



signature cocktails | 14

LA CHICA SEXY

Malibu, white rum, strawberries, triple sec, kinky, cranberry, sour

LA GUERA

Tequila, mango, habanero, triple sec, sour, chili powder

LA DOÑA

Mezcal, triple sec, pineapple, lime, cranberry

PALOMA BLANCA

Tequila, triple sec, fresh lime, citrus soda, pinch of salt

PALOMA NEGRA

Tequila, fresh lime, blackberries, citrus soda

CANTARITO

Tequila, triple sec, orange juice, pineapple juice, citrus soda, sour

AGUA DE ROSAS

Tequila rose, tequila reposado, rose petals, strawberries, sweet cream

LA COSTEÑA

Rum, Malibu, pineapple juice, coconut cream, cinnamon

LA DAMA

Berry vodka, strawberries, triple sec, sour, cranberry juice

signature margaritas | 13

PEPINO CON LIMON

Cucumber vodka, fresh lime, triple sec, sour

AGUA CHILE

Tequila, triple sec, pepino, serrano, cilantro, lime, sour

TAMARINDO

Tequila blanco, tamarindo, agave, chamoy, lime, sour

GUAYABA

Tequila, guava juice, triple sec, agave, lime, sour

MANGO CHAMOY

Tequila, triple sec, mango, chamoy, lime, sour

JAMAICA

Tequila, triple sec, hibiscus flower syrup, lime, sour

DURAZNO

Tequila, triple sec, peach puree, lime, sour

cerveza

MICHELADA | 13

Clamato preparado, limon, tajin, sal, cerveza al gusto

ULTRA - BUDLIGHT - COORS LIGHT - MANGO CART - STREETS OF BAKERSFIELD - 805
DOS E - ESTRELLA - CORONA - MODELO

16oz - 5 | Import 6

24oz - 7 | Import 8



botanas

TOSTADITAS WITH NOPALES(3) | 14
Bean-Based Tostaditas, Sautéed Cactus salad, Queso Fresco

CRISPY FRIED SHRIMP | 18
Fried onions and shrimp breaded with seasoned flour, a touch of garlic and dried chilies, creamy green aguachile dressing

MICHOACAN TOSTADITAS(3) | 15
Ham, pickled pork rinds, Potatoes, Cabbage, Salsa Michoacana, Cotija cheese

SPICY POTATOES | 11
Potatoes sautéed in spicy chile oil, butter, garlic, lemon, salt

CEVICHE TRIO(3) | 16
Traditional , Aguachile, and Mango Habanero

ensaladas

EL PUESTO SALAD | 16
Grilled chicken. Variety of green lettuce, fresh cilantro, corn, pico, cucumber, avocado, pepitas, queso fresco, crispy tortilla strips. Creamy Avocado Lime Cilantro Dressing

COASTAL SALAD | 19
Grilled bass fillet. Variety of green lettuce, fresh cilantro, mango pico, cucumber. Creamy Mango citrus dressing

AZTEC SALAD | 15
Large crispy tortilla. Bean base. Sautéed cactus salad with fresh tomato, onion, cilantro, sea salt, Queso Fresco

enchiladas

MICHOACAN STYLE ENCHILADAS | 21
Tortillas stuffed with chicken and potatoes. Cooked on the grill with a red marinade. Finished with a touch of cotija, cabbage, Michoacán-style tomato sauce, carrots and pickled jalapeños. Thinly sliced jerky style steak
Served with rice and beans

MOLE ENCHILADAS | 21
Handmade corn tortillas filled with shredded stewed chicken breast. Bathed with mole made 100% in house. Touch of cream, fresh cheese, and pickled onions in lemon and salt. Served with rice and beans.
*mole contains nuts

ENCHILADAS POBLANAS | 21
Handmade corn tortillas filled with shredded stewed chicken breast. Bathed in a creamy sauce made with tomatillos, roasted poblano peppers, cilantro, and garlic. Touch of cream, fresh cheese, and pickled onions in lemon and salt. Served with rice and beans

SHRIMP ENCHILADAS | 23
Handmade corn tortillas filled with sautéed shrimp with garlic, butter and salsa. Bathed in a creamy red sauce made with tomatoes, chilies, spices and garlic. Touch of cream, fresh avocado and pickled onions in lemon and salt.
Served with rice and beans

FLAUTAS WITH GUACAMOLE | 17
Flautas stuffed with stewed chicken. Served with guacamole and cream

BEANS DIP WITH CHEESE AND AL PASTOR | 16
Stewed beans with tomato and roasted chilies. Tossed with shredded cheese and topped with pork al pastor

NACHOS EL GUERO | 17
Crispy tortillas topped with our special beans, cheese, salsa poblana, al pastor meat, cilantro, onions, crema, and avocado salsa

GUACAMOLE | 14
Avocados, lime, salt, pico de gallo

flautas

MICHOACAN STYLE FLAUTAS | 19
Stewed chicken wrapped in crispy golden corn tortillas. Finished with a touch of mayonnaise, cabbage, Michoacán-style tomato sauce with pickled carrots and jalapeños, cream, and cotija. Served with rice and beans

FLAUTAS WITH MOLE | 19
Stewed chicken wrapped in crispy golden corn tortillas. On a bed of our 100% homemade mole. Touch of cream, fresh cheese, and pickled onions in lemon and salt. Served with rice. *mole contains nuts

FLAUTAS POBLANAS | 19
Stewed chicken wrapped in crispy golden corn tortillas. On a bed of a creamy sauce made with tomatillos, poblano peppers, cilantro, and garlic. Touch of cream, fresh cheese, and pickled onions in lemon and salt. Served with rice

ceviches + mariscos frescos

TRADITIONAL CEVICHE TOSTADA | 12
Lemon cured shrimp, pico de gallo, cucumber, avocado, sea salt

CEVICHE TOSTADA WITH MANGO HABANERO | 12
Lemon cured shrimp, pico de gallo, cucumber, fresh mango, mango-lime habanero sauce, avocado, sea salt

CEVICHE AGUACHILE TOSTADA | 12
Lemon cured shrimp, pico de gallo, cucumber, green serrano sauce with cilantro and lemon, avocado, sea salt

AGUACHILE ROJO | 23
Lemon cured shrimp, lime, salt, garlic, pepper, toasted red chiles. Mixed with cucumber, red onions, and fresh tomato. Served with 4 crispy tostadas smothered with avocado.

AGUACHILES EL PUESTO | 23
Bed of crispy golden potato tacos with a touch of mayonnaise, aguachile shrimp with serranos, cilantro and lemon. Cucumber, jicama, avocado, sea salt, chili powder

NOTE: \$2 SERVICE CHARGE ADDED TO BILL. GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE



mariscos

Served with rice and handmade tortillas.

EL PUESTO SHRIMP | 20

Stewed shrimp in tomato sauce with pepper, chilies, garlic, butter, lemon

DEVEILED SHRIMP | 20

Tomato sauce stew with garlic, chiles de arbol, chipotles, spices, butter, garlic

POBLANO SHRIMP | 20

Creamy poblano sauce stew with tomatillo, butter, and garlic

GARLIC SHRIMP | 20

Butter stew with garlic and spices

CRISPY SHRIMP | 20

Breaded with seasoned flour, breaded onions, fried crispy, on the side creamy dipping sauce

COASTAL BASS FILET | 22

Marinated with a touch of adobo and lemon. Pico de gallo with mango and rice

SPICED MARINATED BASS FILET | 22

Marinated fillet with chilies, garlic and spices. Cactus salad, house red sauce and tomatillo sauce on side

tacos

BEEF PICADILLO TACOS | 17

Two semi crispy handmade tortillas stuffed with a touch of melted cheese and ground meat stew with ground beef, corn, potatoes, tomatoes, chiles and spices. Finished with cabbage, pico de gallo, sour cream and red tomatillo sauce on the side. Served with rice and beans.

TINGA TACOS | 17

Two semi crispy handmade tortillas stuffed with a touch of melted cheese and chicken tinga stew cooked with onion, roasted tomatoes, garlic and chipotles. Finished with cabbage, sour cream, fresh cheese, pickled onions in lemon with salt, and tomatillo red sauce

QUESABIRRIAS | 18

Two handmade tortillas stuffed with melted cheese and our famous beef birria. Accompanied with broth, cilantro, onion, and a red Jalisco-style birria sauce. Served with rice and beans.

EL PUESTO BAJA TACOS | 18

Option of fish or shrimp breaded and crispy golden. Two crispy handmade tortillas stuffed with a touch of gratin and stewed cheese. Touch of mayonnaise and finished with cabbage, pico de gallo, cream, guacamole sauce and red tomatillo sauce. Served with rice and beans.

CRISPY POTATO TACOS | 16

Potato stew wrapped in crispy golden tortillas. Finished with a touch of mayonnaise, cabbage, Michoacán-style tomato sauce, pickled carrots and jalapeños, avocado sauce, cream, and cotija. Served with rice and beans.

TACOS GOBERNADOR | 18

Two crispy handmade tortillas filled with melted cheese and shrimp stewed with butter, garlic, and red marinade. Touch of avocado sauce, pickled onion with salt and lemon. Red tomatillo sauce on the side. Served with rice and beans.

caldos

MENUDO | 16

Beef belly and Mexican hominy in red broth stewed with chiles, garlic, and oregano. Available weekends.

platillos de la casa

TRIO FAJITAS | 24

Grilled steak, chicken, and shrimp sautéed with onions and bell peppers. Finished with a touch of garlic butter, red adobo, and served on a hot griddle. Served with rice, beans, and handmade tortillas

SEA AND LAND | 23

Steak bathed with shrimp sautéed with butter and spices. accompanied with a toreado chili, roasted green onion, and red sauce with tomatillo on the side. Served with rice, beans, and handmade tortillas

STEAK WITH ONIONS | 20

Grilled steak and onions accompanied with a toreado chili, roasted green onion, and red sauce with tomatillo on the side. Served with rice, beans, and handmade tortillas

STEAK ENCHILADO | 20

Steak, onions, and grilled potatoes with a spicy red marinade made with chiles and spices. Accompanied with a toreado chili, roasted green onion, and red sauce with tomatillo on the side. Served with rice, beans, and handmade tortillas

ENFRIJOLADAS WITH STEAK | 20

Two large handmade tortillas stuffed with cheese and covered with beans stewed in chili sauce, tomatoes, and roasted garlic. Finished with cotija cheese, red onions pickled in lemon and salt. Accompanied with a grilled steak, chile toreado, grilled green onion, and red sauce with tomatillo on the side.

RIBS IN SAUCE | 20

Pork ribs and stewed in choice of RED SAUCE, MOLE, or SPICY DIABAL SAUCE. Served with rice, beans, and handmade tortillas. *mole contains nuts

STEAK WITH CACTUS | 20

Grilled steak with sliced cactus stewed with tomatoes, onions, garlic, chiles, and spices. Accompanied with a toreado chili, roasted green onion, and red sauce with tomatillo on the side. Served with rice, beans, and handmade tortillas

CHICKEN IN MOLE | 20

Chicken pieces bathed in our 100% homemade mole. Accompanied with pickled red onions with lemon. Served with rice, beans, and handmade tortillas. *mole contains nuts

BEEF BIRRIA | 20

Slow cooked beef with a variety of chiles and spices. Accompanied with broth, cilantro, onion, and a red sauce with tomatillo and Jalisco-style birria red sauce. Served with rice, beans, and handmade tortillas

CARNITAS MICHOACANAS | 20

Pork carnitas slowly cooked until tender. Side of pico de gallo style salsa with jalapeños and lime. Served with rice, beans and handmade tortillas

DROWNED SOPES | 20

Two crispy corn sopes layered with refried beans and our succulent Carnitas. Topped with cabbage, pico salsa, crema, cotija, red onions cured with lemon and salt. Drowned with broth and salsa Michoacana. Served with rice and beans

bebidas

AGUA FRESCA OF THE DAY | 6

REFRESHMENTS - Sodas | 4

postres

FLAN | 12

Gourmet style flan with fresh berries

DESSERT OF THE DAY | 12

Chef's choice. May vary.

NOTE: \$2 SERVICE CHARGE ADDED TO BILL. GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE



BREAKFAST EVERYDAY 10am- 2pm
LUNCH AND COCKTAIL SPECIALS
MONDAY-THURSDAY 10am- 2pm

BREAKFAST

CHILAQUILES ROJOS |
 Crispy tortillas tossed in red sauce. Topped with queso fresco and crema. Served with steak.

CHILAQUILES VERDES | 16
 Crispy tortillas tossed in red sauce. Topped with queso fresco and crema. Served with steak.

CHILAQUILES CON MOLE | 16
 Crispy tortillas tossed in mole sauce. Topped with shredded chicken in mole, queso fresco and crema.

COSTILLAS EN SALSA | 17
 Pork riblets simmered in a spicy red sauce with cactus. Served with potatoes, beans, and handmade tortillas.

CHICHARRON EN SALSA | 16
 Crispy, pork chicharron simmered in spicy red sauce. Served with potatoes, beans, and handmade tortillas.

CHICHARRON CON FRIJOLETS | 16
 Crispy, pork chicharron simmered with refried beans and spices. Served with potatoes, queso fresco, and handmade tortillas.

CHORIZO CON HUEVOS | 15
 Pork chorizo scrambled with eggs. Served with potatoes, beans, and handmade tortillas.

BREAKFAST BURRITO | 13
 Pork chorizo, scrambled eggs, potatoes, beans, and cheese. Stuffed in a large flour tortilla. Served with chips.

TRES LECHES FRENCH TOAST | 15
 Sweet vanilla toast topped with creamy tres leches, berries, sliced almonds, powder sugar, and whipped cream.

LUNCH SPECIALS

ENCHILADA POBLANA | 14
 One Enchilada stuffed with chicken and cheese. Topped with creamy, poblana sauce. Served with rice and beans.

ENCHILADA CON MOLE | 14
 One Enchilada stuffed with chicken and cheese. Topped with spicy, mole sauce. Served with rice and beans.

ENFRIJOLADA CON BISTEC | 14
 One Enfrijolada stuffed with cheese. Topped with our special refried beans, queso fresco, and crema. Served with steak.

TACO TRIO | 12
 Three street tacos with choice of meat. Topped with cilantro, onion, and house salsas. Served with rice and beans.

MINI BIRRIA TACOS | 13
 Three mini birria tacos pressed with cheese. Topped with cilantro, onion, and house salsas. Served with rice and beans.

MINI BAJA TACOS | 14
 Three mini baja fish tacos. Topped with cabbage, pico, crema, and house salsas. Served with rice and beans.

AVOCADO FLAUTA SALAD | 14
 Mixed greens salad topped with cucumber, pico, queso fresco, avocado, creamy cilantro dressing. Topped with crispy chicken flautas.

EL PUESTO SALAD | 14
 Mixed greens salad topped with cilantro, corn, pico, avocado, sunflower seeds, queso fresco, tortilla strips, creamy avocado dressing, and chicken.

EL PUESTO BURRITO | 13
 Large flour tortilla stuffed with grilled cheese, rice, beans, cilantro, onion, house salsa, creamy avocado salsa, and choice of meat. Topped with creamy poblano sauce, queso fresco, and crema.

COCKTAIL SPECIALS

MIMOSA | 7
 Champagne, orange juice.

BLOODY MARIA | 10
 Tequila, spicy tomato mix, olives.

MICHELADA | 10
 16 oz. Michelada with choice of beer, spicy Clamato mix.

CLASSIC MARGARITA | 8
 Tequila, triple sec, lime, sour.

JAMAICA MARGARITA | 9
 Tequila, triple sec, hibiscus, lime, sour.

TAMARINDO MARGARITA | 9
 Tequila, triple sec, tamarindo, lime, sour.

PEACHY DREAMS | 11
 Champagne, rum, peach schnapps, sour, white peach syrup.

SANGRIA ROJA | 11
 Red wine, rum, red berries, citrus juice, pineapple juice, citrus soda.

SANGRIA BLANCA | 11
 White wine, rum, peach schnapps, white peach purée, citrus juice, pineapple juice, citrus soda.