

SHAREABLES all day

- TUNA GUACAMOLE* fresh guacamole, sesame tuna tartare, charred tostadas or chicharrones +2 16
- QUESO FUNDIDO choice of chorizo, birria mushrooms or lobster +7, queso asadero, hatch chili, rajas, tostadas or chicharrones +2 15
- SALSA TRIO verde, roja, pico, tostadas or chicharrones +2 10
- EMPANADAS 🍷 smoked chicken tinga, queso asadero, chipotle crema 12
- ESQUITES sweet corn, fermented chile butter, lime, queso fresco, cilantro, tostadas or chicharrones +2 11
- WAGYU BEEF TARTARE* achiote, pickled shallot, avocado lime purée, cilantro, crispy tortillas 18
- SCALLOP AGUACHILE 🍷 salsa negra, lopez cream, mango, fresno chili, charred tostadas or chicharrones +2 15

SOUP & SALADS all day

- GUAJILLO CORN CHOWDER grilled sweet corn, pico, toasted pepitas, mexican crema, salsa macha, cilantro 12
- PUERTA CHOPPED SALAD romaine, jicama, cucumber, grilled corn, black beans, pico, avocado, queso fresco, cilantro-lime vinaigrette 16
- MEXICAN CAESAR SALAD romaine, kale, pickled onion, spiced pepitas, queso fresco, charred tortilla, salsa macha caesar 14
- add to any salad: yucatán chicken +6 ancho shrimp +10 carne asada +12

STREET TACOS all day

- 2 for 18 or 3 for 24 + choice of side
ancho shrimp +1 carne asada +2 duck mole +2
- 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, pickled onion, cilantro 9
- DUCK MOLE duck chicharrones, queso fresco, pickled onion, crema 8
- PAPAS BRAVA guacamole, salsa brava, queso fresco 6
- ANCHO SHRIMP grilled shrimp, charred pineapple pico 8

BRUNCH ENTREES 11am-3pm

- BREAKFAST BURRITO papas bravas, adobo fried chicken, eggs, queso asadero, pico, rajas, ranchero, mexican crema 16
- HUEVOS RANCHEROS* blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro 15
- BRUNCH QUESADILLA scrambled eggs, bacon, chorizo, rajas, queso asadero, pickled onion, chipotle crema, served with guacamole, pico, sour cream and choice of side 16
- CHILAQUILES DIVORCIADOS* choice of chicken tinga, steak +2 or shrimp +2 smoked salsa brava, queso asadero, mexican crema, cilantro, onion, queso fresco, avocado, sunny side up eggs, salsa verde, salsa roja 16
- BANANA CHURRO PANCAKES triple stack of pancakes, banana dulce, buttermilk syrup, two eggs any style, bacon 16
- LOBSTER BENEDICT* savory churro, poached eggs, crispy chorizo, guajillo-lime hollandaise 33
- 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 onion 33
- DUCK HASH* crispy potatoes, seared duck confit, peppers, duck jus, fried egg, pickled onions, duck chicharrones 20
- PAPAS CON CHORIZO* papas bravas, chorizo, queso asadero, pico de gallo, sunny side up eggs, mexican crema, pickled red onion, cilantro 17



FEATURED 11am-3pm

- BRUNCH MESITA serves 2
half-pound wagyu flat iron*, family-style papas bravas & mexican scrambled eggs, queso fresco, salsa macha, chimichurri, cilantro & onion, pickled onion, fresh corn tortillas 85

SIDES all day

- ARROZ VERDE 4
- FRIJOLES CON QUESO 4
- PAPAS BRAVAS 4
- FRIED PLANTAINS 5
- SIDE SALAD (chopped or caesar) 7
- GUACAMOLE 5
- BACON 4
- MEXICAN SCRAMBLED EGGS 6
- chorizo, pico de gallo, queso

DESSERT 11am-3pm

- CHURROS dulce de leche, 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

BEVERAGES
Fall 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

BEER	SPIRIT-FREE	N/A WINE	AGUA FRESCAS & SODAS
PACIFICO 5 MODELO 5 MODELO NEGRA 5	MARGARITA 13 SPICY MARGARITA 13 PALOMA 13 N/A CORONA 6	N/A WHITE FRITZ MULLER 12 SPARKLING BRUT CODORNIU 12	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.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.