

BRUNCH
Summer 2026

Kinsler Josaimé
Executive Chef

puerta

SHAREABLES 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 rajas, 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

STARTERS 11am-3pm

- 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
- WAGYU BEEF TARTARE* achiote, pickled shallot, avocado lime emulsion, cilantro, crispy tortillas (tiny tacos) 18

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 10
- 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

BRUNCH ENTREES 11am-3pm

- HUEVOS RANCHEROS* blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro 18
- LOBSTER BENEDICT savory churro, poached eggs, crispy chorizo, gualillo-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

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, salsa macha, & fresh corn tortillas 85

SIDES all day

- FRIJOLES CON QUESO 7
- PAPAS BRAVAS 7
- FRIED PLANTAINS 7

DESSERT 11am-3pm

- CHURROS dulce de leche and spiced chocolate sauce 12
- GUAVA CHEESECAKE guava glaze, lime, coconut crumble, hoja santa 14

caution if sensitive to spice

BEVERAGES
Summer 2026

Scan to View
our
Spirits Menu



MONTHLY FEATURES

HONEY I'M HOME reposado tequila, amaro nonino, ginger, honey, lemon, angostura 16
WATERMELON MARGARITA blanco tequila, ancho reyes, watermelon cordial, lime 16

TIKI BRUNCH COCKTAILS house tequila: el jimador / house mezcal: 400 conejos

BLACKBERRY BRAMBLE blanco tequila or mezcal (+2), blackberry, black raspberry liqueur, lemon, simple 17
STRONG SUIT blanco tequila or mezcal (+2), ancho reyes verde, lemon, cinnamon 15
REPOSADO MAI TAI reposado tequila, dry curacao, lime, orgeat 16
BANDERO SWIZZLE reposado tequila, lime, falernum, agave, mint, bitters 16
GOLDEN BEAUTIFUL reposado tequila, campari, passionfruit, vanilla, absinthe 16
VERDITA MOJITO blanco tequila, verdita, lime 15
UBE COLADA blanco tequila, ube, dry curacao, pineapple, coconut cream 15
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
HOUSE SANGRIA malbec or sauvignon blanc, reposado tequila, lime, orange, pineapple, cinnamon, angostura, mint 16 pitcher 60
CARAJILLO reposado tequila, vanilla cordial, cold brew coffee 16

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

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
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)

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