

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

Huevos con Platanitos \$12

2 fried eggs, plantains, avocado chile de arbol salsa,
tomato relish, sour cream, queso fresco

Tamal de Rajas con Queso y Huevo \$10

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

Chilaquiles \$10

2 fried eggs, tomato special sauce, jalapeño,
queso fresco, crispy tortilla chips

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, tomato relish

Clara de Huevo con Nopales \$12

egg white omelet, grilled cactus, poblano peppers,
Oaxaca 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,
guajillo glaze, mojo-roasted potatoes

Camarones con Chorizo \$16

3 head-on shrimp, Mexican chorizo, spinach,
tomato, fish broth, garbanzo purée



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

Pozole Rojo \$10

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

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 especial sauce

Mole Poblano con Pollito \$27

roasted whole spring chicken,
dried chile and nut Mole, corn tortillas

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
arándano



MINDFUL RESTAURANTS

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CÓCTELES

Ave Maria \$10
tequila, house clamato mix

Buenos Días \$10
patrón xo, coffee, cream

Chispa de Fresa \$10
fresh strawberry purée, lime juice,
sparkling wine

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

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

DRAUGHT \$6

Dos Equis Amber
Pacifico
Negra Modelo
Eggenberg Pilsner
Seasonal IPA
DC Brau | The Public

VINOS

SPARKLING

Tarima Muscat | Alicante, Spain, 14
Mas Fi Cava | El Penedés, Spain, NV

glass | bottle
10 45
8 35

WHITE

Cesca Vincent Cabaler | Priorat, Spain, 11
Pulenta Estate Pinot Gris | Mendoza, Argentina, 16
Conde Villar Alvarhino | Alentejo, Portugal, 16
Muga Blanco | Rioja Alta, Spain
La Val Albariño | Rías Baixas, Spain, 13

glass | bottle
10 45
10 45
11 45
11 50
65

ROSÉ

Arrayán Rosado | Mentrída, Spain, 14
Dibón Brut Rosé | Penedes, Spain, NV

glass | bottle
10 45
9 40

RED

Hazaña Viñas Viejas | Rioja, Spain, 15
Borsao Berola | Borja, Spain, 14
Capçanes Mas Donís | Capçanes, Spain, 14
La Flor Malbec | Mendoza, Argentina, 16
Renacer Milamore | Mendoza, Argentina, 14

glass | bottle
10 45
10 45
10 45
11 50
70

Chef: Raymundo Oliva | GM: Emmanuel Nadal



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