



PORCH LIGHT LATIN KITCHEN

APPERITIVO

SMASHED TRIFONGO \$9

Pan Roasted Organic Mushrooms, Yuca,
Plantains, Vegetable Broth

PLANTAIN EMPANADAS \$8

Braised Pork Cheek Filling, Avocado Aioli

QUESO FUNDIDO \$8

Chihuahua Cheese, Fromage Blanc, Rajas

CONFIT DUCK FRIED RICE \$11

Soyfrito, Farm Egg, Coconut Yum Yum Sauce

*SKIRT STEAK PINCHOS \$12

Sofrito marinated, Abuela's chimichurri

GRILLED SPANISH OCTOPUS SKEWER \$12

Coconut-African Squash Purée,
Avocado-Jicama Relish

CARNE

CUMIN SPICED ST. LOUIS RIBS

Half Rack \$15 Full \$28

Guava Chipotle BBQ

*CITRUS BRINED BEER CAN CHICKEN

1/2 \$9 or whole \$16

Salsa Verde

ARROZ CON POLLO

Annatto Rice, Pulled Chicken, Olives,
Sofrito Broth, Avocado \$18

*PUERTO RICAN FRIED

PORK CHOP "CAN CAN" \$34

Loin Chop with Ribs, Belly and Skin, Citrus Mojo

MALBEC GLAZED BEEF SHORT RIB \$25

Abuelas Chimichurri

WHOLE FRIED FISH \$MP

House Hot Sauce, Fancy Sauce

*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, Radish, 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,
Annatto Crema, Flour Tortilla

*TRIPLE TORTA \$12

PLK 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

Fancy Sauce

Guava Chipotle BBQ

Salsa Verde

Citrus Mojo

House Hot Sauce

Pineapple Vinegar

Cilantro Ranch

Poblano Vinaigrette

Chimichurri

Yum Yum

Annatto 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

Olmeca 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

Olmeca Blanco \$7

Olmeca 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.