

LUNCH

Summer 2026

Kinsler Josaimé
Executive Chef

puerta

BAR SNACKS *all day*

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 (add chorizo +5) **12**

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 *12-3pm*

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**

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

MAIN *12-3pm*

HUEVOS RANCHEROS* blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **18**

ENMOLADAS SUIZAS charred corn tortillas, smoked chicken tinga, suizas sauce, melted cheese, queso fresco, cilantro and onion, aleppo **20**

QUESADILLAS mixed cheese, guacamole, sour cream, pico de gallo, choice of side **15**

GRILLED STEAK (+9) grilled flank steak, rajas

SMOKED CHICKEN TINGA (+8) smoked chicken tinga, pickled onions

ORANGE ANCHO SHRIMP (+10) grilled shrimp, charred pineapple



FEATURED

LUNCH MESITA (serves 2) this epic shareable main is for the whole table, served with a half-pound of wagyu flat iron steak* served with papas bravas 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*

FRIJOLES CON QUESO **7**

PAPAS BRAVAS **7**

FRIED PLANTAINS **7**

DESSERT *12-3pm*

CHURROS dulce de leche and spiced chocolate sauce **12**

GUAVA CHEESECAKE guava glaze, lime, coconut crumble, hoja santa **14**

🌶️ caution if sensitive to spice

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**
- 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

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