



HAPPY HOUR SPECIALS

MONDAY - FRIDAY 3:30 PM - 7:00 PM

\$5 Rex Goliath Wine by the Glass

Chardonnay - Sauvignon Blanc - Pinot Grigio
Cabernet Sauvignon - Merlot - Pinot Noir

\$5 House Gin & Vodka Martinis, Signature Margaritas

\$6 SKYY Infusions Martinis

Citrus - Cherry - Blood Orange - Grape - Pineapple

\$7 Van Gogh Premium Vodka Martinis

Featuring All Naturally Infused Van Gogh Vodkas
Wild Appletini - Dutch Chocolate Chocotini - EspressoTini

\$7 Featured Happy Hour Cocktails

Absolut Lime Martini

absolut lime vodka, fresh squeezed lime juice

Citrus Margarita

patrón citrónge orange tequila, fresh lemon and lime, orange wedge

Orange Lemon Crush

skyy vodka, fresh squeezed orange & lemon juice

Polish Mule

sobieski vodka, ginger beer, fresh lime, mint

\$2 Bud Light Draughts

\$2 Miller Lite Bottles

Rotating Craft Corner

\$1 off all Craft Beers during Happy Hour

**Brooklyn Beer and Bon &
Viv Spiked Seltzer Cans \$3**



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HAPPY HOUR MENU

MONDAY - FRIDAY 3:30 PM - 7:00 PM

\$4

Spinach & Cheese Ravioli

champagne cream sauce,
tomato confit

Portabella Mushroom Quesadilla

manchego, mozzarella,
garlic basil aioli

Zucchini Frites

tomato sofrito

Beer Battered Pickle Chips

dill ranch sauce

\$5

Gorgonzola Waffle Fries

sea salt, spicy ketchup

**Cheese Steak & Onion
Spring Rolls**

hot mustard dipping sauce

Crispy Chicken Meatballs

hoisin bbq, ginger, garlic

Baja Fish Taco

crispy cod, chipotle pico de gallo,
cabbage slaw, aioli

\$6

Beet Tartare

chive sour cream, candied pecans

Avocado Mushroom Toast

creamy ricotta, chili flakes

Focaccia Sliders

prosciutto di parma, fresh mozzarella, evoo, arugula

Coconut Shrimp

ginger tartar sauce

Hand Crafted Cauliflower Crusted Pizza

Caramelized Zucchini \$7

mozzarella, sweet red onion, fresh
basil, aged balsamic reduction

Buffalo Chicken \$9

pan seared organic chicken,
mozzarella, gorgonzola crumbles

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