



PORCH LIGHT LATIN KITCHEN

APPERITIVO

PLANTAIN EMPANADAS \$8
Braised Pork Cheek Filling, Avocado Aioli

QUESO FUNDIDO \$8
Chihuahua Cheese, Fromage Blanc, Rajas

*SKIRT STEAK PINCHOS \$12
Sofrito marinated, Abuela's chimichurri

CARNE

CUMIN SPICED ST. LOUIS RIBS
4 Bones \$8 Half Rack \$15 Full \$28
Guava Chipotle BBQ

*CITRUS BRINED BEER CAN CHICKEN
1/2 \$9 or whole \$16
Salsa Verde

CONFIT DUCK FRIED RICE \$11
Soyfrito, Farm Egg, Coconut Yum Yum Sauce

*PUERTO RICAN FRIED
PORK CHOP "CAN CAN" \$34
Loin Chop with Ribs, Belly and Skin
Citrus Mojo

*ROASTED LITTLE PIGGY M/P
Pre Order, Choice of 3 sides
(2 Day Lead)

ENSALADAS

*Add Chicken \$4, Mahi \$5 or Skirt Steak \$6

CHOPPED VEGETABLE SALAD \$8
Butter Lettuce, Cucumber, Chayote, Corn, Celery,
Jicama, Bell Pepper, Grape Tomato, Cilantro Ranch

MIXED GREEN SALAD \$9
Local Georgia Apples, Fennel, Red Onion,
Fromage Blanc, Pumpkin Seed, Poblano Dressing

SANDWICHES

PRESSED COHIBA \$9
Roasted Pork Collar, Gruyere, Hot Dill Pickle,
Cilantro Mayo, Mojo Mustard, Grateful Bread

BEER CAN CHICKEN BURRITO \$9
Pulled Chicken, Rice, Cheese, Tomatillo Salsa,
Anatto Crema, Flour Tortilla

*TRIPLE TORTA \$12
PLLK Bacon, Beef Short Rib and Pork Collar,
Butter Lettuce, Avocado Aioli, Fried Egg, Grateful Bread

*SOL MAHI TACOS \$10 (2 EA)
Lightly Battered, Avocado Puree, Cabbage Slaw,
Pineapple Vinegar, El Milagro Tortilla

ACCOMPANANTES

\$5 EACH

Fina's Red Beans and Rice, Calabaza
Tostones, Fancy Puerto Rican Sauce
Yuca Fries, Avocado Aioli
Sofrito Mac n Cheese, Pork Rhind Crumbs
Grilled Corn, Spicy Mayo, Cotija
Rum Glazed Sweet Plantains
Local Vegetable of the Day

Try one of our homemade sauces \$1.50 ea

Avocado Aioli	Pineapple Vinegar
Fancy Sauce	Cilantro Ranch
Guava Chipotle BBQ	Poblano Vinaigrette
Salsa Verde	Chimichurri
Citrus Mojo	Yum Yum
House Hot Sauce	Anatto Crema
	Spicy Mayo



COCKTAILS

SMYRNA-IN-FASHION \$10

SavannahBB, apple bitters, caramelized sugar, cherries

TROPICAL SANGRIA \$9

Malbec Wine, Don Q Coconut Rum, Tropical Fruit

THE OAXACAN DEAD \$10

Banhez Mezcal, Lawn Dark Lemon Liqueur,
PLLK Agave Sour

GEORGIA APPLE MOJITO \$9

Old 4th Ward Vodka, JC's Spiced Apple Syrup,
Fresh Mint, Lemon, Topo Chico

LA MULA \$9

Olmea Reposado Tequila, Triple Sec,
fresh lime juice, ginger beer

PORCH POUNDER \$9

Don Q Rum, Ron del Barrilito, triple sec,
amaretto, guava and pineapple juice

JIM'S GIN DRINK \$9

Aviation Gin, Orange Bitters,
Fresh Lemon Juice, 18-21 Tonic

DIRTY PALOMA \$9

Tanteo Chipotle Tequila, fresh lime juice,
Jarritos Grapefruit Soda

BLAME IT ON RIO \$9

Leblon Cachaca, Cedilla Açai Liqueur,
Fresh Lime Juice, Simple Syrup

WELCOME, BIENVENIDOS!!!

We are proud members of this community and we support as many local business as we can. From the produce, meat and beverages we serve you to the wonderful people that take care of you and cook for you. Enjoy yourselves, all of our staff wants to make you happy, Ashley and I want you to have a good time.

Porch Light is about Family and Friends coming together to share Food and have some Fun!

Buen Provecho, Enjoy your Meal.

678.309.9858

www.PorchLightLatinKitchen.com

LIQUOR

Titos Vodka \$8

Old Fourth Ward Vodka \$7

Old Fourth Ward Bourbon \$8

2 Star Ron del Barrilito \$8

3 Star Ron del Barrilito \$12

Don Q Blanco \$6

Don Q Coconut Rum \$7

Don Q Spiced Rum \$7

Olmea Blanco \$7

Olmea Reposado \$8

Banhez Mezcal \$8

1921 Tequila Cream \$7

Tanteo Chipotle Tequila \$8

ASW Resurgens Rye Whiskey \$12

Savannah BB Bourbon \$8

Macallan \$13

Aviation Gin \$8

Old Fourth Ward Lawn Dark \$7

RED

Alcance Gran Reserva Merlot 12/48

Ruca Malen Malbec 12/48

El Coto de Rioja 8/32

Alto Limay Pinot Noir 10/40

Principe de Viana Garnacha 9/34

Punto Final Cab 7/26

Hussonet Cab Grand Reserva 12/48

Cuvelier Los Andes Blend 14/54

WHITE

Codorniu Cava split 5

Gotas De Mar Albariño 12/46

Calina Chardonnay 10/38

Las Mulas Sauvignon Blanc 8/32

Naia Verdejo 9/35

Tricky Rabbit Viognier 9/35

Alcance Gran Reserva Chard 14/52

BEER

Creature Comforts Classic City Lager \$6

Orpheus Brewing ATALANTA Tart Plum Saison \$6

Sweetwater 420 Tall Boy \$6

Wild Leap ETA Transcontinental IPA \$6

Atlanta Brewing Co. Hartsfield IPA \$6

Second Self Mole Porter \$6

Reformation Cadence Belgian Style Ale \$6

Arches Brewing Mexican Empire Vienna Lager \$6

Creature Comforts Featured Beer \$7

Scofflaw Brewing Featured Beer \$7

18% gratuity will be added to parties of 6 or more.

*DISCLAIMER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.