

BRUNCH

Spring 2026

Kinsler Josaimé
Executive Chef

puerta

BAR SNACKS all day

- ESQUITES** sweet corn, fermented chile butter, lime, cotija, cilantro **11**
- TUNA GUACAMOLE** fresh guacamole topped with sesame and tuna tartare served with tostadas **18**
- QUESO FUNDIDO** shishito peppers, caramelized shallots, oaxaca, chihuahua, and monterey cheese and your choice of: chorizo or birria mushrooms (extra tostadas +2) **16**
- SALSA TRIO** verde, roja, pico de gallo, served with tostadas **8**

STREET TACOS all day

- CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **6**
- CARNE ASADA** guajillo ancho butter, crispy potato matchsticks, pickled red onion, cilantro **7**
- LENGUA** cascabel-glaze, nopal chimichurri, fresh herbs **7**
- DUCK CARNITAS** duck confit, pickled onions, crispy duck skins, fresh herbs, citrus crema **7**
- PAPAS BRAVA** guacamole, chipotle mole, queso fresco **5**

FIRST 11am-3pm

- BABY GEM SALAD** mezcal vinaigrette, shaved fennel, orange, pepitas, cotija and manchego, herbs, aleppo **17**
- SHRIMP AGUACHILE** guajillo, lime, cucumber, jícama, torched banana, toasted nut, tostadas **18**
- EMPANADAS** 🍗 smoked chicken tinga, chipotle crema **14**
- WAYGU BEEF TARTARE** achioté, pickled shallot, avocado lime emulsion, cilantro, crispy tortillas (tiny tacos) **18**
- CHICHARRONES** 🍗 crispy pork belly, pineapple-habanero glaze, hibiscus-pickled onion, plantain chips **22**

MAIN 11am-3pm

- HUEVOS RANCHEROS** masa azul tlayuda, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **21**
- LOBSTER BENEDICT** savory churro, poached eggs, crispy chorizo, gualillo-lime hollandaise **34**
- FRENCH TOAST** brioche, dulce de leche, tamarind caramel, toasted pepitas **22**
- OMELETTE** roasted poblano, oaxaca cheese, caramelized onion, salsa roja, papas bravas (add chorizo +3) **21**
- STEAK & EGGS** sunny eggs, crispy potato, ancho-brown butter, charred scallion oil, pickled onions **40**
- DUCK HASH** crispy potatoes, seared duck confit, peppers, duck jus, fried duck egg, pickled onions, duck skins **23**



FEATURED

BRUNCH MESITA (serves 2) this epic shareable main is served with a half-pound of wagyu flat iron steak* served with papas bravas, scrambled eggs and a full spread of taco toppings featuring cilantro & onion, pickled onion, fresh limes, queso fresco, peanut salsa macha, & fresh corn tortillas **85**

DESSERT 11am-3pm

- OAXACAN CHOCOLATE TART** chocolate cremeux, mezcal caramel, house-made cajeta ice cream, passionfruit gel, cocoa nib shard **13**
- CHURROS** dulce de leche and spiced chocolate sauce **12**
- GUAVA CHEESECAKE** guava glaze, lime, coconut crumble, hoja santa **14**

🍗 caution if sensitive to spice

BUY THE KITCHEN A ROUND send the kitchen crew some love, we'll bring you the Matraca so you can let them know they crushed it! 100% of the proceeds go to kitchen team **15** | please ask us about booking private tastings and special events @ puerta.cl 🔊puertacl becca@1957hospitality.com

*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. WE UNFORTUNATELY NO LONGER ACCEPT APPLE PAY OR VIRTUAL PAYMENTS. ALL CREDIT CARD TABS LEFT UNSIGNED WILL BE CLOSED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL. PARTIES OF 6 OR MORE MAY BE SUBJECT TO AN AUTOMATIC 20 PERCENT SERVICE CHARGE.

BEVERAGES

Spring 2026

Jacob Schexnayder
Bar Manager



COCKTAILS

PUERTA OLD FASHIONED reposado tequila, mezcal (+2) or virgin bourbon, agave, bitters **16**
CUCUMBER-MINT SPRITZ st germain, cava, cucumber-mint agua fresca, sparkling water, fresh cucumber **16**
PALOMA blanco tequila or mezcal (+2), grapefruit, lime, agave, jarritos grapefruit soda **15** *pitcher 55*
YUCATAN mezcal, coco lopez, cucumber, agave, lime **17**
SANGRIA malbec or sauvignon blanc, reposado tequila, lime, orange, pineapple, cinnamon, angostura, mint **16** *pitcher 60*
FLECHAZO reposado tequila, allspice, velvet falernum, lime, agave, angostura **17**
SOL Y SOMBRA* mezcal, aperol, agave, lime, hibiscus syrup, egg white, floral bitters **17**
MEZCAL NEGRONI mezcal, campari, cocchi **18**
CARAJILLO reposado tequila, vanilla, cold brew coffee **16**
FROSÉ PALOMA blanco tequila, rosé, grapefruit, lime, agave **16**

MARGARITAS

SPICY blanco tequila or mezcal (+2), lime, agave, spicy peppers **16** *pitcher 55*
TOMMY'S blanco tequila or mezcal (+2), lime, agave **15** *pitcher 55*
COIN-STYLE blanco tequila or mezcal (+2), orange liqueur, lime, agave **15** *pitcher 55*
CADILLAC tequila ocho plata, grand marnier, lime, agave **23** *pitcher 85*

WINE

SPARKLING

MONTÓNEGA Can Sumoi Muntanya, Catalonia, Spain **16** *bottle 60*

WHITE & ROSÉ

ALBARIÑO Bodega Garzón Albariño Reserva, Uruguay **15** *bottle 56*
SAUVIGNON BLANC Lapostolle Grand Selection, Central Valley, Chile **14** *bottle 52*
MACABEO Bodegas Frontonio Valdejalón Microcosmico, Aragón, Spain **15** *bottle 56*
TXAKOLINA BLANCO Bodegas Zudugarai, Basque Country, Spain **14** *bottle 52*
TXAKOLINA ROSÉ Txomin Etxaniz, Basque Country, Spain **16** *bottle 60*

RED

TINTA DE TORO Bodegas Numanthia Tritón, Toro, Spain **17** *bottle 64*
MALBEC Bodega Santa Julia El Burro Natural Wine, Mendoza, Argentina **14** *bottle 52*
GARNACHA Bodegas Alto Moncayo Zismero Garnacha, Aragón, Spain **15** *bottle 56*
TEMPRANILLO Bodegas Faustino Rioja Reserva, Rioja, Spain **16** *bottle 60*
RED BLEND Bodegas Hermanos Peciña Rioja Cosecha Señorío de Peciña, Rioja, Spain (Tempranillo, Graciano, Garnacha) **14** *bottle 52*

AGAVE FLIGHTS

Our curated agave flights allow you to experience the delicious nuances between producers and regions in each category.

BLANCO lalo, don julio blanco, don fulano blanco **25**
REPOSADO tequila ocho reposado, mijenta reposado, el tesoro reposado **29**
AÑEJO don fulano añejo, flecha azul añejo, el mayor añejo **37**
MEZCAL ESPADÍN vago elote, montelobos, real minero **33**

HAPPY HOUR SPECIAL *served monday-friday 3pm-6pm*

SIPS & DIPS includes choice of one cocktail pitcher, unlimited tostadas and choice of either pico de gallo, verde or roja salsas **45**
add-ons: grand marnier float +15 guacamole +7 queso +7



HH TOMMY'S blanco tequila or mezcal (+6), fresh lime, agave
HH SPICY blanco tequila or mezcal (+6), fresh lime, agave, spicy peppers
HH PALOMA blanco tequila or mezcal (+6), fresh grapefruit and lime juices, agave, jarritos grapefruit soda
HH SANGRIA malbec or sauvignon blanc, camarena reposado, lime, orange, pineapple, cinnamon, angostura, mint

BEER

PACIFICO **5**
MODELO **5**
MODELO NEGRA **5**

SPIRIT-FREE

MARGARITA **13**
SPICY MARGARITA **13**
PALOMA **13**
N/A CORONA **6**
**Add 5mg CALMEZZI THC SPIRIT +4*

N/A WINE

N/A WHITE
FRITZ MULLER **12**
SPARKLING BRUT
CODORNIU **12**

AGUA FRESCAS & SODAS

BLACKBERRY BASIL AGUA FRESCA **6**
CUCUMBER MINT AGUA FRESCA **6**
MEXICAN COKE **4**
MEXICAN SPRITE **4**
DIET COKE **4**
JARRITOS (various flavors) **4**
AGUA PIEDRA *sparkling* **5** (12 oz) **9** (22 oz)
mineral **9** (22 oz)

BRUNCH CLASSICS *every saturday & sunday*

BLOODY MARIA tequila or mezcal (+2), house sangrita, tajin rim **14**
BLOODY MARY vodka, house sangrita, tajin rim **14**
MEXICAN MIMOSA cava, fresh squeezed orange juice **13**
MICHELADA pacifico, modelo or modelo negra, house sangrita, served over ice **7**

Scan to View
our
Spirits Menu

