



Puesto at The Headquarters

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked For You

ITEM	PRICE
Classic Guacamole Avocado, cilantro, onion, fresh squeezed orange and lime, and chile habanero.	\$10.00
Mercado Local organic greens, heirloom carrot, fennel, shallots, seasonal citrus, toasted sunflower seeds, and cilantro agave li...	\$12.00
Carnitas Bowl Confit pork, herb lime rice, black beans, corn, classic guacamole, and tomatillo fresca.	\$16.00

Snacks

ITEM	PRICE
Nopalitos Cured nopales, pickled red onions, cherry tomatoes and queso fresco.	\$5.00
Caldo Tlalpeño Rich chicken and vegetable soup, chipotle, queso fresco, and tortilla crisps.	\$6.00
Herb Lime Rice Steamed with epazote and cilantro.	\$2.00
Traditional Black Beans Classically prepared with queso fresco.	\$2.00
Spicy Carrots Pickled carrots, onion, jalapeños and herbs en escabeche (vegetarian and gluten free).	\$3.00

Share Plates

ITEM	PRICE
Esquite Grilled corn, chile, lime, queso, and crema.	\$9.00
Mercado Salad Mixed greens, cumin roasted, chickpeas, grape tomatoes, avocado, queso enchilado, crunchy quinoa, and agave lime vinaigr...	\$12.00
Caesar Salad Romaine hearts, parmigiano-reggiano, chicharrón croutons, and serrano caesar dressing.	\$11.00
Mexican Street Bowl Height of season tropical fruit, cucumber, jicama, mango enchilado, chamoy, tajin, and lime.	\$9.00

Guacamole

ITEM	PRICE
Puesto Perfect Guacamole Classic guacamole and parmigiano-reggiano.	\$13.00
Classic Guacamole (Guacamole) Avocado, cilantro, onion, fresh squeezed orange and lime, and chile habanero.	\$10.00
Crab Guacamole Classic and lump crab.	\$14.00

Mariscos

ITEM	PRICE
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Ceviche de Camarón	\$13.00
Lime-marinated shrimp, cucumber, avocado, red onion, and serrano.	

Coctel Campechana	\$14.00
Market fish, shrimp, octopus, avocado, salsa campechana, and tajin roasted peanuts.	

Bowls	
ITEM	PRICE
Carnitas	\$16.00
Confit pork, herb lime rice, black beans, corn, guacamole, and tomatillo fresca.	
Verde	\$16.00
Cilantro-cumin tomatillo braised chicken, herb lime rice, black beans, shredded cabbage, avocado, and cilantro crema.	
Verde (Bowls)	\$16.00
Cilantro-cumin tomatillo braised chicken, herb lime rice, black beans, shredded cabbage, avocado, and cilantro crema.	

Tacos	
ITEM	PRICE
Mix and Match Tacos	\$15.00
Three tacos.	
Mix and Match Tacos (Tacos)	\$15.00
Three tacos.	

Desserts	
ITEM	PRICE
Tres Leches de Café	\$10.00
Soaked vanilla spongecake, mascarpone whip, mocha sauce, fresh strawberry.	
Aztec Gold	\$10.00
Churro caramel corn, horchata gelato, and chocolate almond mousse.	
Piña Colada Carrot Cake	\$10.00
Pineapple carrot cake, coconut cream cheese frosting, sweet pistachio sauce, and candied carrot.	

Drinks	
ITEM	PRICE
Fresh Fruit Aguas Fresca	\$4.00

Picked For You	
ITEM	PRICE
Mix and Match Tacos	\$15.00
Three tacos. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborn...	
Mercado	\$12.00
Local organic greens, heirloom carrot, fennel, shallots, seasonal citrus, toasted sunflower seeds, and cilantro agave li...	

Snacks	
ITEM	PRICE
Chicharrónes	\$5.00
Crackling pork magic, chile, and lime.	

ITEM	PRICE
Nopalitos Cured nopales, pickled red onions, cherry tomatoes, and queso fresco.	\$5.00
Caldo Tlalpeño Rich chicken and vegetable soup, chipotle, queso fresco, tortilla crisps, and avocado.	\$6.00
Spicy Carrots Pickled carrots, onions, jalapeños, and herbs en escabeche.	\$3.00
Herb Lime Rice Steamed with epazote and cilantro.	\$2.00
Traditional Black Beans Classically prepared with queso fresco.	\$2.00
Share Plates	

ITEM	PRICE
Mercado Salad Mixed greens, cumin roasted carrots, chickpeas, grape tomatoes, avocado, queso enchilado, crunchy quinoa, and agave lime...	\$12.00
Potato Taquitos Guajillo chipotle tortilla, queso fresco, classic guacamole, salsa fresca, and black garlic chile oil.	\$12.00
Potato Taquitos (Share Plates) Guajillo chipotle tortilla, queso fresco, classic guacamole, salsa fresca, and black garlic chile oil.	\$12.00
Mexican Street Bowl Height of season tropical fruit, cucumber, jicama, mango enchilado, chamoy, tajin, and lime.	\$12.00
Esquite Grilled corn, chile, lime, queso, and crema.	\$9.00
Caesar Salad Romaine hearts, parmigiano-reggiano, chicharrón croutons, and serrano caesar dressing.	\$11.00

Guacamole	
ITEM	PRICE
Classic Guacamole Avocado, cilantro, onion, fresh squeezed lime and orange, and chile habanero.	\$10.00
Classic Guacamole (Guacamole) Avocado, cilantro, onion, fresh squeezed lime and orange, and chile habanero.	\$10.00
Puesto Perfect Guacamole Classic with parmigiano-reggiano.	\$13.00
Crab Guacamole Classic with lump crab.	\$14.00
Guacamole Nogada Classic with pomegranate arils, mango, chile de arbol, and candied walnuts.	\$13.00

Mariscos	
ITEM	PRICE
Ceviche De Camarón Lime-marinated shrimp, cucumber, avocado, red onion, and serrano.	\$13.00
Coctel Campechana Market fish, shrimp, octopus, avocado, salsa campechana, and tajin roasted peanuts.	\$14.00

ITEM	PRICE
Baja Striped Bass Ceviche	\$13.00
Chamomile, grapefruit, ginger and mezcal broth, pickled red onion, avocado, serrano mint oil, and orange zest.	
Tacos	
ITEM	PRICE
Mix and Match Tacos (Tacos)	\$15.00
Three tacos. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborn...	
Especialidades	
ITEM	PRICE
Baja Fish Tacos	\$16.00
Beer battered wild cod, shredded cabbage, avocado, chile crema, and tomatillo roja.	
Carne BYOT	\$16.00
Build your own tacos with avocado, cilantro, onion, and salsa verde.	
Enfrijoladas Negras	\$10.00
Maíz azul tortillas, melted cheese, black bean purée, queso fresco, soy chorizo, white onion, and cilantro.	
Tamarindo Shrimp Tacos	\$18.00
Crispy shrimp, tamarindo-chile sauce, avocado, and cilantro.	
Octopus Tacos	\$17.00
Pulpo, avocado, and chipotle crema.	
Pescado Veracruzana	\$12.00
pescado del día, Veracruz sauce of olive, capers, parsley, garlic, and jalapeño.	
Desserts	
ITEM	PRICE
Aztec Gold	\$10.00
Churro caramel corn, horchata gelato, and chocolate almond mousse.	
Tres Leches de Café	\$10.00
Soaked vanilla spongecake, mascarpone whip, mocha sauce, and fresh strawberry.	
Tres Leches de Café (Desserts)	\$10.00
Soaked vanilla spongecake, mascarpone whip, mocha sauce, and fresh strawberry.	
Piña Colada Carrot Cake	\$10.00
Pineapple carrot cake, coconut cream cheese frosting, sweet pistachio sauce, and candied carrot.	
Drinks	
ITEM	PRICE
Fresh Fruit Aguas Fresca	\$4.00