

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

Guacamole 10 avocado, shallot, serrano chili, cilantro and lime.	Trio 9 puerta pico, salsa roja and salsa verde.	Queso Dip 12 Oaxaca cheese mornay with choice of black beans, huitlacoche, chorizo or house made mushroom sausage.
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HANDHELDS

Chicken Tinga Empanadas (2) 14 served with chipotle crema.	Avocado Tostada 14 salsa roja scrambled eggs, refried black beans, chipotle mole, queso fresco.	Pork Belly Chicharron 16 Heritage breed pork belly cured and fried served with house hot sauce and guacamole.
Lamb Birria Empanadas (2) 14 served with lamb jus.		
Sweet Potato Empanadas (2) 12 black bean & sweet potatoes, Mexican crema.		

HUEVOS

Chilaquiles Verde 16 chicken tinga, queso fresco, crema, cilantro, two sunny side up eggs, avocado and cilantro lime onions.	Chilaquiles Rojo 18 barbacoa, queso fresco, crema, two sunny side up eggs, avocado, cilantro lime onions.	Divorced Benedict Sope 18 sope with black bean puree, shaved cabbage, cilantro lime onions, chorizo, poached egg, mole verde & mole rojo hollandaise.
Papas con Chorizo 18 crispy potato, chorizo, pico de gallo queso, house hot sauce and two sunny side up eggs.	Breakfast Quesadilla 22 scrambled eggs, hash browns, house made oaxaca cheese, chihuahua cheese, avocado puree, chipotle crema and pico de gallo. <i>choice of:</i> black beans, huitlacoche, chorizo or house made mushroom sausage.	Carne Asada & Huevos 38 10 oz. grilled ny strip, hash browns, salsa roja, two sunny side up eggs and queso fresco.

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

Hash Browns 6 with fresh herbs and queso fresco
Jalapeño Bacon 6
Carolina Gold Spanish Rice 6
Refried Beans 6

DESSERT

Quatro Leches Cake 12
Churros 12 dulce de leche and spiced chocolate sauce.
ChocoFlan 9 abuelita mousse, salted agave caramel.

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BRUNCH CLASSICS

Bloody Maria

El Jimador Tequila
or Mezcal Unión +2
House Made Sangrita
Tajin Rim



Bloody Mary

Vodka
House Made Sangrita
Tajin Rim



Mexican Mimosa

Terra Madi Brut
Fresh Squeezed
Orange Juice



Michelada

Beer of Your Choosing
House Made Sangrita
Served Over Ice



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

Carijillo

Liquor 43
El Jimador Reposado
Cold Brew



Paloma

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



La Frente

Mezcal Union
Averna
Cynar
Lime
Pineapple
Agave



Yucatan

Mezcal Unión
Coco Lopez
Cucumber
Agave
Lime



BEERS

Pacífico	6
Tecate	6
Modelo	6
Modelo Negro	6
Sol	6
Sol 320z	10
Michelada	7

N/A COCKTAILS

N/A Margarita	13
N/A Spicy Margarita	13
N/A Paloma	13
N/A Mezcal Negroni	13
N/A Corona	6

N/A

French Press	8
Mexican Coke	4
Mexican Sprite	4
Diet Coke	4
Grapefruit Jarritos	4
Topo Chico	4

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our Spirits Menu



WHITE WINES

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

RED WINES

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

puerta