



# PORCH LIGHT LATIN KITCHEN

## APPERITIVO

### SMASHED TRIFONGO \$9

Pan Roasted Organic Mushrooms, Yuca,  
Plantains, Vegetable Broth

### CARNE FRITA CON MOJO \$14

Crispy Braised Beef, Yuca Mofongo,  
Lime Pickled Onions

### PLANTAIN EMPANADAS \$8

Braised Pork Cheek Filling, Avocado Aioli

### QUESO FUNDIDO \$9

Chihuahua Cheese, Roasted Peppers,  
Grilled Tortilla, Salsa Verde

### 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

Butternut Squash- Coconut Puree, Avocado-Cucumber Relish

### SMOKED FRIED PORK BELLY \$10

Guava Mojo

## 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,  
Cotija Cheese, Pumpkin Seed, Poblano Dressing

### TRY ONE OF OUR HOMEMADE SAUCES \$1.50 EA

Pineapple Vinegar

Cilantro Ranch

Poblano Vinaigrette

Chimichurri

Yum Yum

Annatto Crema

Spicy Mayo

Avocado Aioli

Fancy Sauce

Guava Chipotle BBQ

Salsa Verde

Citrus Mojo

House Hot Sauce

## CARNE

### ADOBO ROASTED PULLED

CHESHIRE PORK \$15

Guava- Chipotle BBQ, Napa Cabbage Slaw

### BORICUA STYLE WAGYU CHEESE STEAK \$25

Sweet Plantain, Roasted Pepper Ragout,  
Gruyere Cheese

### \*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" \$36

Loin Chop with Ribs, Belly and Skin, Citrus Mojo

### MALBEC GLAZED BEEF SHORT RIB \$27

Abuelas Chimichurri

### WHOLE FRIED FISH \$MP

House Hot Sauce, Fancy Sauce

### DRE'S BUTCHERS CUT \$M/P

### \*ROASTED LITTLE PIGGY \$M/P

Pre Order, Choice of 3 sides (2 Day Lead)

## ACCOMPANANTES

\$5 EACH

Fina's Red Beans and Rice, Calabaza

Tostones, Fancy Puerto Rican Sauce

Yuca Fries, Avocado Aioli

Sofrito Mac n Cheese, Pork Rind Crumbs

Grilled Corn, Spicy Mayo, Cotija

Rum Glazed Sweet Plantains

Local Vegetable of the Day



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## COCKTAILS

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### 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 Dart 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

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## WELCOME, BIENVENIDOS!!!

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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.

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678.309.9858

[www.PorchLightLatinKitchen.com](http://www.PorchLightLatinKitchen.com)

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## LIQUOR

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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 Dart \$7

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## RED

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Alcance Gran Reserva Merlot 12/48

Ruca Malen Malbec 12/48

El Coto de Rioja 8/32

Alto Limay Pinot Noir 10/40

Principio de Viana Garnacha 9/34

Punto Final Cab 7/26

Hussonet Cab Grand Reserva 12/48

Cuvellier Los Andes Blend 14/54

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## WHITE

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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

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## BEER

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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.