



Puerto Tortas. Tacos. Cantina. Brings Bold Baja Flavors to Spokane International Airport

Chef Chad White's restaurant opens in GEG's C Concourse, serving vibrant tortas, tacos, and more

(United States, 10 December 2025): SSP America, a division of SSP Group, a leading operator of food and beverage brands in travel locations worldwide, is proud to announce the opening of Puerto Tortas. Tacos. Cantina. at Spokane International Airport (GEG). Inspired by the bold flavors of coastal Mexico and rooted in chef-driven creativity, Puerto Tortas. Tacos. Cantina. brings travelers an energetic, contemporary dining experience featuring freshly made tortas, tacos, tapas, and a menu designed to satisfy every daypart.

Created in collaboration with Chef Chad White—a Spokane native, two-time James Beard Award semifinalist, Top Chef finalist, and celebrated restaurateur—Puerto Tortas. Tacos. Cantina. blends Chef White's passion for Baja-inspired cuisine with the Inland Northwest's vibrant culinary heritage. From the restaurant's signature tortas layered with premium ingredients to its Pescado Tacos, fiery wings, guacamole, elote, and more, every dish reflects Chef White's commitment to culture, freshness, flavor, and creativity.

Chef White said, "Bringing Puerto Tortas. Tacos. Cantina. to GEG is a homecoming for me. San Diego and Baja may have shaped who I am as a chef, but Spokane shaped me into the man I am today. Sharing these flavors with travelers feels incredibly special. This concept captures the warmth of Baja and the spirit of the Inland Northwest: bright, bold, and made with heart. Partnering with SSP America and the team at GEG has allowed us to create a restaurant that's authentic, fun, and full of flavor."

Puerto's menu is crafted for travelers, offering bold starters, hearty tortas, flavorful tacos, and a full breakfast. Highlights include breakfast favorites like the Breakfast Burrito, Tres Leches French Toast, and Chilaquiles; starters such as Dorilocos, Elote, and the Trio of Dips; and signature tortas and tacos, including the Pescado and El Jefe tortas and Carne Asada and Pollo tacos. Guests can also enjoy crafted cocktails like Mama's Michelada, Margarita Rocks!, Hola Paloma, and the Huckleberry 75, alongside zero-proof options, brews, and curated wines.

"We recognize that when travelers visit Spokane International Airport, they're stepping through the front door of the Spokane-Coeur d'Alene community, so it's important that the products and amenities inside the terminal are reflective of the vibrancy and authenticity passengers feel when they visit the Inland Northwest. The opening of Puerto—the first of several new local restaurant concepts to land at GEG—demonstrates our team's continued investment in elevating the airport experience for our guests, and dedication to expanding opportunities for local small businesses and entrepreneurs that make our region distinct," said Dave Haring, chief executive officer of Spokane Airports.

SSP America's Senior Vice President, Development & Pursuit of New Airports Scott Welding added, "Puerto Tortas. Tacos. Cantina. is an outstanding example of how local culinary talent can transform the airport dining experience. Chef Chad White brings passion, creativity, and a deep connection to the Spokane community, and travelers will feel that energy the moment they taste the food. We're proud to partner with Chad and with the team at Spokane International Airport to deliver a true taste of place for passengers."

The new location is part of SSP America’s commitment to deliver a taste of place throughout North America by partnering with local chefs and regional brands. The opening of Puerto Tortas. Tacos. Cantina. reflects the strong collaboration between GEG, Chef White, and SSP America to bring Spokane travelers an experience that is fresh, flavorful, and unmistakably local.

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About SSP America

SSP America is a division of SSP Group plc (LSE:SSPG), a global leading operator of food and beverage outlets in travel locations employing 49,000 colleagues in around 3,000 units across 38 countries. We specialize in designing, creating, and operating a diverse range of food and drink outlets in airports, train stations, and other travel hubs across six formats: sit-down and quick service restaurants, bars, cafés, lounges, and food-led convenience stores. Our extensive portfolio of brands features a mix of international, national, and local brands, tailored to meet the diverse needs of our clients and customers.

Our purpose is to be the best part of the journey, and our focus is on making every journey taste better – bringing great food and welcoming hospitality to travelers across the globe. Sustainability is crucial for our long-term success, and we aim to deliver positive impact for our business while uniting stakeholders to promote a sustainable food travel sector.

www.foodtravelexperts.com/america

About Spokane International Airport

Spokane International Airport (GEG) is the second largest commercial service airport in the state of Washington, and an important gateway to the key markets and destinations across the Inland Northwest and British Columbia. The airport is served by eight major airlines and three cargo carriers, provides employment for over 3,000 people and in 2024, proudly welcomed a record total of more than 4.2 million passengers and handled 67,298 tons of cargo. Spokane International Airport also generates approximately \$3 billion of annual economic impact across the Inland Northwest region – and does so without the use of taxpayer or City or County appropriated funds. For additional information, please visit www.spokaneairports.net.

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