

The background of the entire image is a dark blue color, overlaid with a pattern of stylized tropical leaves. The leaves are rendered in two shades of green: a vibrant lime green and a darker forest green. Some leaves are solid colors, while others are outlined in a thin, light green line. The leaves are scattered across the frame, with some appearing larger and more prominent than others. In the center of the image, there is a white-bordered square containing a solid lime green background. On this green background, the words "bar" and "centro" are printed in a bold, dark blue, lowercase sans-serif font. "bar" is positioned above "centro", and both are left-aligned within the square.

**bar  
centro**

## COCKTAILS

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<b>centro MANHATTAN</b> <i>Still &amp; Oak Rye Whiskey, Yellow Chartreuse, Avena, Cocchi dopo Teatro, black walnut bitters, Italian cherry, olive</i>	11
<b>NIGHTINGALE</b> <i>Bombay Sapphire Gin, Canton Ginger, Luxardo Maraschino, Italian cherry, lemon</i>	10
<b>SMOKE &amp; SEED</b> <i>Vida Mezcal, Montenegro, Sfumato, pomegranate &amp; orange juice, cardamom-sage simple syrup</i>	10
<b>SYLVIA</b> <i>Powers Irish Whiskey, Cocchi Americano, lemon, basil</i>	10
<b>CALYPSO</b> <i>Appleton Estate Aged Rum, Rucolino, Dolin Blanc, Jamaican bitters, grapefruit peel</i>	10
<b>SIENNA JULEP</b> <i>Basil Hayden Bourbon, Cynar, Carpano Antica, Luxardo Maraschino, mint</i>	10
<b>centro SANGRIA</b> <i>Copper &amp; Kings Brandy, Lucano, Wild Mirto, Tawny Port, Lambrusco, lemon</i>	10

## BEER & CIDER

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<b>3 SHEEPS</b> <i>Pils Pilsner</i> <i>Cashmere Hammer Nitro Stout</i> <i>Waterslides India Pale Ale</i>	5
<b>AYINGER</b> <i>Bräuweisse Weiss</i>	7
<b>OMMEGANG</b> <i>Hennepin Farmhouse Saison</i> <i>Pale Sour Ale</i>	7
<b>BOSTEELS</b> <i>Tripel Karmeliet Belgian Blonde</i>	8
<b>FEATURED CIDER</b>	7



## SOFT DRINKS

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<b>TOPO CHICO MINERAL WATER</b>	3/6
<b>SPECIALTY SODAS</b> <i>Wisco Pop Strawberry or Ginger</i>	3
<b>MEXICAN COCA-COLA</b> <i>or MEXICAN 7-UP</i>	3



## FOOD

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CHEESE PLATE 14

CHEESE & CHARCUTERIE PLATE 14 / 19

SPICED NUTS 6

HOUSE-MARINATED OLIVES 6

SOUP *with bread* 8

## DESSERTS

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GELATO *or* SORBETTO

ALMOND CAKE *with Mascarpone Cream*

*Ask your server about our other Desserts.*

## DESSERT COCKTAILS

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CAVALLETTA *Ramazotti, Crème de Menthe, Crème de Cacao, Five Farms Irish Cream, chocolate gelato* 11

ESPRESSO FERNET *Powers Irish Whiskey, Fernet Branca Menta, espresso, cream, mint – iced or hot* 10

TAWNY PORT *Quinta do Infantado* 6

SPIRITED GELATO *or* SORBETTO 8

## COFFEE & TEA

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FRENCH PRESS 6

ESPRESSO 3

ICED COFFEE *or* TEA 3

RISHI TEA 3



# WINE

WINE Producer Region

glass

## SPARKLING

PROSECCO Bortolotti Veneto, Italy 11

LAMBRUSCO GRASPAROSSA Fiorini Emilia-Romagna, Italy 11

## ROSÉ

PINOT NOIR Long Meadow Ranch Anderson Valley, California 12

## WHITE

CHARDONNAY Felsina Tuscany, Italy 13

CHENIN BLANC Champolu Loire, France 10

MUSCAT Folk Machine Suisun Valley, California 11

## RED

FREISA Benevelli Piedmont, Italy 10

MONDEUSE Peillot Bugey, France 12

GRENACHE Mas De Libian Cotes du Rhone, France 11

## HAPPY HOUR

WEDNESDAY & THURSDAY

4-6 PM

\$3

3 SHEEPS BEER

\$7

COCKTAILS

HALF OFF

WINE POURS & FOOD

bar centro is available for private events  
[eventsatcentrocafe@gmail.com](mailto:eventsatcentrocafe@gmail.com)