

SHARED PLATOS

MEXICAN STREET CORN | 12 GF NF
grilled sweet corn on the cob / achiote butter
cotija cheese / cilantro lime crema / tajin

THREE AMIGOS | 16 GF NF V
salsa roja / guacamole / queso sauce
house chips

QUESO FUNDIDO | 15 GF NF
choice of chorizo or soyrito / green chili
pico de gallo / cotija cheese / house chips

ROASTED RED PEPPER HUMMUS | 17 NF V
seasonal vegetable crudité / grilled naan

CARNE ASADA FRIES* | 19 NF
marinated skirt steak / queso sauce
cotija cheese / chipotle aioli
cilantro lime crema / pico de gallo / guacamole

SHRIMP AJI PANCA AGUACHILE | 18 GF NF DF
compressed cucumber / pickled onion
radish / avocado / fresno & jalapeño peppers
house chips

ENSALADAS

AHI TUNA AVOCADO* | 21 GF DF
baby arugula / frisée / jicama / hominy
pistachios / pomegranates / prickly pear-balsamic
reduction / honey-lemon emulsion

PROTEIN BOWL | 26 GF NF DF
seasonal greens / hibiscus pickled cabbage
mixed peppers / jicama / roasted yam
avocado / seed granola / smoked chili vinaigrette
choice of citrus grilled chicken, sonoran shrimp,
salmon or carne asada

KALE CAESAR | 14 NF
artisan romaine / baby kale / grana padano / garlic
crouton / charred chili caesar
add citrus grilled chicken | 9
sonoran shrimp | 12
salmon | 12

CENTRO COBB | 26 GF NF
artisan romaine / charred corn
crispy sonoran black beans / cherry tomatoes
tortilla strips / agave bacon / queso fresco
cilantro vinaigrette
choice of citrus grilled chicken, sonoran shrimp,
salmon or carne asada

PLATILLOS

BEEF BIRRIA FLAUTAS | 21 NF
oaxaca cheese / green chili / consommé
tomatillo salsa / served over arroz verde

CHICKEN TINGA TOSTADAS | 22 NF
spiced black bean spread / cilantro lime crema
pickled onion / purple cabbage / cotija cheese
salsa roja / served over arroz verde

CENTRO SONORAN CHEESEBURGER | 19 NF
hatch chile cheddar / charred corn pico
lettuce / smoked chili aioli / brioche bun
french fries, sweet potato tots or side salad
substitute impossible meat | 4

QUESADILLA OAXACA | 18 NF
oaxaca cheese / pico de gallo / guacamole
salsa roja
choice of fajita veggies, chicken tinga, carne asada
or sonoran shrimp

CENTRO BURRO | 23 NF
choice of carne asada or chicken tinga
pico de gallo / spiced black bean spread
guacamole / cotija cheese
served over arroz verde & topped with salsa roja

TACOS (TWO TACOS PER ORDER)
locally made corn tortillas served with molcajete
salsa & house-made spicy seasonal escabeche.

BAJA COCONUT SHRIMP | 19 NF
cabbage / cilantro lime crema / pico de gallo

BLACKENED FISH | 19 NF GF DF
mahi mahi / cabbage / chipotle aioli
pico de gallo

MOJO MARINATED CARNE ASADA | 18 GF NF DF
marinated skirt steak / cabbage / jalapeño
avocado salsa / onions / cilantro

CHICKEN TINGA | 17 NF GF
cabbage / cilantro lime crema
pico de gallo / cotija

PORK AL PASTOR | 18 NF GF DF
jalapeño avocado salsa / grilled onions
grilled pineapple / cabbage

MUSHROOM AND YAM | 18 GF NF VV
charred poblanos / onions / chipotle aioli
cabbage

SIDES

PAPPAS FRITAS | 8
SWEET POTATO TOTS | 8
SIDE SALAD | 6

GUACAMOLE | 6
QUESO | 6
AVOCADO | 4

SEASONAL FRUIT | 7
FROZEN FRUIT | 8

POSTRES

BUÑUELOS | 10 NF
orange scented whipped cream / berries
spiced caramel

STRAWBERRY CHEESECAKE TART | 10 NF
fresh strawberries / matcha anglaise / lime

PASTEL DE MAIZ | 10 NF
guava / sweet cream custard
PALETA | 6 NF GF
ask about our seasonal flavors

BEER SELECTION

DRAFT | 8
New Belgium Voodoo Ranger Juicy Haze IPA
Huss Brewing Copper State IPA
Huss Brewing Arizona Light Lager
Four Peaks Kilt Lifter Amber Ale
O.H.S.O. 89 Ale
The Shop Church Music Juicy IPA
Barrio Blonde Ale

DOMESTIC | 7
Bud Light / Michelob Ultra
Coors Light / Miller Lite

PREMIUM | 8
Samuel Adams Seasonal / Lagunitas DayTime IPA
Blue Moon Belgian White
Modelo Especial / Modelo Negra / Corona Premier
Dos Equis Lager / Heineken / Peroni

CIDER & SELTZER | 8
Angry Orchard Crisp Apple Hard Cider
Truly Hard Seltzer / White Claw Hard Seltzer
High Noon Sun Sips Vodka & Soda

WINE BY THE GLASS 6OZ.

SPARKLING

Lunetta Prosecco, Veneto, ITA, 187mL | 16
Chandon Rosé, CA, 187mL | 17

WHITE

Conundrum White Blend, CA | 15
Rose Gold Rosé, Provence, FRA | 14
Zenato Pinot Grigio, delle Venezie, ITA | 14
Mohua Sauvignon Blanc, Wairau Valley, NZL | 15
Kendall-Jackson Chardonnay, Vintner's Reserve,
CA | 16

RED

Meiomi Pinot Noir, CA | 16
Joel Gott Red Blend, Columbia Valley, WA | 16
Niner Cabernet Sauvignon, CA | 15

COCKTAILS

SOUTHWEST CITRUS BITE | 16
jalapeño infused deep eddy ruby red vodka,
honey, lemon, grapefruit

WILD BERRY MOJITO | 16
bacardi rum, fresh berries, mint, lime,
simple syrup, club soda

SEAFOAM COLLINS | 17
hendricks gin, st. germaine elderflower, cucumber,
mint, fresh lime, club soda

CAMELBACK SUNSET | 18
patrón silver tequila, mango real,
fresh lime, orange

PRICKLY FIRE | 18
arrette reposado tequila, ancho reyes liqueur,
prickly pear puree, hellfire bitters, fresh lime,
tajín rim

CENTRO MEZCAL MARGARITA | 17
vida mezcal, jalapeño, strawberry, fresh lime,
agave nectar

BOURBON BERRY PALMER | 18
buffalo trace bourbon, chambord, lemon,
freshly brewed iced tea

"WELLNESS BOOST" ANY COCKTAIL | 3
Guarana / Green Coffee Energy
Vitamin Immunity

GF = GLUTEN FREE DF = DAIRY FREE NF = NUT FREE V = VEGETARIAN VV = VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please advise server of any allergies or questions about preparation prior to consuming any dishes. A 22% service charge
will automatically be added to parties of six or more in lieu of gratuity.

taqueria
CENTRO