

CENTRO

EAT • DRINK • RELAX

SMALL PLATES

Bruschetta 10

grilled baguette / heirloom tomato / basil
fennel pollen / blood orange oil

Blackened Fish Tacos* 16

cabbage / chipotle aioli / cilantro
pico de gallo / corn tortillas

Fresh Herb Hummus 15

grilled naan / fresh vegetables / marinated olives

Crispy Prosciutto Flatbread 15

valencia orange mostarda / spinach
ricotta salata

The Duo 11

roasted salsa / guacamole / tortilla chips

Quesadilla 16

oaxaca cheese / guacamole / roasted salsa
choice of: grilled chicken / pulled pork / carne asada*

GREENS & BROTHS

add: grilled salmon* 11 / citrus-marinated grilled chicken 8

Shrimp & Mango Gazpacho 17

onion / cilantro / serrano pepper
craisins / tortilla chips

Summer Salad 15

summer greens / citrus / watermelon radish
cantaloupe / crispy prosciutto / ricotta salata
white balsamic vinaigrette

Protein Bowl 23

choice of: carne asada* / grilled salmon* / grilled chicken
arugula / quinoa / avocado / grape tomatoes
roasted corn / broccoli / lemon vinaigrette

Kale Salad 16

honey-marinated kale / avocado / broccoli / manchego
almonds / green goddess dressing

Caesar Salad 14

baby gem / parmesan / sourdough croutons / creamy garlic dressing

BETWEEN THE BREAD

choice of: fries / side salad / sweet tots / chips & salsa

Montelucia Double Burger* 17

two angus patties / swiss / bacon jam
heirloom tomato / gem lettuce
substitute: impossible burger – all of the flavor, aroma
and beefiness of meat, but it's just plants 2

Ciabatta Panini 16

pulled pork / charred rapini / provolone / orange mostarda

Turkey Club 16

lettuce / tomato / swiss / avocado
pecanwood smoked bacon

Grilled Veggie Wrap 15

asparagus / sweet peppers / summer squash
black bean hummus

ENTRÉES

8oz. Filet Mignon* 50

potato purée / sautéed asparagus / shallot truffle butter

Pan-Seared Salmon* 41

heirloom lentils / bacon jam / grilled rapini
citrus & watermelon radish salad

Herb-Crusted Chicken Pappardelle 28

panko-crusted organic chicken / heirloom tomatoes
spinach / garlic / basil / lemon beurre blanc

Impossible Meat-less Loaf 27

marinated kale salad / sweet tots

SWEETS

Citrus Panna Cotta 9

citrus gelée / passionfruit foam / demerara sugar

Warm Peanut Butter Brownie 9

vanilla ice cream / caramel glaze

Mint-Custard Chocolate Chip Sandwich 9

gluten-free vegan

*consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergy.



BEER SELECTION

Draft 8

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

Domestic 7

Bud Light / Budweiser / Coors Light
Michelob Ultra / Miller Lite

Premium Domestic 8

Peroni / Dos Equis XX / Corona Extra
Modelo Especial / Lagunitas Day Time IPA
Huss Brewing Citrus Path IPA
Huss Brewing Scottsdale Blonde
Samuel Adams Seasonal
Blue Moon Belgian White

Agua Fresca, Cider & Seltzer 8

Mural Agua Fresca / Truly Hard Seltzer
Angry Orchard Hard Cider

WINES

6oz. glass

SPARKLING

Coeur Clémentine, Brut Rosé, California 15
Schramsberg, Blanc de Blancs, California 20

WHITE

Kris, Pinot Grigio, Italy 12
Whitehaven, Sauvignon Blanc, New Zealand 15
Kendall-Jackson, Chardonnay, California 13

RED

Gainey, Pinot Noir, California 21
Gundlach Bundschu, Merlot, California 19
Niner, Cabernet Sauvignon, California 15

by the bottle

CHAMPAGNE

Veuve Clicquot, "Yellow Label" Brut, France 114
Dom Pérignon, Brut, France 280
Krug, "Grand Cuvée 167th Edition" Brut, France 325

WHITE

Arínzano, "Gran Vino" White, Spain 156
Terlato, Pinot Grigio, Italy 63
Cakebread, Sauvignon Blanc, California 74
ZD, Chardonnay, California 74
Domaine Laroche, Chablis, France 58

RED

Celeste, Tempranillo, Ribera Del Duero 86
Owen "Sharecroppers", Pinot Noir, Oregon 63
Duckhorn, Merlot, California 115
Dumol, Syrah, California 94
Robert Craig, "Affinity" Cabernet Sauvignon, California 102

COCKTAILS

Camelback Cooler 15

jalapeño infused el tesoro blanco / cucumber
jalapeño / lime

Private Select Old Fashioned 15

maker's mark private select / cane sugar
angostura bitters

Aperol Spritz 14

classic apéritif! / aperol / lunetta prosecco
q club soda / orange slice

Ferdinand's Punch 14

cruzan mango rum / peach nectar belvedere vodka
orange juice / pineapple juice / grenadine