

SHARED PLATOS

MEXICAN STREET CORN | 9

Grilled Sweet Corn on the Cobb / Achiote Butter
Cotija Cheese / Lime Crema / Chipotle Aioli

THREE AMIGOS | 16

Queso Dip / Molcajete Salsa Verde
Cranberry Guacamole / Tortilla Chips

CILANTRO LIME HUMMUS | 15

Persian Cucumber / Heirloom Carrots
Marinated Olives / Cherry Tomato / Grilled Naan

CARNE ASADA FRIES* | 18

Marinated Arizona Beef Skirt Steak / Pico de Gallo
Lime Crema / Chipotle Aioli/ Guacamole
Queso Oaxaca

QUESADILLA OAXACA* | 16

Oaxaca Cheese / Guacamole / Salsa Verde
Choice of Veggies, Chicken Tinga, Carne Asada,
Birria or Sonoran Shrimp

SHRIMP Y CHORIZO FLATBREAD | 16

Pepita Pesto / Oaxaca Cheese / Pico de Gallo
Lime Crema

SHRIMP COCTEL* | 18

Spiced Tomato Broth / Cucumber / Onion
Jalapeño / Avocado / Radish / Grilled Lime
Tortilla Chips

ENSALADAS

KALE PROTEIN BOWL | 23

Baby Kale/ Squash / Organic Quinoa / Grilled Corn
Avocado / Tomato / Ancho Vinaigrette
Choice of Chicken Breast, Carne Asada,
Sonoran Shrimp or Salmon

AHI TUNA AVOCADO* | 21

Baby Arugula / Frisée/ Jicama / Hominy
Pistachios / Pomegranates
Prickly Pear-Balsamic Reduction

ORIGINAL CAESAR | 14

Romaine/ Anchovies/ Parmesan Cheese
Toasted Crouton / Creamy Tequila Dressing

GRILLED CHICKEN | 8

GRILLED SALMON* | 11

SONORAN SHRIMP | 9

PLATILLOS

BIRRIA TORTA | 18

Beef Birria / Roasted Green Chile / Cilantro / Onion
Manchego / Lime Crema/ Avocado / Consommé
Chips and Salsa

SONORAN ENCHILADA VERDE | 23

Chicken Tinga / Oaxaca Cheese / Salsa Verde
Purple Cabbage/ Avocado / Lime Crema

MONTELCUCIA DOUBLE BURGER* | 18

Pepper Jack / Shredded Gem Lettuce / Tomato
Avocado Aioli / Brioche Bun

Up charge for Impossible Meat | 2

PRICKLY PEAR GLAZED SALMON* | 35

Cilantro Lime Quinoa / Sautéed Calabaza
Wilted Arugula / Radish / Pepita Mole

Up charge for Sonoran Beef Tenderloin | 50

TACOS (TWO TACOS PER ORDER)

Locally made corn tortillas served with Molcajete
salsa & house-made spicy seasonal escabeche.

BEEF QUESABIRRIA | 17

Oaxaca Cheese / Salsa Verde / Cilantro / Onions
Consommé

BAJA COCONUT SHRIMP* | 17

Cabbage / Lime Crema / Pico de Gallo

CENTRO BLACKENED FISH* | 17

Blackened Mahi Mahi / Cabbage / Chipotle Aioli
Pico de Gallo

MOJO MARINATED CARNE ASADA TACO* | 17

Skirt Steak / Cabbage / Grilled Onions
Roasted Jalapeño-Avocado Salsa

SOYRIZO Y PAPAS | 16

Arugula/ Ancho Vinaigrette / Avocado

CHICKEN TINGA | 16

Radish / Purple Cabbage / Cotija Cheese
Lime Crema

SIDES

PAPAS FRITAS | 8

SWEET POTATO TOTS | 8

SALAD | 5

GUACAMOLE | 6

QUESO | 6

SEASONAL FRUIT | 6

FROZEN MANGO | 7

FRESH AVOCADO | 3

POSTRES

CHURROS | 9

Sauces: Prickly Pear
& Ibarra Chocolate

TRES LECHES | 9

Mesquite / Berries
Whipped Cream

CHOCOLATE FLAN | 9

Caramel / Spiced Cookie

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 / Budweiser / Coors Light
Michelob Ultra / Miller Lite

PREMIUM | 8

Peroni / Heineken / Dos Equis / Corona Extra
Huss Brewing Scottsdale Blonde
Blue Moon Belgian White
Samuel Adams Seasonal
Lagunitas DayTime IPA

CIDER & SELTZER | 8

Angry Orchard Hard Cider
Truly Hard Seltzer / Mango White Claw

COCKTAILS

CAMELBACK COOLER | 15

jalapeño infused el tesoro blanco / cucumber
jalapeño / lime

FERDINAND'S PUNCH | 14

cruzan mango rum / svedka raspberry
orange juice / pineapple juice / grenadine

APEROL SPRITZ | 14

aperol / prosecco / club soda / orange slice

MONTELCUCIA OLD FASHIONED | 15

maker's mark 46 / cane sugar
angostura bitters

CENTRO CITRUS PALOMA | 15

casamigos blanco / lime juice / orange juice
Squirt

PEACH BLOSSOM | 14

ketel one botanical peach & orange blossom
lillet blanc / monin peach / lunette prosecco
soda water

WINE BY THE GLASS 6OZ.

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

WINE BY THE BOTTLE

CHAMPAGNE

Veuve Clicquot, Yellow Label, Brut, Champagne,
France | 135
Dom Pérignon, Brut, Champagne, France | 250

WHITE

Arinzano, Gran Vino, White, Pago de Arinzano,
Spain | 156
Cakebread, Sauvignon Blanc,
Napa Valley, California | 74
Wente, Chardonnay, California | 48
Domaine Laroche, Chablis, Burgundy, France | 58

RED

Bodegas Lan, Gran Reserva, Rioja, Spain | 62
Soter, North Valley, Pinot Noir, Oregon | 86
Duckhorn, Merlot, Napa Valley, California | 115
Robert Craig, Affinity, Cabernet Sauvignon,
California | 102

*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 18% service charge
will automatically be added to parties of six or more in lieu of gratuity.