

# BRUNCH

Summer 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 charred tostadas **19**

**QUESO FUNDIDO** hatch chili rajás, oaxaca, chihuahua, and monterey cheese and your choice of: chorizo or birria mushrooms **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**

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

**PAPAS BRAVA** guacamole, salsa brava, queso fresco **7**

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

## FIRST *11am-3pm*

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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**

## MAIN *11am-3pm*

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**HUEVOS RANCHEROS\*** blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **21**

**LOBSTER BENEDICT** savory churro, poached eggs, crispy chorizo, guajillo-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 *11am-3pm*

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**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**

## SIDES *all day*

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**FRIJOLES CON QUESO** **7**

**PAPAS BRAVAS** **7**

**FRIED PLANTAINS** **7**

## DESSERT *11am-3pm*

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**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.ct 📞 puertact becca@1957hospitality.com

\*ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNCOOKED. 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

Summer 2026

Scan to View  
our  
Spirits Menu



# puerta



## 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**
- HOUSE SANGRIA** malbec or sauvignon blanc, reposado tequila, lime, orange, pineapple, cinnamon, angostura, mint **16** pitcher **60**
- SOL Y SOMBRA\*** mezcal, aperol, agave, lime, hibiscus syrup, egg white, floral bitters **17**
- CARAJILLO** reposado tequila, vanilla cordial, cold brew coffee **16**
- BLOODY MARIA** tequila or mezcal (+2) or 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**
- BLACKBERRY BRAMBLE** blanco tequila or mezcal (+2), blackberry, black raspberry liqueur, lemon, simple **17**

## MARGARITAS

- FROZEN HIBISCUS MARGARITA** blanco tequila, orange liqueur, hibiscus, lime **16**
- STRAWBERRY** blanco tequila or mezcal (+2), strawberry, rosso aperitivo, lime, agave **16** pitcher **57**
- PASSIONFRUIT** blanco tequila or mezcal (+2), passionfruit liqueur, lime, agave **17** pitcher **57**
- SPICY** blanco tequila or mezcal (+2), lime, agave, spicy peppers **16** pitcher **57**
- 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 ROSÉ** Txomin Etxaniz, Basque Country, Spain **16** bottle **60**

### RED

- MALBEC** Bodega Santa Julia El Burro Natural Wine, Mendoza, Argentina **14** bottle **52**
- 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**

### 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**
- FRTZ 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)

## 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

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