

## SOUPS & SALADS

<b>Beet &amp; Mole Salad</b> 14 hibiscus vinaigrette, mole negro, queso fresco, cambray onion, pepitas.	<b>Jalisco Jicama Salad</b> 12 watermelon, avocado, jicama and mixed greens with a tequila vinaigrette.	<b>Sopa de Lima</b> ( <i>table side pour</i> ) 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 fresh baby corn, morita aioli, chapuline salt, lime, queso fresco.	<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</b> (2) 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</b> (2) 14 served with lamb jus.	<b>Duck Carnitas Tostada</b> 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>	<b>Tlayuda</b> 14 pinto & black bean puree, choice of protein, cilantro/lime/onion, Mexican crema, avocado puree.
<b>Sweet Potato Empanadas</b> (2) 12 black bean & sweet potatoes, Mexican crema.		

## ENTREES

<b>Duck Mole</b> mole spiced duck breast, mole rojo, heirloom tortilla.	30
<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 Calabacita succotash and mole verde bierre blanc.	34
<b>Chile Relleno</b> roasted poblano, house made Oaxacan cheese, masa tempura, mole verde.	18
<b>Cochinita Pibil</b> braised pork shank, salsa roja, guacamole, mole, queso fresco, cilantro/lime/onion, heirloom tortilla.	for two 75

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

<b>Papas al Chipotle</b> crispy potatoes, guacamole, chipotle mole and queso fresco.
<b>Tinga</b> chicken tinga, mole verde, queso fresco, cilantro, onions, and lime.
<b>Lengua</b> braised beef tongue, salsa verde, cilantro, onions, and lime.
<b>Al Pastor</b> achiote braised pork, pineapple habanero salsa.
<b>Crispy Fish</b> masa battered mahi, pico de gallo tartar sauce slaw.
<b>Rock Shrimp</b> blackened rock shrimp, chipotle crema and pineapple habanero salsa.
<b>Carne Asada</b> marinated & charred ribeye, salsa verde, cilantro, onions, and lime.
<b>Barbacoa</b> 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>Calabacita 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.
<b>ChocoFlan</b> 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.

# Puerita

### Tip the Kitchen!

Wondering about the matraca noise makers? Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepare your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen. We'll bring you the matraca and give them a round of applause!

## MARGARITAS

**Tommy's Margarita**  
El Jimador Tequila  
or Mezcal Unión +2  
Lime  
Agave



**Coin-Style Margarita** 15  
El Jimador Tequila  
or Mezcal Unión +2  
Orange Liqueur  
Agave  
Lime



**Spicy Margarita** 15  
El Jimador Tequila  
or Mezcal Unión +2  
Lime  
Agave  
Spicy Peppers



**Frozen Margarita** 15  
El Jimador Tequila  
Hibiscus  
Agave



## COCKTAILS

**Tequila Old Fashioned** 15  
El Jimador Reposado  
Agave  
Mole Bitters  
Orange Bitters



**Paloma** 15  
El Jimador Tequila  
or Mezcal Unión +2  
Grapefruit Juice  
Lime  
Agave  
Jarritos Grapefruit Soda



**Carijillo** 15  
Liquor 43  
El Jimador Reposado  
Cold Brew



**Aztec Ritual** 16  
Mezcal Unión  
Cardamaro  
Dry Curacao  
Mole Bitters



**La Opuntia** 16  
Mezcal Union  
Ancho Reyes  
Prickly Pear  
Lime  
Agave  
Mint  
Egg White



**La Frente** 16  
Mezcal Union  
Averna  
Cynar  
Lime  
Pineapple  
Agave



**El Perro Loco** 16  
Mezcal Union  
- Cocchi Americano  
- Blanc Vermouth  
- Grapefruit Bitters



**Yucatan** 16  
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

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