

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 **16** or 3 for **22** + choice of side
ancho shrimp +1 *carne asada* +2 *duck mole* +2
- **AL PASTOR** braised pork, cabbage escabeche, charred pineapple, cilantro crema **6**
- CHICKEN TINGA** mole verde, queso fresco, cilantro, onions **6**
- CARNE ASADA** guajillo-ancho butter, crispy potato, pickled onion, cilantro **8**
- DUCK MOLE** duck chicharrones, queso fresco, pickled onion, crema **7**
- PAPAS BRAVA** guacamole, salsa brava, queso fresco **5**
- ANCHO SHRIMP** grilled shrimp, charred pineapple pico **7**

LUNCH ENTREES *12-3pm*

- CRISPY ADOBO CHICKEN SANDWICH** 🍷 smoked salsa brava, caviar crema, cabbage escabeche, pepita salsa macha, brioche bun, served with chicharrones **18**
- QUESADILLA** choice of chicken tinga, steak +2 or shrimp +2, queso asadero, guacamole, sour cream, rajas, pico **15**
- ENCHILADAS VERDE** choice of chicken tinga, steak +4 or shrimp +2, grilled corn, black beans, pico, rajas, salsa verde, queso asadero, mexican crema, guacamole, pickled red onion, cilantro **16**
- BURRITO MOJADO** choice of chicken tinga, steak +2 or shrimp +2, arroz vede, refried black beans, queso asadero, pico, mole rojo, mexican crema, queso fresco **17**
- HUEVOS RANCHEROS*** blue corn tostadas, sunny eggs, chorizo, ranchero salsa, black beans, queso fresco, crema, cilantro **15**
- PUERTA BOWL** choice of chicken tinga, steak +2 or shrimp +2, arroz verde, black beans, queso asadero, shredded cabbage, pickled red onion, pico, mexican crema, cilantro **17**



FEATURED *12-3pm*

- LUNCH MESITA** serves 2
half-pound wagyu flat iron*, family-style esquites or papas bravas, 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**
- CHICHARRONES** **4**

DESSERT *12-3pm*

- 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 vermouht, luxardo, bitters 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
CARAJILLO reposado tequila, vanilla cordial, cold brew coffee 16
BLACKBERRY BRAMBLE blanco tequila or mezcal (+2), blackberry, black raspberry liquer, 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 liquer, lime, agave 17 pitcher 57
SPICY blanco tequila or mezcal (+2), lime, agave, spicy peppers 15 pitcher 57
TOMMY’S blanco tequila or mezcal (+2), lime, agave 14 pitcher 55
COIN-STYLE blanco tequila or mezcal (+2), orange liqueur, lime, agave 14 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
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

PACIFICO 5
MODELO 5
MODELO NEGRA 5

SPIRIT-FREE

MARGARITA 13
SPICY MARGARITA 13
PALOMA 13
N/A CORONA 6

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 | please ask us about booking private tastings and special events
so you can let them know they crushed it! 100% of the proceeds go to kitchen team 15 | @puerta.cl | 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.