

# LUNCH

Spring 2026

*Kinsler Josaimé*

*Executive Chef*

# puerta

## BAR SNACKS *all day*

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**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 (*extra tostadas +2*) **10**

**SALSA TRIO** verde, roja, pico de gallo, served with tostadas **8**

## STREET TACOS *all day*

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**CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **6**

**CARNE ASADA** guajillo ancho butter, crispy potato matchsticks, pickled red onion, cilantro **7**

**ORANGE ANCHO SHRIMP** grilled shrimp, charred pineapple, cucumber crema **6**

**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*

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**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** 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 *11am-3pm*

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**HUEVOS RANCHEROS** masa azul tlayuda, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **18**

**ENMOLADAS SUIZAS** charred corn tortillas, smoked chicken tinga, suizas sauce, melted cheese, queso fresco, cilantro and onion, aleppo **20**

**QUESADILLAS** mixed cheese, guacamole, sour cream, pico de gallo, served with rice and black beans **19**

**GRILLED STEAK** grilled flank steak, rajas

**SMOKED CHICKEN TINGA** smoked chicken tinga, pickled onions

**ORANGE ANCHO SHRIMP** grilled shrimp, charred pineapple



## FEATURED

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**LUNCH MESITA** (*serves 2*) this epic shareable main is for the whole table, served with (6oz) of wagyu flat iron steak\* served with papas bravas and a full spread of taco toppings featuring cilantro & onion, pickled onion, fresh limes, queso fresco, peanut salsa macha, & fresh corn tortillas **60**

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## DESSERT *11am-3pm*

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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 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.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

- 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



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