

ANTOJITOS

Guacamole \$9

Grilled avocado smashed with lime, tomato, cilantro and red onion

Sopa de Tortilla \$5

topped with chicken, crispy tortillas and lime crema

Elote Loco \$4

traditional street food; corn on the cob with spicy citrus mayo, chili, cojita cheese

LPV Ensalada \$9

mixed greens, cactus paddle, scallions, pepitas, shaved radish, lime tamarind vinaigrette

Ceviche de Huachinango \$14

red snapper, cucumber, mango, grilled serrano, red onion, corn nuts, spicy lime dressing

Flautas \$8

Spicy chicken and tomatillo relish wrapped in tortilla and fried, topped with chili mayo

Tamal de Cerdo \$7

pork tamal with tomatillo sauce and queso fresco

Calamar Sinaloa \$10

fried squid tossed with jalapeño and carrot relish

Esquites con Camarones \$12

Sauteed pink shrimp over grilled bread covered with a smoked corn, tequila, and epazote sauce



LA PUERTA VERDE

TACOS

All topped with cilantro and onion served with chile de arbol salsa and avocado tomatillo salsa

3 for \$9

Carne Asada

Grilled mojo marinated beef skirt steak

Al Pastor

Grilled anchoite chili marinated pork with pineapple

Tinga

Tomato and chipotle braised chicken

Lengua

Tender braised beef tongue

Hongos

Roasted mushrooms with Oaxaca cheese

Chorizo

Spicy pork sausage

Pescado

Cumin crusted fried cod with mango slaw

PLATOS DE LA CASA

All plates served with cilantro rice and charro beans (veg black beans available upon request)

Mole Verde con Pollo \$20

Roasted chicken breast with green pepita mole, grilled onions and cactus salad

Camarones a la Diabla \$24

Grilled head-on jumbo shrimp over spicy chipotle tomato sauce, grilled spring onion

Chile Relleno \$18

Fried poblano pepper stuffed with roasted corn and Oaxaca cheese topped with tomato especia sauce

Carne Arrachera \$26

Grilled beef skirt steak, chorizo, cactus paddle, tomatillo, spring onion, queso fresco and jalapeño

Pescado Quemado \$28

Grilled marinated whole fish over citrus marinated cabbage with diablo mayo

Chef: Carlos Camacho

GM: Kai Christian

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Please let your server know about any allergies or dietary restrictions.



MINDFUL RESTAURANTS

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SUGAR SKULL GRAPHIC CREATED BY CHELOVE

CÓCTELES

LPV Margarita \$10

Mezcal, fresh lime juice, cilantro

Classic Margarita \$10

Silver tequila, triple sec, fresh lime juice

Mezgroni \$10

Mezcal, sweet vermouth, amaro

Ivy City Sunrise \$10

Silver tequila, house grenadine, OJ

Sangria \$8

Red wine, brandy, berries, citrus

Michelada \$10

Tecate, house clamato mix, lime

BEBIDAS

Mexican Coca-Cola \$3.50

Jarritos-mandarin & grapefruit \$3.50

Jones Cane Sugar Soda \$2.50

cola, zilch cola, lemon lime, ginger-ale

Ice Tea \$2.50

Compass Coffee \$3



LA PUERTA VERDE

CERVEZAS

BOTTLES & CANS

Tecate \$6

Corona \$6

Corona Light \$6

Bohemia \$6

Victoria \$6

Modelo Especial \$6

Negra Modelo \$6

DRAUGHT

Dos Equis Amber \$6

Pacifico \$6

DC Brau | The Public \$6

Port City | Downright Pilsner \$6

Port City | Ways & Means \$6

Atlas | Ponzi \$7

VINOS

SPARKLING

Tarima Muscat | Alicante, Spain, 14

Dibon Cava | Catalonia, Spain, NV

WHITE

Mapuche Sauvignon Blanc | Central Valley, Chile, 16

Pie De Palo Viognier | Mendoza, Argentina, 16

La Val Albariño | Rias Baixas, Spain, 13

ROSÉ

Aryan Rosé Rosé | Mentrída, Spain, 14

RED

Senorio de P. Pecina | Rioja, Spain, 15

Bosler Pinot Noir | Casablanca Valley, Chile, 15

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

Renacer Milamore | Mendoza, Argentina, 14

glass | bottle

9 45

6 35

glass | bottle

6 30

7 35

65

glass | bottle

9 45

glass | bottle

9 45

10 45

9 45

70

CHE
LOVE