

BRUNCH

Churros \$8

fried pastry, cinnamon sugar,
Mexican chocolate sauce

Tostadas de Huevos Rancheros \$12

2 fried eggs, avocado, cotija cheese
poblano and red peppers, onions,
refried black beans, crispy corn tortillas

Tostadas de Cerebro \$14

beef tartar, lime juice, boiled egg, olives, japaleño,
red onion, chili, queso fresco

Tamal De Rajas Con Queso y Huevo \$10

fried egg, corn tamal, poblano peppers,
onions, creamy poblano sauce, cotija cheese

Pozole Rojo \$10

hominy and pork soup, avocado,
radish, lime, onions, cabbage

Torrejas de Pan \$10

Mexican style french toast,
cane sugar syrup, cinnamon

Torta de Camarón \$13

shrimp cake, smoked tomato sauce, lettuce,
cucumber, avocado, tomato, radish

Desayuno Mexicano \$13

2 fried eggs, chorizo, fried plantains, lime crema,
tortillas, cilantro rice, refried black beans

Clara De Huevo Con Quelites \$12

egg white omelet, epazote, cilantro,
purslane, cotija cheese, jicama salad

Torta de Chorizo \$12

chorizo and green onion frittata,
tomato-serrano salsa, mojo-roasted potatoes

Carne Con Huevos \$18

8 oz. grilled skirt steak, 2 fried eggs, queso fresco
guajillo glaze, mojo-roasted potatoes



LA PUERTA VERDE

FAVORITOS

Guacamole \$11

grilled avocado smashed
with lime, tomato,
cilantro, red onion

Elote Loco \$5

corn on the cob,
spicy citrus mayo,
chili, cotija cheese

Tostadas De Atún \$14

tuna, citrus marinade,
tomatoes, cabbage salad,
quemado sauce,
crispy corn tortillas

Pescado Quemado \$28

grilled marinated whole fish,
citrus cabbage, diablo mayo

Panza De Puerco \$14

braised pork belly,
citrus-jicama salad,
spicy morita chili glaze

Mole Verde Con Pollo \$13

roasted chicken breast,
green pepita mole,
grilled onion cactus salad

ACOMPañANTES

Arroz con Cilantro \$2.50

Frijoles Negros \$2.50

Frijoles Charros \$2.50

Tortillas (4) \$2.50

Chorizo \$3

Fruta Fresca \$5

Papas Rostizadas \$5

AGUAS FRESCAS

Pepino con Lima \$5

cucumber, lime, simple syrup

Jamaica \$4

hibiscus flower, lime, simple syrup

Jugos \$2.50

naranja
toronja
manzana
aràndano



MINDFUL RESTAURANTS

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CÓCTELES

Ave Maria \$10

tequila, house clamato mix

Buenos Dias \$10

patrón xo, coffee, cream, simple syrup

Chispa de Mango \$10

mango peach purée, lime juice, simple syrup, sparkling

Mi Hermosa \$10

mezcal, orange juice, sparkling

Sangria \$8

white wine, brandy, peach, mango, mint

Michelada \$10

tecate, house clamato mix, fresh lime juice

LPV Margarita \$10

mezcal, fresh lime juice, cilantro

Margarita Clasica \$10

silver tequila, triple sec, fresh lime juice

BEBIDAS

Mexican Coca-Cola \$3.50

Jarritos Soda \$3.50

Jones Cane Sugar Soda \$2.50

cola, zilch cola, lemon lime, ginger-ale

Iced Tea \$2.50

Compass Coffee \$3

VINOS

SPARKLING

Tarima Muscat | Alicante, Spain, 14

Simonet Blanc de Blanc | Neuchatel, Switzerland, NV

WHITE

Cesca Vincent Cabaler | Priorat, Spain, 11

De Martino Estate Sauvignon Blanc | Maipo Valley, Chile, 16

Santa Ema Chardonnay | Casablanca Valley, Chile, 16

La Val Albariño | Rías Baixas, Spain, 13

ROSÉ

Arrayán Rosado | Mentrída, Spain, 14

RED

Señorío de P. Pecina | Rioja, Spain, 15

Alhambra Valle de Uco Malbec Reserva | Mendoza, Argentina, 14

Jelu Pinot Noir | Patagonia, Argentina, 13

Finca Fabián Tempranillo | Castile La Mancha, Spain, 12

Renacer Milamore | Mendoza, Argentina, 14



LA PUERTA VERDE

CERVEZAS

BOTTLES & CANS \$6

Tecate

Corona

Corona Light

Bohemia

Victoria

Modelo Especial

Negra Modelo

DRAUGHT \$6

Dos Equis Amber

Pacifico

DC Brau | The Public

Port City | Seasonal

Port City | Ways & Means

Atlas | District Common

Chef: Raymundo Oliva | GM: Emmanuel Nadal



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