

# FRIDAY

## ART

Boulder sculptor has famous fans

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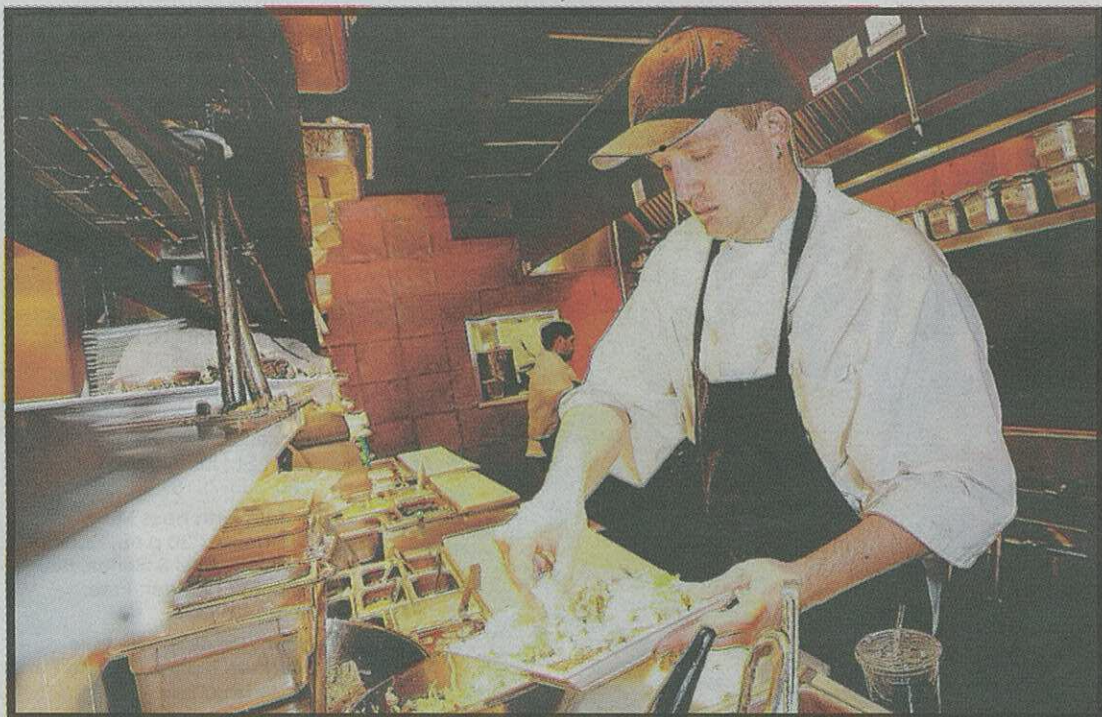
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# STARS & STRIPES ALL WEEKEND

What to do before the fireworks

[dailycamera.com/entertainment](http://dailycamera.com/entertainment)

# DINING



Mark Leffingwell | Camera

Kitchen manager **Chris Heuston** finishes preparing a plate of habanero rotisserie pork tacos at Centro Latin Kitchen in Boulder.

## Get your passport ready

Centro's jet-setting Western Hemisphere menu won't disappoint

By **Ted Alvarez**  
Camera Dining Critic

**C**entro wants to turn me into a raging alcoholic—or at least it seems that way. On a recent, characteristically jumping evening at Ian Clark's venerable Latin American joint, our gregarious server presented me with a passport filled with an encyclopedic directory of 29 Latin American cocktails.

Mixologist Devlin Devore created at least one for every country in the New World—most of them are elaborate takes on traditional libations. The server notified me that for each I ordered, He'd stamp my passport. Upon completion of my tour-de-Las-Américas-de-booze, I'd qualify for a free

braised pork shoulder for two (the appropriately-named Cerdo Grande).

This was going to be a long night.

Luckily, my dining partner convinced me I could accomplish this heady task over time, which likely saved me a trip to the hospital. It also allowed me to appreciate the subtle and refreshing flavors of our first conquered nation. I last visited Colombia when I was six, so I had no idea they served such fantastic drinks after my bedtime. The dastardly-sounding Colombian Corpse (\$9) actually concealed a powerful punch of chilled, sharp aguardiente and tequila behind refreshing lime and hints of star anise served up in martini glass. The Yotam Cristal (\$8) had the same breezy elegance, this time twinged with mint and semi-sweet lemonade.

Centro's traditional coin-style marg (\$8) had plenty kick, but fell short of the one served at sister restaurant Lola. Guatemala's Ronzerac

### Centro Latin Kitchen

Food | ★★★  
Service | ★★★  
Ambience | ★★★  
\$\$

950 Pearl St., Boulder,  
303-442-7771.  
[www.centrolatinkitchen.com](http://www.centrolatinkitchen.com)

Hours | Open Mon.-Fri.  
11:30-3 p.m. and 4 p.m.-  
close. Sat. and Sun. open  
9:30-3 p.m. and 4 p.m.-  
close. Credit cards  
accepted. Vegetarian  
dishes available.

Noise level | Fiesta local

Recommended dishes |  
Ahi tuna ceviche, habanero  
pork tacos, Baja fish fry,  
Colombian Corpse, Yotam  
Cristal.

(\$10) featured stellar 23-year-old rum and aromatic Peychaud's bitters; I was ready to hop a virtual plane to Peru or Chile for a sampling of a few pisco drink flights, but

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