Puesto

Mexican Street Food

Antojitos (GF)

CEVICHE DE CAMARÓN* $12
lime-marinated shrimp, cucumber, avocado, red onion, serrano

COCTEL DE CAMPECHANA* (NUT) $14
local fish, shrimp. pulpo, avocado, salsa campechana, tajin roasted peanuts

CRUDITÉ (VEG) $8
fresh veggies to dip: carrot, radish, cucumber, jicama, chamoy, creamy cilantro

STREET CARVED MANGO (VEG) $7
fresh mango, chili mango, spicy chamoy, sea salt, lime

CHICHARRÓNES $5
crispy pork, chile, lime

PUESTO PERFECT GUACAMOLE (VEG) $11
avocado, parmigiano reggiano, cilantro, onion, fresh squeezed lime & orange, chile habanero

HOUSE-MADE GUACAMOLE (VEG) $9
fresh and simple guacamole

CRAB GUACAMOLE $13
house-made guacamole with lump crab

GUACAMOLE NOGADA (VEG) (NUT) $11
avocado, pomegranate, tomato, mango, chile de arbol, candied walnuts

Sopa

CREMA DE CALABAZA & QUESADILLA (GF) $7
cup of zucchini soup, squash blossom

SOUP OF THE DAY $7
chef's whim

Salad (GF)

FILET MIGNON* +$8 • SHRIMP +$8 • CHICKEN BREAST +$4/$8

MERCADO (VEG) (NUT) $12
local organic greens, heirloom carrot, fennel, seasonal citrus, shallots, toasted sunflower seeds, cilantro agave lime vinaigrette

Aguas Frescas $4

• MADE FROM SCRATCH DAILY •
MANGO-LIMÓN · PIÑA-MELÓN · JAMAICA ·
FROZEN HORCHATA

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TACOS

• MIX, MATCH & ENJOY THREE FOR $14 •
• LETTUCE FOR TORTILLAS +$2 •

CHICKEN AL PASTOR
crispy melted cheese, hibiscus & chipotle tinga, avocado, piña habanero pico

CHICKEN VERDE (GF)
crispy melted cheese, jalapeño tomatillo sauce, caramelized onion & serrano tinga verde, avocado, cilantro

FILET MIGNON* (NUT) +$2 EA
crispy melted cheese, avocado, spicy pistachio jalapeño

CARNITAS (GF)
traditionally braised pork, guacamole, tomatillo fresca

LAMB BARBACOA (GF) +$1 EA
guadalajara style braised lamb, whipped avocado, fresh onion & cilantro

POTATO SOY CHORIZO (VEG)
crispy melted cheese, hibiscus & chipotle tinga, avocado, tomatillo roja

ZUCCHINI & CACTUS (VEG) (GF)
crispy melted cheese, calabacitas of zucchini, corn & tomato, cactus, avocado, cilantro-tomatillo

TUNA ASADA* +$1.50 EA
seared line-caught bigeye, guacamole rustico, pickled onion, serrano, cilantro

MAINE LOBSTER +$3.50 EA
black beans, crispy onions, avocado, crema de cilantro, jalapeño pico

• ALL-NATURAL MEATS • SUSTAINABLE SEAFOOD •
HAND-MADE NON-GMO TORTILLAS • SCRATCH SALSAS

WATER SERVED UPON REQUEST

(GF) Gluten free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten.

(VEG) Vegetarian

(NUT) Nut, tree nut and/or seed allergen

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Especialidades

· CHEF LUISTEEN ·
• SERVED ON MAÍZ AZUL TORTILLAS •

GRILLED SWORDFISH TACOS (GF) (NUT) $18
citrus marinated swordfish, corn & red onion curtida, avocado, chile de arbol, nuez & semilla salsa

OCTOPUS TACOS $16
pulpo, avocado, chipotle crema, cilantro

MARINATED PORTOBELLO TACOS (VEG) $15
chimichurri marinated mushrooms, red bell pepper purée, guacamole

BAJA FISH TACOS $15
beer battered wild cod, shredded cabbage, avocado, chile crema, tomatillo roja

TAMARINDO SHRIMP TACOS $16
crispy shrimp, tamarindo-chile sauce, guacamole rustico, cilantro,

Bowls

• FRIED EGG +$2 • TRES TORTILLAS +$2 •

MOLE VERDE (NUT) $17
seared chicken breast, black beans, herb lime rice, toasted pepitas

FILET MIGNON ASADA* (NUT) $21
7 oz. Oaxacan mole rubbed steak, refrito, esquite, herb lime rice

CARNITAS (GF) $16
confit pork, herb lime rice, refrito, corn, guacamole, tomatillo fresca

Sides (GF) (VEG)

TRADITIONAL BLACK BEANS $4
classically prepared with queso fresco

HERB LIME RICE $4
steamed with epazote & cilantro

ESQUITE $9
grilled corn, chile, lime, queso, crema

¡COCKTAILS ON THE BACK!

TACO BAR SATURDAYS — 9PM TO CLOSE

ENJOY A FREE TACO WITH YOUR MARGARITA PURCHASE

TACO TUESDAY — 3PM TO CLOSE
HAPPY HOUR — MONDAY–FRIDAY 3PM TO 5PM

Dine-in only. Parties of 10 or less. Visit eatpuesto.com for reservations and details!