



PUESTO LA JOLLA

GM:
Lauren Sullivan
 CHEF DE CUISINE:
Erick Perez

TACO TUESDAY

3pm to close
 \$2.50 TACOS
 \$3.50 MODELO CANS

Dine-in only for parties of 10 or less.
 Reservations at eatpuesto.com

HAPPY HOUR

Mon-Fri 3-5pm
 \$3.50 TACOS • \$6 PUESTO
 PERFECT MARGARITAS

Dine-in only for parties of 10 or less.
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PRIVATE DINING

Plan your fiesta with us
 at puestofiesta.com

Water served upon
 request.

GF = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten. **NUT** = Nut, tree nut, and/or seed allergen present. **VEG** = Vegetarian.

Snacks

SPICY NUTS \$6 GF • NUT • VEG
 ancho chile roasted peanuts & pepitas, honey habanero roasted macadamia nuts

CHICHARRONES \$5
 crackling pork magic, chile, lime

NOPALITOS \$5 GF • VEG
 cured nopales, pickled red onions, cherry tomatoes, queso fresco

WHITE BEAN & GÜERO SOPA \$6
 creamy white bean soup, spicy roasted chile güeros, chile oil, tortilla strips

Share Plates

REQUESÓN & ROASTED SQUASH \$12 GF • VEG
 housemade Mexican ricotta, roasted local butternut squash, green chile & herb oil

MERCADO SALAD \$12 GF • NUT • VEG
 local organic greens, heirloom carrot, fennel, seasonal citrus, shallots, toasted sunflower seeds, cilantro agave vinaigrette

ENSALADA MEXICANA \$12 NUT • VEG
 romaine, organic baby kale, mixed local greens, fried ancho chile, panela cheese, avocado, tortilla strips, pepita lime dressing

LAMB SOPES \$12
 housemade masa boats, braised lamb barbacoa, avocado mousse, radish, cilantro

ESQUITE \$9 GF • VEG
 grilled corn, chile, lime, queso, crema

HERB LIME RICE \$4 GF • VEG
 steamed with epazote & cilantro

TRADITIONAL BLACK BEANS \$4 GF • VEG
 classically prepared with queso fresco

Guacamole

CLASSIC \$10 GF • VEG
 avocado, cilantro, onion, fresh squeezed lime & orange, chile habanero

PUESTO PERFECT \$13 GF
 classic + Parmigiano-Reggiano

CRAB \$14 GF
 classic + lump crab

BRUSSELS & BACON \$12
 classic + seared Brussels sprouts, bacon, roasted serrano chiles



Mariscos

CEVICHE DE CAMARÓN* \$13 GF
 lime-marinated shrimp, cucumber, red onion, avocado, serrano

COCTEL CAMPECHANA* \$14 GF • NUT
 local catch, shrimp, pulpo, avocado, salsa campechana, tajin roasted peanuts

STRIPED BASS TIRADITO* \$13
 Baja striped bass crudo, spicy guava broth, sesame oil, avocado, sea beans, pickled Manzano chiles



socialize with us
 @eatpuesto

TACOS

MIX, MATCH & ENJOY THREE FOR \$15 • SUB LETTUCE FOR TORTILLAS +\$2

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

CHICKEN VERDE GF
 crispy melted cheese, cilantro-cumin tomatillo sauce, caramelized onion & serrano tinga verde, avocado, cilantro

MUSHROOM GF • VEG
 crispy melted cheese, garlic braised seasonal mushrooms, stone fruit jalapeño salsa, pickled onions, hearts on fire

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

CARNITAS GF
 traditionally braised pork, guacamole, tomatillo fresca

LAMB BARBACOA +\$1 EACH GF
 Guadalajara style braised lamb, whipped avocado, fresh onion & cilantro

FILET MIGNON* +\$2 EACH NUT
 crispy melted cheese, avocado, spicy pistachio serrano

GRILLED STRIPED BASS +\$2 EACH GF
 grilled Baja striped bass, adobo verde, salsa fresca, avocado, habanero-massaged kale

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

Plates

CARNITAS \$23 GF
 deep fried carnitas, nopalitos, salsa fresca, creamy jalapeño salsa, housemade tortillas

PULPO TACOS \$17
 octopus, avocado, chipotle crema, cilantro, maíz azul tortillas

BAJA FISH TACOS +\$16
 beer battered wild cod, shredded cabbage, avocado, crema, tomatillo roja, maíz azul tortillas

TAMARINDO SHRIMP TACOS \$18
 crispy shrimp, tamarindo-chile sauce, guacamole, cilantro, maíz azul tortillas



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Flights

TEQUILA FLIGHT \$16

Three 3/4 oz. pours:
FORTALEZA SILVER class & character
SIETE LEGUAS REPOSADO legendary
SAN MATIAS EXTRA AÑEJO industry secret

MEZCAL FLIGHT \$16

Three 3/4 oz. pours:
EL SILENCIO JOVEN rocks, smoke, cactus
ALIPÚS SAN ANDRES Chef's favorite
LOS NAHUALES AÑEJO silky smooth

CERVEZA FLIGHT \$12

Three 6 oz. pours:
CERVEZA FAUNA MALA VIDA
BELGIAN BLONDE la rubia suave
AGUA MALA ASTILLERO IPA hops across the border
INSURGENTE BROWN ALE balanced toasty malt

VALLE DE GUADALUPE

WINE FLIGHT \$14
Three 3 oz. pours:
L.A. CETTO SPARKLING floral, hints of hibiscus
PUESTO VALLE BLANC citrus, ocean
PUESTO VALLE RED chocolate, pepper, leather

Tequila

MAKE IT A MARGARITA +\$3

MAKE IT A CADILLAC +\$5

BLANCO NEAT:

FORTALEZA \$12
DON JULIO \$12
DON LORENZO \$12
CASAMIGOS \$14
CASA DRAGONES \$45

REPOSADO NEAT:

CHINACO \$13
DON LORENZO \$13
SIETE LEGUAS \$13
PARTIDA \$13
CLASE AZUL \$17

AÑEJO / EXTRA AÑEJO NEAT:

SAN MATIAS \$13
FORTALEZA \$17
CASAMIGOS \$18
DON JULIO 1942 \$29
PATRÓN BURDEOS \$65

MARGARITAS

PUESTO PERFECT \$12

blue agave reposado tequila, fresh squeezed lime juice, agave nectar

MERCADO \$16

Casa Noble Crystal organic tequila, Pierre Ferrand dry curaçao, fresh squeezed seasonal organic citrus, agave nectar

LA VERDAD \$12

blue agave reposado tequila, agua fresca de nopales, lemon

MANGO \$14

blue agave reposado tequila, fresh mango, lime, agave nectar

STRAWBERRY \$14

blue agave reposado tequila, fresh strawberry, lime, agave nectar

SPICY \$12

blue agave reposado tequila, fresh squeezed lime juice, agave nectar, jalapeño



Mezcal

LOS JAVIS \$10

Espadín Joven

CIELO ROJO \$10

Bacanora Silvestre Maguey Joven

ALIPÚS \$15

San Andres Espadín Joven

LOS NAHUALES \$16

Espadín Añejo

MARCA NEGRA \$26

Wild Tepeztate Joven

SCORPION 7 YR \$40

Weber Joven

PIERDE ALMAS \$56

Conejo de Espadín Joven

Specialty Cocktails

SANGRIA \$12

red or white: seasonal fruits, wine & spirits

MOJITO CLASSICO \$12

housemade mint infused rum, lime, cane suga

EL MEZCALITO \$12

Los Javis mezcal, Guanabana, tamarindo soda, lime leaf, charred orange

PALOMA \$12

blue agave reposado tequila, housemade pink grapefruit soda

DESPERADO \$12

Los Javis mezcal, Carpano Antica, Lillet Blanc, Cointreau Noir, walnut bitters

LA ROSITA \$12

housemade strawberry-cilantro infused vodka, lemon, cane sugar

PIÑA COLADA \$12

rum, fresh pineapple, coconut milk

BURRO BLANCO \$12

blue agave blanco tequila, ginger beer, bitters, lime

EL JEFE \$12

Rittenhouse rye, Xtabentún liqueur, lemon

Wine

BY THE GLASS:

L.A. CETTO SPARKLING \$11

Valle de Guadalupe, Mexico

ON TAP:

PUESTO VALLE BLANC \$11

Valle de Guadalupe, Mexico

PUESTO VALLE RED \$11

Valle de Guadalupe, Mexico

FRANCISCAN CHARDONNAY \$11

Napa, California

SUMMERLAND GRENACHE ROSÉ \$11

Paso Robles, California

UNBRIDLED PINOT NOIR \$11

Santa Barbara County, California

DISEÑO MALBEC \$11

Mendoza, Argentina

Cervezas

SAN DIEGO CRAFT:

ALESMITH TONY GWYNN

.394 PALE ALE \$8

MODERN TIMES BLAZING WORLD

AMBER \$8

BALLAST POINT SCULPIN IPA \$8

BAJA CRAFT:

AGUA MALA SIRENA PILSNER \$8

CERVEZA FAUNA MALA VIDA

BELGIAN BLONDE \$8

AGUA MALA ASTILLERO IPA \$8

INSURGENTE LA LUPULOSA IPA \$8

INSURGENTE BROWN \$8

MEXICAN CLASSICS:

PACIFICO \$6

DOS XX \$6

MODELO ESPECIAL \$6

NEGRA MODELO \$6

BOTTLED BEER:

CORONA LIGHT \$5

CORONA \$5

VICTORIA \$5

Micheladas

TIJUANA LIME \$8

lime, salt, Corona

CUBANA \$8

salsa inglesa, lime, salt, Victoria

PUESTO RED \$8

house-spiced tomato, lime, Victoria

EL REY DEL PATIO \$8

cucumber, tomatillo, charred chilies, lime, Corona

Aguas Frescas

MADE FROM SCRATCH DAILY

MANGO-LIMÓN \$4

PIÑA-MELÓN \$4

JAMAICA \$4

FROZEN HORCHATA FOR A CAUSE \$4

\$1 from each horchata is donated to charity