

# DINNER

Spring 2026

*Kinsler Josaimé*

*Executive Chef*

# puerta

## BAR SNACKS *all day*

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**ESQUITES** sweet corn, fermented chile butter, lime, cotija, cilantro **11**

**TUNA GUACAMOLE** fresh guacamole topped with sesame and tuna tartare served with tostadas **19**

**QUESO FUNDIDO** shishito peppers, caramelized shallots, oaxaca, chihuahua, and monterey cheese  
and your choice of: chorizo or birria mushrooms (*extra tostadas +2*) **17**

**SALSA TRIO** verde, roja, pico de gallo, served with tostadas **10**

## STREET TACOS *all day*

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*as entree with choice of side | 2 tacos for 23 | 3 tacos for 31*

**CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **8**

**CARNE ASADA** guajillo ancho butter, crispy potato matchsticks, pickled red onion, cilantro **9**

**LENGUA** cascabel-glaze, nopal chimichurri, fresh herbs **8**

**DUCK CARNITAS** duck confit, pickled onions, crispy duck skins, fresh herbs, citrus crema **9**

**PAPAS BRAVA** guacamole, chipotle mole, queso fresco **7**

**ORANGE ANCHO SHRIMP** grilled shrimp, charred pineapple pico de gallo **8**

## FIRST *5pm-close*

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**BABY GEM SALAD** mezcal vinaigrette, shaved fennel, orange, pepitas, cotija and manchego, herbs, aleppo **17**  
*(add-ons: al pastor chicken +8 | orange-ancho shrimp +10 | carne asada +12)*

**SHRIMP AGUACHILE** guajillo, lime, cucumber, jícama, torched banana, toasted nut, tostadas **18**

**EMPANADAS** 🍲 smoked chicken tinga, chipotle crema **14**

**WAYGU BEEF TARTARE** achiote, 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 *5pm-close*

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**CARNE ASADA** grilled hanger steak\*, potato pavé, tomatillo salsa, mezcal jus **44**

**SCALLOP POZOLE VERDE** seared scallops, green corn grits with tomatillo serrano broth, radish, pepitas, cilantro oil **39**

**ELOTE RISOTTO** black garlic, charred corn, crispy mushrooms, queso fresco, pickled fresa, cilantro **28**

**CHICKEN AL PASTOR BALLOTINE** pineapple guajillo glaze, oaxacan mole, arepa, white bean chorizo purée,  
crispy leeks, roasted plantain **32**

**LOBSTER ENCHILADAS** lobster, grilled corn, roasted poblano, lobster cream, guajillo broth, cotija, salsa macha, cilantro **42**



## FEATURED *5pm-close*

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**COSTILLA DINO** (*serves 2*) bone-in short rib, pasilla-coffee jus, black beans, charred pineapple escabeche,  
smoked pepitas, epazote, tortillas **78**

**PARA LA MESA** (*serves 3-4*) this shareable main course is for the whole table, served with a half pound of  
wagyu flat iron steak\* and an entire cochinita pibil (braised duroc pork shank) with family style sides  
of esquites and papas bravas and a full spread of toppings featuring cilantro & onion, pickled onion,  
fresh limes, queso fresco, peanut salsa macha, & fresh corn tortillas **150**

**MESITA** (*serves 2*) the para la mesa experience but scaled perfectly for two.  
choice of wagyu flat iron\* or cochinita pibil and either papas bravas or esquites **85**

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**SIDES \$7 ea** FRIJOLES CON QUESO | PAPAS BRAVAS | FRIED PLANTAINS

## DESSERT *all day*

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**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

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**BUY THE KITCHEN A ROUND** send the kitchen crew some love, we'll bring you the Matraca | please ask us about booking private tastings and special events  
so you can let them know they crushed it! 100% of the proceeds go to kitchen team **15** | @puerta.ct • puertact • 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 *house tequila: el jimador / house mezcal: 400 conejos*

- PUERTA OLD FASHIONED** reposado tequila, mezcal (+2) or virgin bourbon, agave, bitters **16**  
**BLACKBERRY BASIL SPRITZ** gin, blackberry-basil agua fresca, vanilla cordial, brut, sparkling water **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 cordial, 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



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