

DINNER

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 **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*

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*

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*

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 fresas, 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*

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**

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

DESSERT *all day*

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 | 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**
MANGO PASSIONFRUIT FROZEN MARGARITA reposado tequila, cappelletti, mango, passionfruit, pineapple, lime, fresno chile **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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