

Centro Mexican Kitchen

950 Pearl St 80302-5109 · +13034427771 · Updated: Jan 14, 2026

[View online menu](#)



FOR THE TABLE 10

SALSA SAMPLER gf vv **\$10.00**

salsa fresca, spicy avocado verde, apricot habanero, corn tortilla chips

GUACAMOLE gf vv **AVAILABLE OPTIONS**

pico de gallo, corn torilla chips **\$12.00**

make it deluxe: fried plantains, pickled fresno, semilla salsa:

\$2.00

QUESO v **AVAILABLE OPTIONS**

roasted chiles, crispy shallots, flour tortillas, corn tortilla chips **\$12.00**

add chorizo verde: **\$4.00**

VEGETABLE TOSTADA vv **\$9.00**

black bean hummus, heirloom cherry tomatoes, cucumber, green apple,
lime, mint, crispy lentils, spicy macha salsa

CRISPY CAULIFLOWER v **\$11.00**

red pepper puree, toasted almonds, golden raisins, dill, cilantro, lime

MASA QUESADILLA gf v **\$12.00**

mushrooms, onion, smoked cheese blend, green chile, crema

CRUDO SALMON TOSTADA* **\$14.00**

guacamole, ponzu, crispy kale, chives, toasted seeds

CHIPOTLE SHRIMP CEVICHE gf **\$16.00**

clamato juice, chipotle adobo, heirloom cherry tomatoes, red onion,
cucumber, lime, cilantro, garlic oil

SMOKED POTATO & HATCH GREEN CHILE TAQUITOS **\$13.00**

v

papadzul sauce, pickled red onion, microgreens, crema

GRILLED OCTOPUS 17 **\$17.00**

garlic adobo, braised cipollini onion, smashed fried potatoes, salsa
molcajete, avocado lime dressing

SOUPS & SALADS 5

TORTILLA SOUP **\$11.00**

avocado, crema, fried chile, crispy tortilla strips

POZOLE ROJO gf	\$15.00
shredded lettuce, cilantro & onion, spicy macha, lime	
HERITAGE GREENS gf vv	\$10.00
lolla rosa, red & green oak lettuce, tomato, cucumber, red onion, sherry vinaigrette	
CENTRO CAESAR SALAD	\$13.00
romaine, heirloom cherry tomatoes, grana padano cheese, popped lentils, toasted pepitas, crispy chickpeas	
GRILLED SALMON SALAD gf	\$16.00
chopped & chilled salmon, greens, radicchio, cucumber, avocado, charred carrot, egg, crispy chickpeas, sunflower seeds, citrus agave vinaigrette, ajf amarillo crema	

BRUNCH PLATES 13

SOURDOUGH FRENCH TOAST gf v	\$15.00
whipped cream, toasted almonds, golden raisins, mezcal salted caramel	
HUEVOS RANCHEROS* gf	AVAILABLE OPTIONS
corn tortillas, two over easy eggs, chihuahua cheese, ranchero salsa, avocado, pico de gallo, crema	
	\$14.00
	add shrimp: \$5.00
	chorizo verde: \$4.00
STEAK CARNE ASADA & EGGS*	\$24.00
two eggs over easy, breakfast potatoes, sourdough toast, green chile	
BREAKFAST ENCHILADAS	AVAILABLE OPTIONS
scrambled eggs, spinach, cheese, hatch chile, salsa suiza, watercress-tomato salad	
	\$15.00
	add shrimp: \$5.00
	chorizo verde: \$4.00
BREAKFAST TACOS	\$18.00
scrambled eggs, chorizo verde, rajas, breakfast potatoes, pico de gallo, pickled onions, crema, flour tortillas	
BIRRIA BREAKFAST BURRITO*	\$21.00
low & slow braised beef, two eggs over easy, potatoes, chihuahua cheese, chopped onion & cilantro	
EL ADMIRAL*	\$18.00
two over easy eggs, breakfast potatoes, grilled toast. choice of pepper bacon, ham or chorizo verde	
QUESO BENEDICT*	\$17.00
two poached eggs, tavern ham, sourdough toast, smothered with queso	
CHILIQUILIES v	\$14.00
tortilla chips, suiza sauce, refried beans, cotija cheese, fried sunny side up egg	
CARNITAS HASH* gf	\$16.00
two eggs over easy, fingerling potatoes, esquites, queso, green chile	
CHICKEN ENCHILADAS	AVAILABLE OPTIONS
smoked cheddar & gouda cheese, pico de gallo, crema choice of red chile, green chile or xmas	
	\$20.00
	add fried egg*: \$2.00

SKIRT STEAK & SHRIMP ENCHILADAS*	\$28.00
black beans, asadero cheese, rajas, salsa suiza, xnipec, pico de gallo	
GREEN CHILE CHEESE BURGER*	AVAILABLE OPTIONS
roasted anaheim chile, white cheddar cheese, bacon, charred serrano aioli , toasted brioche bun, tajin wedge fries	
	\$16.00
	make it a slopper: \$3.00
	add a fried egg: \$2.00

TACO BOARDS 5

CRISPY BAJA FISH TACOS	\$20.00
chipotle aioli	
GRILLED CHICKEN ASADO	\$18.00
cotija cheese gf	
SKIRT STEAK*	\$19.00
pico de gallo gf	
JACKFRUIT ACHIOTE	\$18.00
avocado salsa gf v	
PORK COCHINITA	\$18.00
pineapple pico de gallo gf	

SIDES 6

STREET CORN gf v	\$5.00
CHARRO BEANS & GREEN RICE gf vv	\$6.00
CHARRED JALAPEÑOS gf vv	\$3.00
WARM TORTILLAS gf vv	\$3.00
TAJIN WEDGE FRIES VV	\$4.00
GREEN CHILE gf	\$3.00

COCKTAILS 8

HORCHATA TOAST CRUNCH	AVAILABLE OPTIONS
horchata, breckenridge vodka, chai liqueur, whipped cream, cinnamon crunch	
	REGULAR: \$13.00
	PITCHER: \$60.00
BLOODY MARY OR MARIA	AVAILABLE OPTIONS
vodka or mezcal, centro bloody mary mix, tajin, lime wedge, pepper slices, olives, celery	
	REGULAR: \$14.00
	PITCHER: \$60.00
	add bacon: \$2.00

MICHELADA	AVAILABLE OPTIONS
post brewing top rope, centro bloody mary mix, lime, tajin, pepper slices, olives, celery	\$12.00
	add bacon: \$2.00
APEROL SPRITZ	\$16.00
aperol, elderflower, la marca prosecco, orange	
ESPRESSO MARTINI	\$12.00
milagro reposado, arrosta coffee liqueur, kahlua, cold brew	
MIMOSA FLIGHT	\$18.00
wycliff brut champagne, choose four of the following flavors: oj, grapefruit, strawberry, mango, watermelon, peach, yuzu, passionfruit, aperol, cranberry	
MIMOSARITA	\$12.00
dos santos, orange juice, grove street orange liqueur, lime juice, wycliff brut champagne	
MEXICAN COFFEE	\$15.00
el jimador reposado, kahlua, whipped cream, cinnamon	
COMPARTIR CON AMIGOS 1	
CANTARITO DE PUMA	\$55.00
serves 4-6. suerte reposado, grapefruit, orange, lime, piloncillo syrup, grapefruit jarritos	
LITTLE FUN THINGS 4	
THE CLASSIC	\$7.00
suerte blanco, cinnamon-dusted orange slice	
MEXICAN CANDY	\$7.00
tamarind vodka, watermelon schnapps, watermelon puree, lime juice, tajin	
HARD-CHATA	\$7.00
housemade horchata, arrosta coffee liqueur	
HOT TAMALE	\$7.00
four roses, cinnamon syrup, g	
FLIGHTS 3	
SUERTE TEQUILA	\$25.00
blanco, reposada, anejo, extra anejo 7yr	
POR LO BUENO MEZCAL	\$35.00
espadin, tobala, cuishe, tepeztate	
FRESH SEASONAL MARAGRITA FLIGHTS	\$30.00
Four offerings of our most flavorful margs!	
ROSÉ WINE 1	

AMEZTOI RUBENTIS		AVAILABLE OPTIONS
rose, basque country, spain		GLASS: \$16.00
		BOTTLE: \$48.00
RED WINE		4
CANYON ROAD		AVAILABLE OPTIONS
pinot noir, modesto ca		GLASS: \$10.00
		BOTTLE: \$36.00
PORTILLA MALBEC		AVAILABLE OPTIONS
valle de uco, argentina		GLASS: \$10.00
		BOTTLE: \$36.00
CASA MAGONI CABERNET		AVAILABLE OPTIONS
sangiovese, valle de guadalupe, baja mexico		GLASS: \$12.00
		BOTTLE: \$44.00
BRUMA ‘PLAN B’ TINTO		\$48.00
grenache mourvèdre, merlot, malbec, cabernetvalle de guadalupe, baja mexico		
WHITE WINE		3
TOUCAS VINHO VERDE		AVAILABLE OPTIONS
vihno verde, portugal		GLASS: \$10.00
		BOTTLE: \$32.00
CASA JIPI		AVAILABLE OPTIONS
sauvignon blanc rancho llano coronado, valle de san vicente, baja mexico		GLASS: \$12.00
		BOTTLE: \$44.00
CASA MAGONI		AVAILABLE OPTIONS
chardonnay, vermentino ‘manzas vineyard’ valle de guadalupe, baja mexico		GLASS: \$11.00
		BOTTLE: \$40.00
BOTTLE & CAN BEER		7
TECATE		\$5.00
golden lager 12 oz can mexico		
MODELO ESPECIAL		\$6.00
lager 12 oz can mexico		
CORONA		\$7.00
pale golden lager 12 oz bottle mexico		
PACIFICO		\$7.00
pilsner lager 12 oz bottle mexico		
NEGRA MODELO		\$7.00
dark lager dark lager 12 oz bottle mexico		

HIGH NOON	\$7.00
hard seltzer 12 oz can 4.5 abv	
JIANT TACO TUESDAY-HARD KOMBUCHA	
hard seltzer 16 oz can 8.0 abv	
DRAFT BEERS 5	
TOP ROPE	\$7.00
mexican lager 5.0 abv the post brewing co lafayette, co	
EL CORN'	\$7.00
amber lager 5.5 abv the post brewing co lafayette, co	
TOWNIE IPA	\$8.00
east coast style ipa 6.2 abv the post brewing co lafayette, co	
ROTATING POST DRAFT SEASONAL	\$8.00
ROTATING AVERY DRAFT	\$8.00
DRINK YOUR DESSERT 2	
LATIN AFFOGATO	\$13.00
our espresso martini served with housemade charred masa ice cream	
SALTED CARAMEL CARAJILLO	\$13.00
licor 43,cold brew coffee, maldon sea salt	
KIDS MENU 5	
BEAN & CHEESE BURRITO vv	\$4.00
black bean refritos, tres quesos, flour tortilla	
CHEESE QUESADILLA vv	\$5.00
tres quesos, flour tortilla	
BAJA FISH & CHIPS	AVAILABLE OPTIONS
	\$7.00
	with tots: \$7.00
STREET CORN gf vv	\$2.00
on the cob with cotija cheese and butter	
CHICKEN TAQUITOS	
lettuce, sour cream, tomato	