

CENTRAL

KITCHEN + B A R

HOURS

THUR 3-10 // FRI 3-10
SAT 12-10 // SUN 11-4

BRUNCH STAPLES

OMELET chef's daily presentation, toast, lyonnaise potatoes	13
AVOCADO TOAST multigrain toast, avocado, grilled artichokes, red onion, capers, grape tomatoes, arugula, goat cheese, fried egg	14
WINGS + WAFFLES belgium waffle, hot crispy wings, jalapeño honey	16
CHORIZO TACOS mexican chorizo, egg, crema, chayote slaw, queso cotija, corn chips, tomatillo salsa	12
BRIOCHE FRENCH TOAST cinnamon sugar, orange milk jam, nutella, hazelnuts	12

BRUNCH COCKTAILS

MIMOSA REFILL (LIMIT 4) CARAFE + BOTTLE orange juice and cava	12 25¢ 22
BLOOD MARY REFILL (LIMIT 4) tito's handmade vodka, bloody mary mix medium or spicy blend	12 1

CENTRAL FAVORITES

HOUSE BURGER beef bacon, tomato jam, cheddar cheese, pickle, bistro sauce, brioche, house-made chips	16
AHI TUNA SALAD snap peas, avocado, edamame, cashews, peppers, crispy noodles, red onion, wasabi peas, pickled ginger vinaigrette	16
VEGETABLE POUTINE french fries, seasonal vegetables, cheese curds, creamed kale, fried egg	12
CURED SALMON FLATBREAD dill cream cheese, fried capers, red onion, arugula, candied lemon vinaigrette	14
SIDES bacon // chicken sausage lyonnaise potatoes // fresh fruit	5

20% Gratuity will be added to ALL checks for your convenience
Ask your server about menu items that are cooked to order or served raw
*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food-borne illness..