



Lunch

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

CHICHARRONES \$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

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

WATER SERVED UPON REQUEST



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



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, 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



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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!

Dessert

TACOS DULCES NUT \$12
THE CHURRO dulce de leche paleta, canela sugar cookie
MEXICAN CHOCOLATE cherry compote, pistachio wafer
BANANA CHEESECAKE mango caramel, chocolate shell

TRES LECHES DE CAFÉ \$10
mascarpone whip, café anglaise, fresh strawberry

VANILLA BEAN & ORANGE FLAN NUT \$9
Yucatán honey caramel, vanilla crema, almond galletas

Aguas Frescas \$4

• MADE FROM SCRATCH DAILY •
Mango-Limón · Piña-Melón · Jamaica · Frozen Horchata

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.

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!