

SOUPS & SALADS

Heirloom Tomato and Oaxacan Cheese Salad 14	Jalisco Jicama Salad 12	Sopa de Lima 12
marinated tomatoes, housemade lime brined Oaxaca cheese, mole verde vinaigrette.	watermelon, avocado, jicama and mixed greens with a tequila vinaigrette.	chicken bouillon with shredded chicken, lime juice, radish, chilis and cilantro.

LITE BITES (DIPS & MORE) *all items served with tostadas*

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

HANDHELDS

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

ENTREES

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

Carolina Gold Spanish Rice 6
Refried Beans 6
Nopales Succotash 8

HOT SAUCES

House Hot Sauce
Bomba del Diablo

DESSERT

Quatro Leches Cake 12
Churros 12
dulce de leche and spiced chocolate sauce

Puerta



*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES OR AVERSIONS.

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

L.A. Cetto Chenin Blanc *Baja California, MX* 13
L.A. Cetto Chardonnay *Baja California, MX* 13
L.A. Cetto Primavera Rosado Rose *Baja California, MX* 13
Terra Madi Brut *Queretaro, MX* 14

RED WINES

L.A. Cetto Cabernet Sauvignon *Baja California, MX* 13
Sierra Blanca Tempranillo *Baja California, MX* 15

BEERS

Pacifico 6
Tecate 6
Modelo 6
Sol 6
Sol 320Z 10
Michelada 7

N/A

Mexican Coke 4
Mexican Sprite 4
Diet Coke 4
Grapefruit Jarritos 4
Topo Chico 4
Agua Fresca 6
Seasonal

puerta

Scan to
View our
Spirits Menu

