

PUERTO

RAW BAR

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

Aguachile negro, pickled pearl onions,
jicama, candied jamaica

Tiradito de Hiramasa 22

Candied kumquats, basil oil, aji amarillo,
raspberries, salmon roe

Ceviche de Temporada 24

Red Snapper, seasonal fruit, chile, lime

Lunch

STARTERS

Grilled Oysters 22

Chicharron, leek, chile de arbol butter, lime

Pulpo al Pastor 26

Al pastor crema, pineapple, serrano confit,
red onion, herb salad

Tostada 19

Ahi tuna, Asian pear, olive-serrano tapenade,
black garlic aioli, chives

Shrimp Skewers 24

Hibiscus marinated shrimp, coconut saag,
salsa pelirroja

Madeleines 14

Trio of butters

SOUPS / SALAD

Panela Salad 14

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

Watermelon Gazpacho 19

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

Summer Melon & Burrata Salad 16

Local melon, charred cebollita dressing, olive oil, pepitas

Kale Caesar 14

Lacinato kale, sourdough bread crumbs, charales,
cotija cheese

Crema de Champiñones 13

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

Add Chicken \$8 Shrimp \$12

ENTREES

Duck Carnitas 22

House-made flour tortillas, salsa habanero,
salsa curtida

Pasta-ladas 24

Crab filled pasta enchiladas, mignonette buerre
monte, cilantro, pistachio salsa macha

Campanelle Pasta 28

Chiltepin cream, lump crab, epazote, cherry tomatoes,
sourdough bread crumbs

Torta de Milanesa 16

Chicken milanesa, cabbage slaw, serrano confit,
jalapeno crema, avocado, chiltepin aioli,
cotija cheese, chives

Mussels 18

Chicharron leek butter, Rrëy beer, crispy leeks, basil,
toasted bolillo bread

Camarones Adobados 28

Guajillo-hibiscus sauce, quinoa, spinach,
crispy nopales

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

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

