

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 \$12

side of chips, 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

Papas V GF \$4.5

potato, pickled vegetables, queso fresco, salsa cruda, red onion

Nopales SESAME 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 \$4.50

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

CRUNCHES

Centro Crunch \$13

flour tortilla, seasoned ground beef, crema, queso, corn tostada, romaine, tomato, cheddar jack
(swap beef w/ black beans & seasoned rice = GF)

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, 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, 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 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 \$7

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	WHITE	
SPARKLING ROSÉ \$12/46	VINHO VERDE \$9/34	
La Vielle Ferme, France		
CAVA \$12/46	PINOT GRIGIO \$10/38	
Kila, Spain		
ROSÉ	SAUVIGNON BLANC \$11/42	
CHATEAU L'ERMITE D'AUZAN \$12/46	Wither Hills, New Zealand	
France		
RED	CHARDONNAY \$15/58	
RED BLEND \$9/34	Miguel Torres, Chile	
Protocolo, Spain		
TEMPRANILLO \$10/38	CABERNET \$13/50	
Viña Eguia, Spain		
Matchbook, California		
PINOT NOIR \$14/54		
Dough, Oregon		

COCKTAILS

SKINNY MARG \$13	APEROL SPRITZ \$12
tequila, lime, agave nectar	
WAHAKA FLOCKA ^(NUTS) \$13	OAXACAN OLD FASHIONED \$13
mezcal, falernum, lime Cappelletti, jalapeño	
BARREL AGED TEQUILA NEGRONI \$14	MEXICAN MULE \$12
reposado tequila, sweet vermouth, Cappelletti	
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 - <i>Made with Mi Campo Tequila</i>	GUAVA GODDESS
lime \$12	mezcal, Tattersall creme \$13
prickly pear \$13	de fleur, guava nectar, \$13
orange pom \$13	lemon, guava kombucha \$13
strawberry \$13	

N.A. = N.A. COCKTAILS =

DIET COKE \$3.5	PALO-NO-MA \$7
MINERAGUA, FIJI WATER \$4	NOT-A-MARG \$7
JARRITOS, GINGER BEER, MEXICAN COKE, SPRITE \$5	NADA MICHELADA \$7
AURA BORA \$4.5	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	TECATE \$5	
BUD LIGHT \$5	LOON JUICE \$7	
BUDWEISER \$5	TRANQUILA BY MODIST X CENTRO \$10	
MODELO \$6	mango guava lime Delta 9 THC (5mg)	
CORONA \$6		
VICTORIA \$6		
TOPO CHICO SELTZER \$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	

