Puesto

Snacks & Shares

POTATO TAQUITOS $15
corn tortilla, queso fresco, guacamole, salsa fresca, sesame black garlic chile oil (V, N)

CHICKEN TAQUITOS $17
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)

WILD SHRIMP CEVICHE*
$16
passionfruit, mango, avocado, sesame black garlic chile oil (GF, N)

Guacamole

CLASSIC $11
avocado, cilantro, onion, fresh squeezed lime & orange, chile habanero (GF, V+)

PUESTO PERFECT $13
classic + Parmigiano-Reggiano (GF)

NOGADA $13
classic + pomegranate, mango pico de gallo, chile de árbol, candied walnuts (GF, V+, N)

VERDE $13
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

Tacos

We recommend 3.

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

CHICKEN AL PASTOR $7
crispy melted cheese, braised organic Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico

CHICKEN ASADA $7
crispy melted cheese, grilled organic Jidori chicken, tomato sofrito, classic guacamole (GF)

TAMARINDO SHRIMP $9
crispy shrimp, tamarindo-chile sauce, classic guacamole, cilantro (GF)

FILET MIGNON* $9
crispy melted cheese, marinated filet mignon, avocado, spicy pistachio serrano salsa (N)

CARNITAS $7
crispy melted cheese, traditionally braised Salmon Creek Farms pork, avocado tomatillo salsa, avocado (GF)

QUESABIRRIA $7.5
crispy melted cheese, braised short rib, Jalisco salsa, pickled radish, avocado (GF)

MAINE LOBSTER $12
garlic butter grilled lobster, black beans, crispy onions, avocado, crema de cilantro, jalapeño pico

BAJA FISH $9
Puesto beer battered line caught local fish, shredded cabbage, avocado, crema, Morita salsa

MUSHROOM $7
crispy melted cheese, garlic braised seasonal mushrooms, pickled onions, stone fruit serrano salsa, hearts on fire (GF, V)

VERDURAS $7
crispy melted cheese, rajas, tatume squash, papas, corn & tomato, nopales, avocado, jalapeño, zucchini blossom (GF, V)

CHEF'S SALSA BAR
$5
rotating selection of housemade salsa (V+)

Salads

Add grilled chicken +6 / Add guajillo shrimp +9

MEXICAN CHOPPED $14
market baby lettuce, corn, cilantro, black beans, roasted peppers, watermelon radish, avocado, mango pico, Cotija cheese, citrus vinaigrette (GF, V)

CAESAR* $13
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 $18
rajas, tatume squash, papas, corn & tomato, garlic braised seasonal mushrooms (V)

CARNITAS $20
traditionally braised pork (GF)

GRILLED SHRIMP $24
guajillo shrimp (GF)

Sides

HERB LIME RICE $4
steamed with epazote & cilantro (GF, V)

TRADITIONAL BLACK BEANS $4
classically prepared with epazote, sofrito & queso fresco (GF, V)

WE ARE TEMPORARILY A CASHLESS RESTAURANT
PUESTO LA JOLLA
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. Water and straws served upon request. 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.

PUESTO NAVIDAD $8
A full bodied, malty, Mexican style bock beer. Combining spice from German Sterling hops with a rich dark roasted malt character. 8.2% abv.

FLIGHT OF FOUR $12
Individual 5oz samples $3

64OZ GROWLER $30
Refill any growler with us for $20

PUESTO PERFECT MICHELADA* $8
Puesto Clara Lager, house made clamato, chamoy, mango, fresh lime

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

#Puestocares

STRAUS FROZEN HORCHATA FOR A CAUSE $5
Proceeds donated to local causes.
Make it a **Horchata Loca** with Real McCoy 5yr rum $15

Puesto

Margaritas

PUESTO PERFECT $14
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
Volcán blanco tequila, mango, fresh lime

WATERMELON MARGARITA $16
Del Maguey Vida mezcal, watermelon, fresh lime

CUCUMBER MARGARITA $16
El Tesoro blanco tequila, cucumber, fresh lime

CADILLAC $18
Casa Noble reposado tequila, Grand Marnier, fresh lime, organic agave nectar

PINK CADILLAC $18
Casa Noble 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 $17
Patrón blanco tequila, mango, pineapple, watermelon, cucumber, chamoy, Tajín

¡SHARE A DRINK WITH AMIGOS! $52
Share a bottle of Puesto Perfect Margaritas

Mezcal Flight Three 3/4 oz. pours $35

EL JOLGORIO MADRECUISHE (current favorite)
BANHEZ JABALÍ (legendary)
YUU BAAL AÑEJO (industry secret)

Tequila Flight Three 3/4 oz. pours $22

PUESTO'S CÓDIGO ROSA (yeah, we made it)
EL TESORO REPOSADO (legendary)
CASA NOBLE 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

YOGA PANTS $15
Altos blanco tequila, strawberry, tamarind soda, fresh lemon, honey

PIÑA COLADA $15
Real McCoy 3yr rum, coconut cordial, pineapple, fresh lime

PASSIONFRUIT MULE $15
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.