

PUERTO

COCINA & BAR



PUERTO

RAW BAR

Oysters 1/2 dzn \$24.00 Dozen \$48.00
Cocktail sauce, mignonette with habanero & shallots

Oysters preparados 1/2 dzn \$24.00 Dozen \$48.00
Clams preparados 6 ea
Mariscada, cucumber, serranos.

Aguachile de atún \$24.00
Aguachile negro, pickled pearl onions, jicama, candied jamaica

Tiradito de Hiramasa \$22.00
Candied kumquats, basil oil, aji amarillo, pomegranate, smoked salmon roe

Ceviche Snapper \$24.00
Grapefruit, coconut, Aleppo chiles, cucumber

STARTERS/APPS

Grilled oysters \$22.00
Chicharrón, leek & chile de árbol butter, lime.

Seasonal Chocolate Clams \$6.00 per
Seasonal preparation, subjects to change

Caviar Service
Russian Osetra \$118.00
Golden Osetra \$128.00
Chochoyotes, Crema, Chives

Pulpo al Pastor \$26.00
Al pastor crema, pineapple, serrano confit, red onion, herb salad

Shrimp Skewers \$24.00
Hibiscus marinated shrimp, coconut saag, salsa pelirroja



DINNER

SALADS/SOUPS

Panela Cheese Salad \$14.00
Warm penla cheese, Castlevestrano olives, marinated grapes, avocado, purslane & mustard frill salad

Kale Caesar \$14.00
Lacinato kale, sourdough bread crumbs, charales, cotija cheese

Crema de Champiñones \$13.00
Braised maitake mushrooms, chochoyotes, mexican crema, pistacho salsa macha, peea tendrils, epazote oil.

ENTREES

Campanelle Pasta \$28.00
Chiltepin cream, lump crab, epazote, cherry tomatoes, sourdough bread crumbs

Scallops Tataki \$34.00
Green pipian, spinach, pickled cauliflower, toasted pistachios

Grilled Lamb Chops \$42.00
Braised cabbage, hoja santa pistou, pomegranate, crispy quinoa, pea tendrils

Peking Duck Breast \$48.00
Calabaza en tacha, red cherries, red wine demi, truffles

Wagyu Bavette \$48.00
Cauliflower puree, onion jam, recado negro, fried maitake, pickled cauliflower, fermented garlic sauce

Red Snapper \$48.00
Beluga lentils, guajillo-jamaica pureee, lacinto kale, monte xanic buerre blanc



DRINKS

COCTAILS

MARTINI

(Savory / Dry / Elegant)

\$18.00

Choice of:
Las Californias Gin or Weber Ranch Vodka, Oyster Brine, Sherry Blend, Yuzu Mignonette

MARGARITA

(Bright / Silky / Refreshing)

\$19.00

Espolon Reposado, Matcha, Yuzu

SPRITZ

(Delicate / Bubbly / Floral)

\$18.00

Alma Finca, Damiana Cordial, Bubbles

OLD FASHOINED

(Rich / Spiced / Bold)

\$20.00

Abasolo Whiskey, Don Fulano Reposado, Toasted Sesame, Shio Koji

NEGRONI

(Bitter / Aromatic / Decadent)

\$20.00

Condesa Gin, Cap Corse Blanc Luxardo Bitter Bianco, Lemongrass

HIGHBALL

(Refreshing / Crisp / Tart)

\$19.00

Choice of: Rosaluna Mezcal or Iwai 45 Whiskey, Rectified Pomegranate, Agua de Piedra

MILK PUNCH

(Refined / Velvety / Spiced)

\$19.00

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

NON-ALCOHOLIC

GOLDEN BEET POP

Compressed Golden Beets, Carbonated

\$10.00

JAMAICA TEA

Hibiscus, Black Tea, Agave

\$6.00

MEXICAN COCA-COLA

\$6.00

MEXICAN SPRITE

\$6.00

AGUA DE PIEDRA

Still or Sparkling

\$6.00

BEER

BOHEMIA

\$00.00

PACIFICO

\$00.00

ASAHI

\$00.00

NEGRA MODELA

\$00.00



WINE

BIANCO

	BTG	BTL
Monte Xanic Sauvignon Blanc, VDG	\$14.00	\$56.00
Bruma Sauvignon Blanc, VDG	\$19.00	\$76.00
Dos Búhos Chenin Blanc, GTO		\$95.00
Hilo Negro Sauvignon Blanc, VDG		\$66.00
La Carodilla Sauvignon Blanc, VDG		\$50.00
Mina Penelope SB Amber, VDG		\$77.50

Lagrimas Chardonnay, VDG	\$16.00	\$64.00
Bruma Chardonnay, VDG		\$47.00
Don Leo Chardonnay, VDP		\$57.00
Santos Brujos Chardonnay, VDG		\$60.00

Lagrimas Verdejo, VDG		\$40.00
El Bajio White Blend, VDB	\$15.00	\$58.00
De Cote Albariño, QRO		\$63.00
De Cote White Blend, QRO		\$54.00
Indomito Viognier, SLP		\$70.00

ROSÉ

	BTG	BTL
Monte Xanic Grenache, VDG	\$12.00	\$ 48.00
Terra Madi Rosado Malbec, QRO		\$ 39.00
El Bajio Syrah & Macabeo, QRO	\$16.00	\$ 64.00
Casa Jipi Barbera, VDSV	\$15.00	\$ 60.00
Bruma Rosé San Sangiovese, VDG		\$ 62.00
Carrodilla Polen Grenache, VDG		\$ 51.25

SPARKLING

	BTG	BTL
Casa S, QRO	\$N/A	\$N/A
El Bajio Rosé, QRO	\$15.00	\$70.00

TINTO

	BTG	BTL
Bruma GSM+N, VDG		\$132.50
Jardin de Tru Red Blend, VDG	\$23.00	\$92.00
Indomito Red Blend, SLP		\$70.00
Rafael Red Blend, CS+N, VDG		\$135.00
Dos Búhos Cab Franc, GTO		\$120.00
Gabriel Red Blend, CSMM, VDG		\$128.00
Tuma Red Blend SCSM, COAH		\$70.00
Bodegas F. Rubio Mezcla Italiana Red Blend, VDG		\$120.00

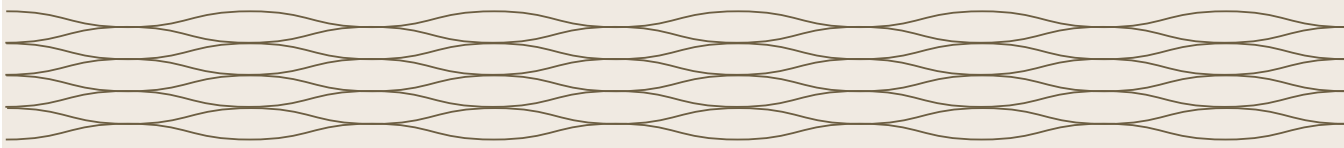
Bodegas de Viento PN, COAH		\$N/A
Tres Raices Pinot Noir, GTO		\$N/A
Don Leo Pinot Noir, VDP		\$87.00

Terra Madi Tempranillo, QRO		\$46.00
Vinsur Reflejo, PVSCS, VDG	\$21.00	\$84.00
Santos Brujos Tempranillo, VDG		\$88.00

Scielo R1 Merlot, COAH	\$N/A	\$N/A
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Villa Montefiore, VDG	\$18.00	\$88.00
Linde Cabernet Sauvignon, VDP	\$22.00	\$63.00
Surco Rojo, CS+N, VDG		\$71.00
Duoma Dos Manos, VDG		\$85.00
Scielo Cabernet Franc, VDP		\$116.00
Bruma Red Blend, VDG		\$130.00

PUERTO



DESSERT

Coconut Semifreddo

Basil oil, powder sugar basil, coconut veil

\$10.00

Meringue Batons

Passionfruit curd, compressed mango

\$10.00

Pot de Crème

Bittersweet chocalate, monte xanic cherries
coriander chantilly, cinnamon crumble

\$10.00

Carajillo

Veracruz Single Origin Bean, Licor

\$16.00

Fernet Vallet

Mexican aromatic digestif

\$12.00

