



PUESTO LA JOLLA LUNCH

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 8 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 8 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

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

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

WHITE BEAN & CHILE 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

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



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

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



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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

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

Salads

ADD SHRIMP +\$7 • ADD CHICKEN BREAST +\$4

MERCADO \$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




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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 sugar

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