

DINNER
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 5pm-close

- BABY GEM SALAD mezcal vinaigrette, shaved hibiscus onions, 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
WAGYU BEEF TARTARE* achiote, pickled shallot, avocado lime emulsion, cilantro, crispy tortillas (tiny tacos) 18
CHILLED LOBSTER TACOS (3) smoked pineapple aioli, chive, pickled serrano, cucumber, crispy wonton 24
TAMARIND GLAZED RIBS pickled shallot, corn chile espuma, fried hominy, fermented chile oil, charred lime 21

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

ENTREES 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 fresno, cilantro 28
LOBSTER AND SHRIMP ENCHILADAS lobster, shrimp, grilled corn, roasted poblano, lobster crema, guajillo broth, 42
CRISPY ADOBO CHICKEN half fried chicken, smoked chile brava, escabeche red cabbage, pepita salsa macha, 36



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, 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 cochinta pibil and either papas bravas or esquites 85

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
CAFÉ Y DONA tres leches donut, banana white chocolate cream, 13

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

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
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

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.clт 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.