

## Snacks & Shares

**POTATO TAQUITOS** \$16  
corn tortilla, queso fresco, guacamole, salsa fresca, sesame black garlic chile oil (V, N)

**CHICKEN TAQUITOS** \$18  
flour tortilla, queso fresco, guacamole, crema, tomatillo-árbol salsa (N)

**CHICHARRONES** \$6  
crackling pork magic, chile, lime

**ESQUITE** \$9  
grilled corn, chile, lime, queso cotija, crema (GF, V)

## Guacamole

**CLASSIC** \$12  
avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)

**PUESTO PERFECT** \$14  
classic + Parmigiano-Reggiano (GF)

**NOGADA** \$14  
classic + pomegranate, mango pico de gallo, chile de árbol, candied walnuts (GF, V+, N)

**VERDE** \$14  
classic + tomatillo, pumpkin seeds, parsley, cilantro, garlic (GF, V)

**Happy Hour**  
Mon, Wed — Fri / 3 — 5pm

*Dine-in only*

\$1.5 off tacos  
\$9 Puesto Perfect Margaritas  
\$5 Puesto drafts  
1/2 off snacks & shares

**Taco Tuesday**  
3:00pm — close

*Dine-in only*

\$2.5 off tacos  
\$5 Puesto drafts

# Puesto Tacos

*We recommend 3.*

*Handmade, organic, non-GMO corn tortillas. Substitute lettuce for tortillas.*

 **CHICKEN AL PASTOR** \$7.5

crispy melted cheese, braised free range Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico

 **CHICKEN ASADA** \$7.5

crispy melted cheese, grilled free range Jidori chicken, tomato sofrito, classic guacamole (GF)

 **TAMARINDO SHRIMP** \$10

crispy shrimp, tamarindo-chile sauce, classic guacamole, cilantro (GF)

 **FILET MIGNON\*** \$10

crispy melted cheese, marinated filet mignon, avocado, spicy pistachio serrano salsa (N)

 **CARNITAS** \$7.5

crispy melted cheese, traditionally braised Salmon Creek Farms pork, avocado tomatillo salsa, avocado (GF)

 **QUESABIRRIA** \$8

crispy melted cheese, braised short rib, Jalisco salsa, pickled radish, classic guacamole (GF)

 **MAINE LOBSTER** \$12

garlic butter grilled lobster, black beans, crispy onions, avocado, crema de cilantro, jalapeño pico

 **BAJA FISH** \$9

Puesto beer battered local line-caught fish, shredded cabbage, classic guacamole, crema, Morita salsa

 **MUSHROOM** \$7.5

crispy melted cheese, garlic braised seasonal mushrooms, pickled onions, stone fruit serrano salsa, hearts on fire (GF, V)

 **VERDURAS** \$7.5

crispy melted cheese, rajas, tatume squash, papas, corn & tomato, nopales, avocado, jalapeño, zucchini blossom (GF, V)

## Salads

*Add grilled chicken +6 / Add guajillo shrimp +9*

**MEXICAN CHOPPED** \$15

market baby lettuce, corn, cilantro, black beans, roasted peppers, watermelon radish, avocado, mango pico, Cotija cheese, citrus vinaigrette (GF, V)

**CAESAR\*** \$14

gem lettuce, Parmigiano-Reggiano, sourdough croutons, Calabrian chile

## Bowls

*Base: herb lime rice, black beans, esquite, cabbage slaw, pickled onions, guacamole, salsa fresca*

*Add corn tortillas +\$2*

Bowl choices:

**VERDURAS** \$20

rajas, tatume squash, papas, corn & tomato, garlic braised seasonal mushrooms (V)

**CARNITAS** \$22

traditionally braised Salmon Creek Farms pork (GF)

**GRILLED SHRIMP** \$26

guajillo shrimp (GF)

## Sides

**HERB LIME RICE** \$5

steamed with epazote & cilantro (GF, V)

**TRADITIONAL BLACK BEANS** \$5

classically prepared with epazote, sofrito & queso fresco (GF, V)

**PUESTO AT THE HEADQUARTERS**  
**SOCIALIZE WITH US @EATPUESTO / EATPUESTO.COM**

**GF** = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten **P** = Peanuts are present **N** = Contains nuts  
**V** = Vegetarian **V+** = Vegan \*These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 4% surcharge is added to all checks to support our team. Thank you for supporting our staff.  
An 18% gratuity will be added to parties of ten or more.

# Cervezas

## Brewed in our Mission Valley Cervecería

by Puesto Master Brewer Doug Hasker

### PUESTO CLARA \$8

A traditional Mexican style light lager with crisp malt flavor, hints of corn, and pleasant bitterness from noble hops. A clean and refreshing beer. 4.6% abv.

### PUESTO AMBER \$8

A lager paying homage to the early days of Mexican brewing. Vienna malts and corn combine for a light and toasty body. A balanced beer with subtle bitterness and a smooth and refreshing finish. 4.9% abv.

### PUESTO NEGRA \$8

A smooth, dark Mexican style lager. Roasted malts make for a beer rich in flavor, yet light in texture, with a balanced finish. 5.3% abv.

### PUESTO IPA \$8 *ROTATING*

A rotating hoppy ale using assorted hop and malt varieties (ask your server for details of the current offering). 5.5% - 8% abv.

### FLIGHT OF FOUR \$12

Individual 5oz samples \$3

### 64OZ GROWLER \$30

Refill any growler with us for \$20

## Local & Baja Craft

**ROTATING TAPS** \$8 (Ask your server)

# Wine

## Baja Bottles

**ROSÉ** \$38  
Bruma, **Carmenere**, 2020, Valle de Guadalupe, MX

**WHITE** \$44  
Santos Brujos, **Chardonnay**, 2019, Valle de Guadalupe, MX

**RED** \$40  
Palafox, **Cabernet Sauvignon, Merlot & Tempranillo**, 2019, Valle de la Grulla, MX

## On Tap

**HOUSE RED** \$12  
**HOUSE WHITE** \$12  
**HOUSE ROSÉ** \$12

## Agua Fresca *MADE IN-HOUSE DAILY*

**MANGO-LIMÓN** \$5

# Horchata

**STRAUS FROZEN HORCHATA** \$5

Make it a **Horchata Loca** with Bacardí Reserva Ocho rum \$15

# Puesto Margaritas

### PUESTO PERFECT \$15

blue agave reposado tequila, fresh lime, organic agave nectar

*Add a float of Grand Marnier +\$2*

### HOT SAUCE *SPICY* \$15



blue agave blanco tequila, pineapple juice, cucumber, fresh lime, habanero

### MANGO MARGARITA \$17

Olmecca Altos reposado tequila, mango, fresh lime

### WATERMELON MARGARITA \$16

Del Maguey Vida mezcal, watermelon, fresh lime

### CUCUMBER MARGARITA \$17

El Tesoro blanco tequila, cucumber, fresh lime

### CADILLAC \$18

Siete Leguas blanco tequila, Grand Marnier, fresh lime, organic agave nectar

### PINK CADILLAC \$18

Siete Leguas blanco tequila, Grand Marnier, hibiscus, fresh lime, organic agave nectar

### BARTENDER'S CHOICE *SPICY* \$16



El Tesoro blanco tequila, fresh lime, pineapple, yuzu, serrano

### FRUIT CART \$18

Patrón blanco tequila, mango, pineapple, watermelon, cucumber, chamoy, Tajín

### Mezcal Flight Three 3/4 oz. pours \$40

**EL JOLGORIO MADRECUISHE** (current favorite)

**BANHEZ JABALÍ** (legendary)

**YUU BAAL AÑEJO** (industry secret)

### Tequila Flight Three 3/4 oz. pours \$25

**PUESTO'S CÓDIGO ROSA** (yeah, we made it)

**EL TESORO REPOSADO** (legendary)

**SIETE LEGUAS AÑEJO** (industry secret)

# Specialty Cocktails

### PALOMA \$15

Volcán blanco tequila, Fever Tree grapefruit soda, fresh lime

### OLD FASHIONED \$15

Buffalo Trace bourbon, bitters, sugar, nothing else

### BIRD OF PARADISE \$16

Espolón blanco tequila, Grand Marnier, Campari, pineapple, fresh lime

### MAI TAI \$16

Appleton 8yr Reserve rum, Clement VSOP rum agricole, fresh lime, curaçao, almond cordial

### CANNONBALL \$16

Del Maguey Vida mezcal, apricot liqueur, pineapple, fresh lime, Angostura Bitters

### YOGA PANTS \$15

Olmecca Altos blanco tequila, strawberry, tamarind soda, fresh lemon, honey

### PIÑA COLADA \$15

Bacardí Reserva Ocho rum, coconut cordial, pineapple, fresh lime

### PASSIONFRUIT MULE \$16

Grey Goose vodka, passionfruit, cucumber, fresh lime, Fever Tree ginger beer

# Mezcal

**DEL MAGUEY VIDA** Espadín \$13

**DEL MAGUEY CHICHICAPA** Espadín \$18

**BANHEZ PECHUGA** Espadín \$28

**BOZAL** Tobalá **ANCESTRAL** \$33

# Tequila

*Make it a margarita +\$3 / Make it a Cadillac +\$5*

## Blanco

**ESPOLÓN** \$11

**VOLCÁN** \$13

**EL TESORO** \$14

**PATRÓN** \$15

**FORTALEZA** \$16

## Reposado

**ESPOLÓN** \$11

**CASA NOBLE** \$15

**SIETE LEGUAS** \$17

**EL TESORO** \$18

## Añejo

**CASA NOBLE** \$15

**VOLCÁN CRISTALINO** \$18

**DON JULIO 1942** \$35

**PATRÓN GRAN BURDEOS** \$70

## Extra Añejo

**EL TESORO PARADISO** \$35

**JOSE CUERVO RESERVA DE LA FAMILIA** \$40

**SIETE LEGUAS D'ANTAÑO** \$55

**OCHO** \$55

\*Contains shellfish.