

Puesto

San Diego Restaurant Week

Dinner / \$35 per person

Guacamole

Choose one.

Includes chips & fire roasted Molcajete salsa

CLASSIC

avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)

PUESTO PERFECT

classic + Parmigiano-Reggiano (GF)

FIESTA

classic + roasted peppers, tahini, chile oil (GF, V+)

NOGADA

classic + pomegranate, mango pico de gallo, chile de árbol, candied walnuts (GF, V+, N)

Ceviche

Choose one.

PASSIONFRUIT & MANGO SHRIMP CEVICHE*

Mexican shrimp, passionfruit, mango, avocado, sesame black garlic chile oil (GF)

CEVICHE VERDE*

local line-caught fish, cucumber, serrano, radish, avocado, Japanese peanuts (GF, P, N)

Tacos

Choose any two.

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

TACO OF THE MONTH

ask for details

CHICKEN AL PASTOR

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

TAMARINDO SHRIMP

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

CARNITAS

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

SHORT RIB QUESABIRRIA

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

MUSHROOM

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

VERDURAS

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

Add a Dessert

+\$4

PUESTO SOFT SERVE

Melon

chamoy, tajin (GF, V+)

Drizzle of Del Maguey Chichicapa mezcal +\$4

Caramelized Banana

cocoa nibs, hazelnuts, Maldon salt (GF, V, N)

Drizzle of 4 Copas añejo tequila +\$4

Add a Margarita

+\$12

PUESTO PERFECT

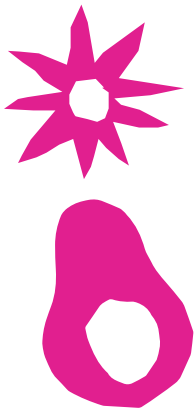
reposado tequila, fresh lime,
organic agave nectar

Add a Cerveza

+\$6

Choices:

PUESTO CLARA · PUESTO NEGRA
PUESTO IPA · PUESTO AMBER



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SAN DIEGO / OC / BAY AREA

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.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE.