

## SOUPS & SALADS

<b>Heirloom Tomato and Oaxacan Cheese Salad</b> 14 marinated tomatoes, housemade lime brined Oaxaca cheese, mole verde vinaigrette.	<b>Jalisco Jicama Salad</b> 12 watermelon, avocado, jicama and mixed greens with a tequila vinaigrette.	<b>Sopa de Lima</b> 12 chicken bouillon with shredded chicken, lime juice, radish, chilis and cilantro.
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## LITE BITES (DIPS & MORE) *all items served with tostadas*

<b>Guacamole</b> 10 avocado, shallot, tomato, serrano chili, cilantro and lime.	<b>Trio</b> 9 trio of puerta pico, salsa roja and salsa verde.	<b>Yellowtail Ceviche*</b> 21 yellowtail, triple citrus marinade, chilis, aromatics and cilantro.
<b>Elote Bites</b> 14 Masa Tempura battered baby corn with morita aioli, chapuline salt, queso fresco and lime.	<b>Queso Dip</b> 12 Oaxaca and Chihuahua cheese mornay. <i>add ons 3:</i> black beans, huitlacoche, chorizo or house made mushroom sausage.	

## HANDHELDS

<b>Chicken Tinga Empanadas (2)</b> 14 served with chipotle crema.	<b>Mushroom Sausage Tostada</b> 12 house made mushroom sausage, wild mushroom puree, caramelized onions and queso fresco cheese. <i>served on a crispy tortilla.</i>	<b>Pork Belly Chicharron</b> 16 Heritage breed pork belly fried and cured served with house hot sauce and guacamole.
<b>Lamb Birria Empanadas (2)</b> 14 served with lamb jus.		

## ENTREES

<b>Mole Chicken</b> half roasted chicken with mole rojo and Carolina Gold Spanish rice. 36
<b>Chipotle Short Rib*</b> short rib, crispy yucca morsels, fresh chilis, pinto and black bean puree. 38
<b>Pan Seared Market Fish</b> NC fish served with Nopales succotash and mole verde bierre blanc. 34

## TACOS single 7, pick 3 with rice and beans 23

**Papas al Chipotle** crispy potatoes, guacamole, chipotle mole and queso fresco.

**Tinga** chicken tinga, mole verde, queso fresco, cilantro, onions, and lime.

**Lengua** braised beef tongue, salsa verde, cilantro, onions, and lime.

**Al Pastor** achiote braised pork, pineapple habanero salsa.

**Crispy Fish** masa battered mahi, pico de gallo tartar sauce slaw.

**Rock Shrimp** blackened rock shrimp, chipotle crema and pineapple habanero salsa.

**Carne Asada** marinated & charred ribeye, salsa verde, cilantro, onions, and lime.

**Barbacoa** braised beef cheek, bone marrow salsa, cilantro, onions, and lime.

## A LA CARTE SIDES

<b>Carolina Gold Spanish Rice</b> 6
<b>Refried Beans</b> 6
<b>Nopales Succotash</b> 8

## HOT SAUCES

<b>House Hot Sauce</b>
<b>Bomba del Diablo</b>

## DESSERT

<b>Quatro Leches Cake</b> 12
<b>Churros</b> 12 dulce de leche and spiced chocolate sauce

Puerta



## MARGARITAS

### Tommy's Margarita

El Jimador Tequila  
or Mezcal Unión +2  
Lime  
Agave



### Coin-Style Margarita

El Jimador Tequila  
or Mezcal Unión +2  
Orange Liqueur  
Agave  
Lime



### Spicy Margarita

El Jimador Tequila  
or Mezcal Unión +2  
Lime  
Agave  
Spicy Peppers



### Frozen Margarita

El Jimador Tequila  
Hibiscus  
Agave



## COCKTAILS

### Tequila Old Fashioned

El Jimador Reposado  
Agave  
Mole Bitters  
Orange Bitters



### Paloma

El Jimador Tequila  
or Mezcal Unión +2  
Grapefruit Juice  
Lime  
Agave  
Jarritos Grapefruit Soda



### Cafe Expres

El Jimador Reposado  
Curacao  
Coffee Liqueur  
Piloncillo Syrup  
Cafe Bustelo



### Aztec Ritual

Mezcal Unión  
Cardamaro  
Dry Curacao  
Mole Bitters



### Del Rio

El Jimador Blanco  
Fino Sherry  
Elderflower liqueur  
Orange Bitters



### Oaxacan Pina

Mezcal Unión  
Ancho Reyes Verde  
Passionfruit Liqueur  
Pineapple Juice  
Lime Juice  
Mole Bitters



### Arco y Flecha

Mezcal Unión  
Bourbon  
Lime  
Pineapple  
Agave Syrup  
Egg White  
Cinnamon



### Yucatan

Mezcal Unión  
Coco Lopez  
Cucumber  
Agave  
Lime



## WHITE WINES

<b>L.A. Cetto</b> Chenin Blanc <i>Baja California, MX</i>	13
<b>L.A. Cetto</b> Chardonnay <i>Baja California, MX</i>	13
<b>L.A. Cetto</b> Primavera Rosado Rose <i>Baja California, MX</i>	13
<b>Terra Madi</b> Brut <i>Queretaro, MX</i>	14

## RED WINES

<b>L.A. Cetto</b> Cabernet Sauvignon <i>Baja California, MX</i>	13
<b>Sierra Blanca</b> Tempranillo <i>Baja California, MX</i>	15

## BEERS

<b>Pacifico</b>	6	<b>Mexican Coke</b>	4
<b>Tecate</b>	6	<b>Mexican Sprite</b>	4
<b>Modelo</b>	6	<b>Diet Coke</b>	4
<b>Sol</b>	6	<b>Grapefruit Jarritos</b>	4
<b>Sol 320z</b>	10	<b>Topo Chico</b>	4
<b>Michelada</b>	7	<b>Agua Fresca</b>	6

## N/A

<i>Seasonal</i>
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# puerta

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Spirits Menu

