

DINNER

Summer 2026

Kinsler Josaine

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 charred tostadas **19**

QUESO FUNDIDO hatch chili rajitas, 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*

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 *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**

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 fresa, cilantro **28**

LOBSTER AND SHRIMP ENCHILADAS lobster, shrimp, grilled corn, roasted poblano, lobster crema, guajillo broth, cotija, salsa macha, cilantro **42**



FEATURED *5pm-close*

PARA LA MESA (*serves 3-4*) this shareable main course is for the whole table, served with a full 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 **185**

MESITA (*serves 2*) the para la mesa experience but scaled perfectly for two. choice of half-pound of wagyu flat iron steak* or cochinita pibil and either papas bravas or esquites **85** (add an additional half-pound of wagyu flat iron* +50)

SIDES *all day*

FRIJOLES CON QUESO **7**

PAPAS BRAVAS **7**

FRIED PLANTAINS **7**

DESSERT *all day*

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 📍puerta.ct 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**

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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