with a side of chips (+ make it a double \$3, gluten free bun \$2, upgrade side of fries \$2)

WINGS

Cool Ranch **GF** \$13

cool ranch seasoning, side of guajillo aioli

Tajin **GF** \$13

Tajin seasoning, side of ranch

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



\$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

centrompls.com/loyalty-program/

Spend dollars, receive points, get sweet deals

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**

SPARKLING ROSÉ \$12/46 **VINHO VERDE** \$9/34
La Vielle Ferme, France Raza, Portugal

CAVA \$12/46 **PINOT GRIGIO** \$10/38
Kila, Spain Fattoria Santa di Terrossa, Italy

ROSÉ

CHATEAU L'ERMITE D'AUZAN \$12/46 **SAUVIGNON BLANC** \$11/42
France Wither Hills, New Zealand

RED

RED BLEND \$9/34 **PINOT NOIR** \$14/54
Protocolo, Spain Dough, Oregon

TEMPRANILLO \$10/38
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 Cappelletti, jalapeño tequila, mezcal, agave, bitters

BARREL AGED TEQUILA NEGRONI \$14 **MEXICAN MULE** \$12
reposado tequila, sweet vermouth, Cappelletti tequila, lime, ginger beer, agave nectar

MICHELADA (SHELLFISH) \$9 **BLOODY MARY** \$11
w/ Tecate, house-made clamato blend, tajin, lime (sub Modelo, Victoria, or Corona +\$1) 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**
frozen version of Quinzy Marg \$12 rum, pineapple, coconut, lime (planteray pineapple float +\$3)

(strawberry, prickly pear, orange pom +\$1)

N.A. = N.A. COCKTAILS =

DIET COKE \$3.5 **PALO-NO-MA** \$7

MINERAGUA, FIJI WATER \$4 **NOT-A-MARG** \$7

AURA BORA \$4.5 **NADA MICHELADA** \$7

JARRITOS, GINGER BEER, MEXICAN COKE, SPRITE \$5 **N.A. BEER** =

DE LA CALLE! TEPACHE \$5 **LAGUNITAS IPNA** \$6

HIBISCUS LEMONADE \$5.5 **LAGUNITAS HOP WATER** \$6

HORCHATA \$6 **CORONA NA** \$6

BOTTLES = CANS

MILLER LITE \$5 **TOPO CHICO SELTZER** \$6

BUD LIGHT \$5 **LOON JUICE** \$7

BUDWEISER \$5 **TECATE** \$5

MODELO \$6 **MODIST TINT** \$10
rotating flavor Delta 9 THC (5mg)

CORONA \$6

VICTORIA \$6

TAP BEER

HAMM'S 4.7% ABV \$5

PACIFICO 4.4% ABV \$7

BIG WAVE 4.4% ABV \$7
kona brewing // golden ale

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

EPA 6.5% ABV \$7
summit // english pale ale

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

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

