

PUERTO

RAW BAR

Dinner

STARTERS

Oysters Raw 1/2 dzn | 24 dzn | 48

Cocktail sauce,
mignonette with habanero & shallots

Oysters Preparados 1/2 dzn | 24 dzn | 48

Clams Preparados 6 ea

Mariscada, serrano & cucumber

Aguachile de Atun 24

Ahí tuna, aguachile negro, pickled pearl onions,
jicama, Asian pear, candied jamaica

Tiradito de Hiramasa 22

Sliced hiramasa, candied kumquats,
basil oil, aji amarillo, raspberries, salmon roe

Ceviche de Temporada MP

Red Snapper, seasonal fruit, chile, lime

Seasonal Chocolate Clams 6 per

Seasonal preparation, subject to change

Grilled Oysters 22

Chicharron, leek, chile de arbol butter, lime

Madeleines 14

Trio of butters

Lobster Toast 21

Brioche, butter braised lobster,
chile de árbol buerre blanc, chives

Pulpo al Pastor 26

Grilled octopus, al pastor crema, pineapple,
serrano confit, red onion, herb salad

Mussels 24

Chicharrón-leek butter, Rrëy beer,
crispy leeks, basil, toasted bread

Shrimp Skewers 24

Hibiscus marinated shrimp, coconut saag,
salsa pelirroja

SOUPS / SALAD

Panela Salad 14

Warm panela cheese, castlevestrano olives, marinated grapes,
avocado, mustard frill salad

Kale Caesar 14

Lacinato kale, sourdough bread crumbs, charales, cotija cheese

Summer Melon & Burrata Salad 16

Local melon, charred cebollita dressing, olive oil, pepitas

Watermelon Gazpacho 19

Chilled shrimp, red fresnos, cherry tomato, hearts of palm, cilantro oil

Crema de Champiñones 13

Braised maitake mushrooms, chochoyotes, mexican crema,
pistachio salsa macha, pea tendrils

ENTREES

Wagyu Bavette 48

Cauliflower puree, onion jam, recado negro, fried maitake,
pickled cauliflower, fermented garlic sauce

Scallop Tataki 34

Mexican 5-spice, tamarind buerre monté,
carrot kosho, posole grits

MKT Fish mkt price

Inspired by the season and the market

Pekín Duck Breast 48

Texas peaches, thumbelina carrots, salsa
Tlaquepaque, rainbow chard

Fried Chicken Roulade 32

Fried chicken roulade, corn puree, asparagus,
crispy nopales

Summer Squash Fritter 24

Zucchini, yellow squash, squash blossom, quinoa, corn,
serrano vinaigrette, scallions, chili crisp

Campanelle Pasta 30

Chiltepin crema, lump crab, epazote, cherry tomatoes,
burrata cheese, sourdough bread crumbs

Red Snapper 48

Beluga lentils, guajillo-jamiaca puree, lacinato kale,
monte xanic buerre blanc

DRINKS

Cocktails

Martini 18

(Savory / Dry / Elegant)

Choice of:

Las Californias Gin
or

Weber Ranch Vodka
Dry vermouth blend
& house mariscada foam

Margarita 19

(Bright / Silky / Refreshing)

Espolon Reposado,
Matcha, Yuzu

Spritz 18

(Delicate / Bubbly / Floral)

Peach, Bubbles, Damiana,
Aperitivo Cappelletti

Old Fashioned 20

(Rich / Spiced / Bold)

Don Fulano Reposado,
Abasolo Whiskey,
Coconut, Chocolate

Negroni 20

(Bitter / Aromatic / Decadent)

Condesa Gin, Cap Corse Blanc,
Salers Gentian, Melon

Highball 19

(Refreshing / Crisp / Tart)

Choice of:

Derrumbes Mezcal Oaxaca
or

Socorro Reposado Tequila
Acid Adjusted Mango,
Agua de Piedra

Milk Punch 19

(Refined / Velvety / Spiced)

Mocambo 6yr, Illegal Caribbean
Cask, Pineapple,
Toasted Sourdough

Paloma 19

(Refreshing / Crisp / Tart)

Patron 100, Nami Sake, Clarified
Heirloom Tomato Soda, Grapefruit

Wines

Bruma Sauvignon Blanc 17/75

Valle de Guadalupe, MX

De Cote White Blend 19/95

Valle de Santa Maria de Gallardo, MX

Bruma Chardonnay 17/75

Valle de Guadalupe, MX

Monte Xanic Rosé 17/ 75

Valle de Guadalupe, MX

Bruma Rosé 19/85

Valle de Guadalupe, MX

Jardin de Tru Syrah / Merlot 18/80

Valle de Guadalupe, MX

Don Leo Pinot Noir 27/125

Valle de Parras, MX

Bruma GSM+N 18/80

Valle de Guadalupe, MX

Don Leo “Linde” Cab Sauv./Merlot 21/95

Valle de Parras, MX

Indómito Syrah/Viognier 22/100

Valle de Santa Maria Gallardo, MX

Casa S Sparkling Macabeu / Parellada 17/75

Queretaro, MX

El Bajio Sparkling Brut 16/70

Valle de Bernal, MX

Non-Alcoholic

Golden Beet Pop 10

Compressed Golden Beets, Carbonated

Toasted Coconut & Pandan Soda \$10

Jamaica Tea 6

Hibiscus, Black Tea, Agave

Mexican Sodas 6

Agua de Piedra 7

Still/Sparkling 22oz

Desserts

Summer Melon Semifreddo 10

Basil oil, basil sugar, honey-melon veil

Pastel Cacahuazintle 12

Strawberry cremeux, corn cake, strawberry milk,
corn tuille, strawberry confit

Passion Fruit Merinque 10

compressed mango, chia seed,
meringue, hibiscus syrup

Cacao Mille Feuille 12

Bittersweet chocolate ganache
monte xanic-cherry reduction, coriander chantilly,
cinnamon crumble

Veracruz Single Origin Bean

Dopio 4

Latte 7.5

Cappuccino 6

Espresso Martini 19

Weber Ranch Vodka
Veracruz Single Origin Bean

Carajillo 16

Veracruz Single Origin Bean, Licor 43

Fernet Vallet 12

Mexican aromatic digestif

