

CENTRAL

KITCHEN + B A R

LUNCH STARTERS

CENTRAL CHICKEN WINGS mediterranean spices, lemon, marinated feta	17
HERB SEASONED FRIES truffle aioli, bistro sauce	10
TOMATO BASIL BISQUE balsamic	7

LUNCH SALADS

CENTRAL POWER SALAD kale, hummus, feta, onion, pickles, jammy egg, red lentils, olive oil, preserved lemon vinaigrette	17
AHI TUNA SALAD snap peas, avocado, edamame, cashews, peppers, red onion, crispy noodles, wasabi peas, pickled ginger vinaigrette	18
BABY KALE kale, rye croutons, shallot, ceasar vinaigrette	14
ADD PROTEIN TO ANY SALAD chicken / salmon / shrimp	8/9/9

LUNCH ENTRÉES

SMASH BURGER american cheese, pickles, beer braised onions, brioche, bistro mustard	16
SHRIMP TACO crispy shrimp, red cabbage, cilantro, sweet chalula salsa, flour tortilla, house-made chips + salsa	17
BUTTERMILK FRIED CHICKEN SANDWICH gruyère, pickles, ranch, bacon, tomato, lettuce, brioche, house-made chips	17
VEGETARIAN TACO blackened roasted cauliflower, avocado, sweet peppers, crema, chayote slaw, queso cotija, flour tortillas, house-made chips + salsa	16

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.

We appreciate your understanding and respect of our 90 minutes time limit per table.