

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 **16**
- QUESO FUNDIDO** hatch chili rajas, oaxaca, chihuahua, and monterey cheese and your choice of: chorizo or birria mushrooms **15**
- 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 **13**
(add-ons: al pastor chicken +6 | orange-ancho shrimp +10 | carne asada +12)
- EMPANADAS** 🍷 smoked chicken tinga, chipotle crema **12**
- WAGYU BEEF TARTARE*** achiote, pickled shallot, avocado lime emulsion, cilantro, crispy tortillas *(tiny tacos)* **18**

STREET TACOS *all day*

- 2 tacos for 18 | 3 tacos for 24 + choice of side*
protein substitutions: shrimp +1 | carne asada +2 | duck carnitas +3
- FEATURE TACO: AL PASTOR** braised pork, cabbage escabeche, charred pineapple, cilantro crema **7**
- CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **7**
- 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 **10**
- PAPAS BRAVA** guacamole, salsa brava, queso fresco **6**
- 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 **15**
- LOBSTER BENEDICT** savory churro, poached eggs, crispy chorizo, guajillo-lime hollandaise **33**
- FRENCH TOAST** brioche, sunnyside up eggs, bacon, mixed fruit, buttermilk syrup **16**
- OMELETTE** roasted poblano, oaxaca cheese, caramelized onion, salsa roja, papas bravas *(add chorizo +3)* **17**
- STEAK & EGGS** sunny eggs, crispy potato, ancho-brown butter, charred scallion oil, pickled onions **33**
- DUCK HASH** crispy potatoes, seared duck confit, peppers, duck jus, fried duck egg, pickled onions, duck skins **20**



FEATURED *11am-3pm*

- BAY SCALLOP AGUACHILE** salsa negra, lopez cream, mango, fresno chili **15**
- BRUNCH MESITA** *(serves 2)* this epic shareable main is served with a half-pound of wagyu flat iron steak* served with papas bravas, mexican 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*

- ARROZ VERDE** **5**
- FRIJOLES CON QUESO** **5**
- PAPAS BRAVAS** **5**
- FRIED PLANTAINS** **6**
- BACON** **4**
- MEXICAN SCRAMBLED EGGS** **6**
chorizo, pico de gallo, queso

DESSERT *11am-3pm*

- CHURROS** dulce de leche and spiced chocolate sauce **9**
- GUAVA CHEESECAKE** guava glaze, lime, coconut crumble, hoja santa **9**
- QUATRO LECHEs CAKE** macerated strawberries, toasted meringue **9**

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**

🍷 caution if sensitive to spice | please ask us about booking private tastings and special events @puerta.clt 📍puertaclt 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 8 OR MORE MAY BE SUBJECT TO AN AUTOMATIC 20 PERCENT SERVICE CHARGE.

BEVERAGES
Summer 2026

Scan to View
our
Spirits Menu



MONTHLY FEATURES

ELIZABETH MULE reposado tequila, allspice, pineapple, ginger, lime, soda 15
HERNANDEZ mezcal, sweet vermouth, luxardo, bitters 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 15 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
VINHO ROSÉ Quinta deRaza, Basto, Portugal 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

Table with 4 columns: BEER, SPIRIT-FREE, N/A WINE, AGUA FRESCAS & SODAS. Rows include beer options (Pacífico, Modelo, Modelo Negra), spirit-free margarita and paloma options, N/A wine options (Fritz Muller, Codorniu), and agua fresca and soda options (Blackberry Basil Agua Fresca, Mexican Coke, etc.).

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.clt puertactl 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 8 OR MORE MAY BE SUBJECT TO AN AUTOMATIC 20 PERCENT SERVICE CHARGE.