

SOUPS & SALADS

Beet & Mole Salad 14 hibiscus vinaigrette, mole negro, queso fresco, cambray onion, pepitas.	Jalisco Jicama Salad 12 watermelon, avocado, jicama and mixed greens with a tequila vinaigrette.	Sopa de Lima (<i>table side pour</i>) 12 chicken bouillon with shredded chicken, lime juice, radish, chilis and cilantro.
--	--	---

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

Guacamole 10 avocado, shallot, tomato, serrano chili, cilantro and lime.	Trio 9 trio of puerta pico, salsa roja and salsa verde.	Yellowtail Ceviche* 21 yellowtail, triple citrus marinade, chilis, aromatics and cilantro.
Elote Bites 14 fresh baby corn, morita aioli, chapuline salt, lime, queso fresco.	Queso Dip 12 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 served with chipotle crema.	Mushroom Sausage Tostada 12 house made mushroom sausage, wild mushroom puree, caramelized onions and queso fresco cheese. <i>served on a crispy tortilla.</i>	Pork Belly Chicharron 16 Heritage breed pork belly fried and cured served with house hot sauce and guacamole.
Lamb Birria Empanadas (2) 14 served with lamb jus.	Duck Carnitas Tostada 21 duck confit, mole spiced sweet potato puree, pickled onion, foie gras torchon, black truffle, queso fresco, aleppo. <i>served on a crispy tortilla.</i>	Tlayuda 14 pinto & black bean puree, choice of protein, cilantro/lime/onion, Mexican crema, avocado puree.
Sweet Potato Empanadas (2) 12 black bean & sweet potatoes, Mexican crema.		

ENTREES

Duck Mole mole spiced duck breast, mole rojo, heirloom tortilla. 30	
Chipotle Short Rib* short rib, crispy yucca morsels, fresh chilis, pinto and black bean puree. 38	
Pan Seared Market Fish NC fish served with Calabacita succotash and mole verde bierre blanc. 34	
Chile Relleno roasted poblano, house made Oaxacan cheese, masa tempura, mole verde. 18	
Cochinita Pibil braised pork shank, salsa roja, guacamole, mole, queso fresco, cilantro/lime/onion, heirloom tortilla. <i>for two</i> 75	

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

Carolina Gold Spanish Rice 6
Refried Beans 6
Calabacita Succotash 8

HOT SAUCES

House Hot Sauce
Bomba del Diablo

DESSERT

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

May Features

Squash Blossoms (2) 18
poblano cream cheese filling, salsa macha.

Carne Asada 38
chimichurri, shoestring yucca, roasted shishito & onion.

Choco Taco 10
vanilla ice cream, waffle taco, cinnamon & sugar pepitas.

P
u
e
r
r
t
a

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



Carijillo
Liquor 43
El Jimador Reposado
Cold Brew



Aztec Ritual
Mezcal Unión
Cardamaro
Dry Curacao
Mole Bitters



La Opuntia
Mezcal Union
Ancho Reyes
Prickly Pear
Lime
Agave
Mint
Egg White



La Frente
Mezcal Union
Averna
Cynar
Lime
Pineapple
Agave



El Perro Loco
Mezcal Union
- Cocchi Americano
- Blanc Vermouth
- Grapefruit Bitters



Yucatan
Mezcal Unión
Coco Lopez
Cucumber
Agave
Lime



BEERS

Pacifico 6
Tecate 6
Modelo 6
Modelo Negro 6
Sol 6
Sol 32oz 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

Mexican Coke 4
Mexican Sprite 4
Diet Coke 4
Grapefruit Jarritos 4
Topo Chico 4

Scan to View
our Spirits Menu



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

puerta