

# 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, hard 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,  
cilantro rice, refried black beans

## Clara De Huevo Con Quelites \$12

egg white omelet, epazote, cilantro,  
purslane, cotija cheese, mojo-roasted potatoes

## 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



## 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 al Horno \$30

baked whole fish, epazote,  
white onion, tomato seafood broth

### Chile Relleno \$12

rice flour breaded pepper,  
roasted corn, Oaxacan cheese,  
tomato especia sauce

### 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

Jamaica \$4

hibiscus flower tea, lime

Jugos \$2.50

naranja  
toronja  
manzana  
aràndano



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# CÓCTELES

**Ave Maria \$10**  
tequila, house clamato mix

**Buenos Días \$10**  
patrón xo, coffee, cream

**Chispa de Mango \$10**  
mango peach purée, lime juice, sparkling

**Mi Hermosa \$10**  
mezcal, orange juice, sparkling

**Sangria \$8**  
red wine, apples, strawberries, citrus

**Michelada \$10**  
tecate, house clamato mix, lime

**LPV Margarita \$10**  
mezcal, triple sec, lime, cilantro

**Margarita Clasica \$10**  
silver tequila, triple sec, lime

# 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**



# 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

# VINOS

## SPARKLING

Tarima Muscat   Alicante, Spain, 14	glass   bottle	10 45
Simonet Blanc de Blanc   Neuchatel, Switzerland, NV		7 30

## WHITE

Cesca Vincent Cabaler   Priorat, Spain, 11	glass   bottle	10 45
De Martino Estate Sauvignon Blanc   Maipo Valley, Chile, 16		9 40
Conde Villar Alvarhino   Alentejo, Portugal, 16		11 45
Muga Blanco   Rioja Alta, Spain		11 50
La Val Albariño   Rías Baixas, Spain, 13		65

## ROSÉ

Arrayán Rosado   Mentrída, Spain, 14	glass   bottle	10 45
Dibón Brut Rosé   Penedes, Spain, NV		9 40

## RED

Hazaña Viñas Viejas   Rioja, Spain, 15	glass   bottle	10 45
Jelu Pinot Noir   Patagonia, Argentina, 13		10 45
La Flor Malbec   Mendoza, Argentina, 16		11 50
Renacer Milamore   Mendoza, Argentina, 14		70

Chef: Raymundo Oliva | GM: Emmanuel Nadal



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