

CENTRAL

TO-GO MENU

HOURS

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

COCKTAILS

- THE DEVEREAUX 12**
Bulleit Bourbon, St. Germain, bubbles, fresh lemon juice, demerara syrup
- PEAR GINGER MARTINI 14**
Tito's Handmade Vodka, Domaine De Canton Ginger Liqueur, Pear Berentzen Liqueur, simple syrup, fresh lemon juice
- LAVENDER BEES KNEES 14**
Monkey 47, lavender syrup, honey, fresh lemon juice
- CENTRAL MULE 12**
Tito's Handmade Vodka, fresh lime juice, ginger beer
- CK OLD FASHIONED 12**
Elijah Craig Small Batch Bourbon, orange bitters, angostura bitters, Niepoort LBV
- THE LAST WORD 14**
Plymouth Gin, Green Chartreuse, fresh lime juice, luxardo maraschino
- CENTRAL SPRITZ 12**
Aperol, St. Germain, fresh lemon juice, bubbles

BEER + HARD SPRITZES

4 PACKS

Miami Organic Paloma	20	Blakes Seasonal Cider	16
Miami Organic Sangria	20	Blakes El Chavo	16
Miami Organic Margarita	20	Vandermill Hard Cider	24
Bud Light	12	Atwater Vanilla Java Porter	20
Miller High Life	12	Bells Amber Ale	20
Labatt Blue Light	12	Shorts Sof Parade	20
Strohs	16	Buckler N/A	16
Corona	16		

WINES

BUBBLES + ROSÉS

NV	Arte Latino Cava Brut, Spain	BOTTLE	13
NV	Mawby Sparkling 'SEX' Rosé, Michigan		17
2019	Château de Campuget Rosé, Rhône		14

WHITES

2019	Placido Pinot Grigio, Delle Venezie		13
2018	Mt. Beautiful Sauvignon Blanc North Canterbury		13
2018	Folie a Deux Chardonnay Russian River Valley CA		13
2019	Chateau Grand Traverse 'Sweet Harvest' Riesling, Michigan		13
2018	Marenco Moscato d'Asti, Piedmont		15

REDS

2018	Meiomi Pinot Noir, California		15
2017	Amalaya Malbec, Salta		13
2015	Clarendelle Bordeaux Rouge, Haut-Brion		17
2014	Malvira Roero Nebbiolo, Piedmont		15
2016	Ruffino Chianti Classico Riserva 'Ducale', Tuscany		20
2017	Daou Vineyards 'The Pessimist' Red, Paso Robles		15
2018	Orin Swift 'Abstract' Red, California		38
MV	Bonanza Cabernet Sauvignon (by Wagner Family), California		24
2017	Decoy (by Duckhorn) Cabernet Sauvignon, Sonoma		19
2017	Justin Cabernet Sauvignon, Paso Robles		21
2016	Silver Ghost Cabernet Sauvignon, Napa Valley		25

BRUNCH MENU

BRUNCH STAPLES

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

CENTRAL FAVORITES

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

DINNER MENU

STARTERS

- FIG FLATBREAD 14**
fig jam, crispy brussel sprouts, goat cheese, balsamic reduction
- CENTRAL CHICKEN WINGS 12**
mediterranean spices, lemon, marinated feta
- CALAMARI 14**
snap peas, peppers, jalapeño, oranges, cashews, cilantro, sweet soy glaze

HERB SEASONED FRIES 8

- truffle aioli, bistro sauce
- SOUP**
- TOMATO BASIL BISQUE 7**
balsamic

SALADS

- CENTRAL POWER SALAD 16**
kale, hummus, feta, onion, pickles, jammy egg, red lentils, preserved lemon vinaigrette, olive oil
- AHI TUNA SALAD 18**
snap peas, avocado, edamame, cashews, peppers, crispy noodles, red onion, wasabi peas, pickled ginger vinaigrette

BABY KALE 10

- kale, rye croutons, shallot, caesar vinaigrette
- ADD PROTEIN 6/7/7 TO SALAD**
chicken // salmon // shrimp

BURGERS & TACOS

- HOUSE BURGER 16**
beef bacon, tomato jam, cheddar cheese, pickle, bistro sauce, brioche, house-made chips
- DETROIT BURGER 16**
roasted wild mushrooms, zip sauce, gruyere cheese, lettuce, bistro sauce, brioche, house-made Chips
- BÁHN MÍ TURKEY BURGER 16**
cilantro, carrots, onion, cucumber, edamame pâté, sriracha aioli, grain bun, house-made chips
- BUTTERMILK FRIED CHICKEN SANDWICH 16**
gruyere, pickles, ranch, bacon, tomato, lettuce, brioche, house-made chips
- SHRIMP TACOS 16**
crispy shrimp, red cabbage, wweet chalula salsa, cilantro, flour tortilla, house-made chips + salsa
- VEGETARIAN TACO 14**
blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija, flour tortillas, house-made chips + salsa

PLATES

- FILET + FRITES 31**
creekstone prime filet, seasoned fries, braised shallots, red wine jus
- NORWEGIAN SALMON 26**
togarashi spice, coconut green curry, vegetable stir fry, asian noodle
- ROASTED AIRLINE CHICKEN 24**
cured airline breast, asparagus, oyster mushrooms, spring onion, blackberry gastric



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