

centro

cocina mexicana

COCTELES \$14

- CENTRO COLADA**
CARAMELIZED PINEAPPLE-INFUSED RUM, COCONUT PUREE, PINEAPPLE, SIMPLE
- PALOMA**
TEQUILA, LIME, AGAVE, GRAPEFRUIT, SODA, TAJIN
- MEXICAN MULE**
TEQUILA, LIME, FEVER TREE GINGER BEER, BITTERS
- CORAZON DE OAXACA**
MEZCAL, AZTEC BITTERS, SIMPLE
- LA ROSA**
TEQUILA, LIME, SIMPLE, ROSE WATER, EDIBLE FLOWER
- LOS CUATES**
DRAUGHT BEER, SHOT OF TEQUILA

18% Gratuity on parties 6+
2 Hour Time Limit Per Table (Manager Discretion)

MARGARITAS

- CENTRO MARGARITA** 13
TEQUILA, HOUSE MADE AGAVE, LIME
- CILANTRO MARGARITA** 14
TEQUILA, JALAPEÑO SIMPLE, LIME
- MARGARITA ESPECIAL** 16
REPOSADO, COINTREAU, LIME
- OAXACA MARGARITA** 14
MEZCAL, LIME, HOUSE MADE AGAVE, TAJIN
- CADILLAC MARGARITA** 18
EL CRISTIANO SILVER, ORANGE LIQUEUR, LIME, GRAND MARNIER

COCKTAIL CARAFES

SERVES 4-5

- CENTRO MARGARITA \$50
- INFUSION MARGARITA \$56
- PALOMA \$56

CERVEZA \$7

PLEASE ASK SERVER FOR CURRENT SELECTION

- MICHELADA** 10
TOMATO, LIME, TABASCO, WORCESTERSHIRE
- CHELADA** 10
LIME, SALT

VINO

BLANCO

- CARMEL ROAD CHARDONNAY 10/40
- NAVARRO CHARDONNAY 15/60
- MASON SAUVIGNON BLANC 13/48
- WHISPERING ANGEL ROSÉ 13/52
- CHANDON 187_{ML} SPLITS 13

ROJO

- CARMEL ROAD CABERNET 10/40
- NAVARRO PINOT NOIR 15/60
- CAMPO VIEJO TEMPRANILLO 12/48

INFUSIONES \$15

Infusions are made in house and change seasonally

-- Shot or Cocktail --

- STRAWBERRY & HIBISCUS
- MANGO BERRIES ANNIVERSARY
- CARAMELIZED-PINEAPPLE JALAPEÑO HABANERO
- PINEAPPLE HABANERO -SEASONAL FLAVORS-

JOIN US FOR BRUNCH NEXT TIME!



SATURDAY & SUNDAY 10AM - 2PM