

Menu

Ceviches & Tiraditos

Peruvian Ceviche made fresh to order with leche de Tigre. All of our fish is fresh and sustainably sourced

CEVICHE CLÁSICO \$ 22 (GF)

Chilean Sea Bass, Onion, Rocoto Chili, Leche de Tigre

CEVICHE PUERTO \$ 22 (GF)

Chilean Sea Bass, Calamari, Shrimp, Scallop, Rocoto Chili, Leche de Tigre

CEVICHE CHIFA \$ 22

Ahí Tuna, Peanuts, Avocado, Cucumber, Sesame Seeds, Scallions, Crispy Wontons, Ají Limo Ponzu

TIRADITO NIKKEI \$ 22

Ahí Tuna, Soy Ponzu, Cucumber Chalaca, Truffle oil, Daikon, Quinoa

CEVICHE SAMPLER \$ 44

Ceviche Clásico, Ceviche Puerto, and Ceviche Chifa

Oyster / Ostras

OYSTERS ON THE HALF SHELL \$ 3.50 each

Daily selections of Oysters with Pisco-Ponzu Mignonette and Cocktail sauce

Frituras

Traditional Peruvian Fritters

Extra Side of Sauce or Dressing \$0.75

CHICHARRÓN DE POLLO \$ 15

Crispy Five Spices Chicken, Salsa Criolla, Rocoto Chili Mayo

JALEA MIXTA \$ 20

Fried Calamari, Shrimp, Scallops, Fish, Yucca, Huacatay (black mint) Tartar Sauce, Salsa Criolla

EMPANADAS DE CARNE \$ 12

Crispy Pastry Filled with Beef Hash, Egg, Raisins, and Ají Verde

EMPANADAS DE POLLO \$ 12

Crispy Pastry Filled with Pulled Chicken Stew, Ají Amarillo Chili, served with Salsa Criolla and Ají Verde

TEQUEÑOS \$ 15

Crab, Shrimp, and Cream Cheese Filled Wonton served with Ají Amarillo Honey Mayo

YUQUITAS A LA HUANCAINA \$ 10 (V)

Yucca Fries with Huancaína Sauce

PLATANOS FRITOS \$ 10

Fried Sweet Plantain served with Rocoto Chili Aioli

Anticuchos

Peruvian Street Food Skewers with Grilled Potatoes, Corn & Ají Sauce

CORAZÓN \$ 16

Traditional beef heart

POLLO \$ 16

Free range Chicken Breast Strips

Causas

Chilled Dish of Whipped Potato Infused with Ají Amarillo, Lime, and Topped with Salsa Criolla

CAUSA DE CANGREJO \$ 30 (GF)

Dungeness Crab Salad, Avocado, Rocoto Chili Mayo, Olive, and Quail Eggs

CAUSA DE REMOLACHA \$ 18 (GF)

Beet Root Salad, Carrots, Apple, Avocado, Cherry Tomato, Olive, and Quail Eggs

Salads / Ensaladas

TORO STEAK SALAD \$ 25

Sautéed Steak Strips, Mixed Greens, Onion, Cherry Tomato, Avocado, Candied Walnuts, Blue Cheese, and Creamy Cilantro Dressing

JULIO CESAR SALAD \$ 17

Chopped Romaine Lettuce, Feta Cheese, Candied Walnuts, Cherry Tomato, Olive, Huacatay Anchovy Dressing, Grilled Garlic Bread

ADD Grilled Chicken, Meat, Salmon, or Prawns +\$12

Sandwiches/ Sanguches

Choice of French fries or Salad

AVOCADO CRABWICH \$ 32

Dungeness Crab Salad, Avocado, Mango, Salsa Criolla, Lettuce, Tomatoes, Rocoto Chili Aioli on a Brioche Bun

PUERTO BURGER \$ 22

Grilled 8oz Steak Burger, Cheddar Cheese, Egg, Bacon, Lettuce, Tomatoes, Plantain, Rocoto Chili Mayo on a Brioche Bun

Main Dishes/Platos Fuertes

PESCADO A LO MACHO \$ 38

Crispy Fried Whole Branzino, Creamy Ají Amarillo Seafood Stew, Green Peas, and Jasmine Rice

SALMON ENTINTADO \$ 36 (GF)

Grilled Salmon Filet, Squid Ink Calamari Rice, Rocoto Chili Aioli, Mango, and Salsa Criolla

PAELLA \$ 35

Saffron Rice with Chicken, Chorizo, Seafood and Shellfish, Green Peas, and Roasted Peppers

LOMO SALTADO \$ 36

Sautéed Tenderloin Steak Strips, Onion, Tomato, Cilantro, French Fries, Soy Glaze, Jasmine Rice **A LO POBRE STYLE + \$4**

Gluten Free Available Upon Request

CHURRASCO A LO POBRE \$ 45 (GF)

Grilled New York Steak, Canario Bean, Tacu- Tacu, Plantain, Sunny Egg, Onion Relish Chimichurri

AJÍ DE GALLINA \$ 25

Pulled Chicken Stew, Ají Amarillo Cream, Olives, Hardboiled Eggs, Walnuts, Jasmine Rice

POLLO A LA BRASA \$ 25 (GF)

Free Range, All Natural Rotisserie Chicken, French Fries, Green Salad

ADOBO \$ 25

Braised Pork Shoulder, Crispy Yams, Canario Beans, Salsa Criolla, Jasmine Rice

QUINOA CHAUFA \$ 22 (GF) (V)

Woked Fries Quinoa, Mushrooms, Broccoli, Red bell peppers, Scallions, Ginger, and Egg

ADD Grilled Chicken, Salmon, or Prawns +\$12

CHORITOS \$ 24

Pan Roasted Mussels, Chorizo, Creamy Aji Panca Sofrito, Grilled Garlic Bread

PUERTO PASTA \$ 32

Pappardelle Pasta With Shrimp, Chorizo, Basil Aji Amarillo Cream, Scallions, Shaved Manchego Cheese

PARIHUELA \$ 35

Seafood Bouillabaisse, Dungeness Crab, Fish, Clams, Mussels, Aji Panca, Tomato, Garlic Bread

Snacks & Sides / Extras

PAPAS FRITAS \$ 8 (V) Kenebec Fries, Rocoto Chili Aioli

CAMOTES FRITOS \$ 8 (V) Sweet Potatoes Fries, Rocoto Chili Aioli

MACARONI A LA HUANCAINA \$ 12 Creamy Mac and Cheese, Spicy Huancaína Cream

PLANTAIN CHIPS \$ 8 (V)



Consuming raw or undercooked dairy, meat, fish, or shellfish may increase your risk of food borne illness. Not all ingredients are listed, please let us know of any dietary restrictions or allergies. Cake cutting fee \$3.00 per person. Corkage fee \$20 per bottle, 2 bottle maximum. 22% gratuity added to parties of six or more. (V) – Vegetarian (GF) - items can be made gluten free, ask your server for details.

Drinks / Bebidas

HOUSE COCKTAILS

DARK NIGHT 14

Rye Whiskey, Carpano Antica, Benedictine, Peychaud's, Angostura Bitters

PERUVIAN JUNGLE 14

Rum, Lime, Pineapple, Aperol, Cappelletti

PANTERA ROSA 14

Tequila Blanco, Grapefruit, Lime, Gum, Bitters

PACHA 14

Mezcal, Blanc Vermouth, Dry Curaçao, Orange Bitters

LINDA MAR 14

Buddha's Hand Vodka, Lemon, Pear Liqueur, Honey, Ginger

MARACUYÁ COLAO' 14

Rum, Passion Fruit, Lime, Coconut, Falernum

LA JEFA 14

Gin, Lemon, Orgeat, Hibiscus, Combier

PUERTO SANGRIA 12

Cabernet Sauvignon, Orange Liqueur, Brandy, Citrus, Apples

Beer / Cervezas

Draft Beer \$ 8

KSA

Kölsch, Fort Point Brewing, San Francisco 4.6%

SCRIMSHAW

Pilsner, North Coast Brewing, Mendocino 4.5%

FLUENT IN SARCASM

West Coast IPA, Devil's Canyon Brewing, San Carlos 8.5%

ANCHOR STEAM

Steam, Anchor Brewing, San Francisco 4.9%

SPARE THE AIR

Hazy IPA, Devil's Canyon Brewing, San Carlos 6.7%

INHUME

West Coast IPA, Ghost Town Brewing, Oakland 7%

Bottled Beer \$ 8

CRISTAL

Lager, Backus & Johnston Brewing, Lima, Peru 5%

PILSEN CALLAO

Lager, Backus & Johnston Brewing, Lima, Peru 5.2%

CUSQUEÑA

Malted Lager, Backus & Johnston Brewing, Lima, Peru 5%

KALEIDOSCOPE

Seasonal Sour Ale, Devil's Canyon Brewing, San Carlos 4.7%

BLUE STAR

Wheat Beer, North Coast Brewing, Mendocino 4.5%

EINSTÖK

White Ale, Einstök Brewing, Akureyri, Iceland 5.2%

OLD RASPUTIN

Imperial Stout, North Coast Brewing, Mendocino 9%

STEM OFF-DRY

Hard Apple Cider, Lafayette, Colorado 5.8%

ERDINGER

Non-Alcoholic Hefeweizen, Erdinger Weissbräu, Germany 0.5%

DEADICATED AMBER ALE

Amber Ale, Devil's Canyon Brewing, San Carlos 5.4%



PISCO SPECIALTIES

PISCO SOUR 14

Pisco Quebranta, Lime, Simple, Egg Whites, Angostura Bitters

PISCO PUNCH 15

Pisco Torontel, Lemon, Pineapple, Falernum

POINT BREAK 15

Pisco Torontel, Lemon, Orange Liqueur, Passion Fruit, Egg Whites, Peychaud's

PERUVIAN MULE 13

Pisco Torontel, Lime, Ginger Beer, Angostura Bitters

BLANQUIRROJA 14

Pisco Quebranta, Cardamaro, Campari

Wine / Vinos G \$ 12 B \$ 40

Bubbles / Espumosos

CAVA

Biutiful, Cava Brut, Requena, Spain

SPARKLING ROSÉ

Chérie Pinot Noir, Mendoza Argentina

VINHA REAL

Vinho Verde, Minho 2016 Portugal

Whites/ Blancos

SAUVIGNON BLANC

Casa del Bosque, Casablanca 2020 Chile

CHARDONNAY

Wente "Morning Fog" 2019 Livermore CA

ALBARIÑO

Morro O Conto, 2020 Rias Baixas, Spain

Rosé/Rosado

ROSÉ

Las Mulas, Pinot Noir blend, Central Valley 2020 Chile

ROSÉ SYRAH

Casas Patronales, Maule Valley 2021 Chile

Red/Tintos

PINOT NOIR

Casas del Bosque, Casablanca 2019 Chile

TEMPRANILLO

Valderba, 2019 Spain

CABERNET BLEND

Juan Gil, Jumilla 2019 Spain

CARMÉNÈRE

Casas Patronales, Maule Valley 2019 Chile

Sodas & Juices / Jugos

INKA KOLA (300ml) \$ 7

Peruvian Soda, Bottle

CHICHA MORADA \$ 6

Homemade with Peruvian Purple Corn

PASSION FRUIT \$ 6

Homemade Agua Fresca

COCA-COLA (500ml) \$ 7

With real cane sugar, Bottle Mexico

FEVER TREE (6.7oz) \$ 5

Ginger Beer, Bottle

Tonic Water, Bottle

PELLEGRINO SPARKLING WATER (750ml) \$ 7

