

# PORTERHOUSE

EST. 2007

## LOUNGE MENU

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½ DOZEN OYSTERS 19  
daily oysters, house mignonette & cocktail sauce  
add a bottle of Rose + \$18

BEEF SPRING ROLLS 13  
wild mushrooms, cabbage, carrots, celery, cilantro,  
ginger plum sauce

PORTERHOUSE SLIDERS 18  
house ground dry aged beef, fontina cheese, spicy  
ketchup, kennebec french fries

FILET STREET TACOS 12  
seasoned beef tenderloin, onions, cilantro,  
roasted tomato house salsa

SWEET & SPICY CHICKEN WINGS  
13  
sweet chili sauce, scallions, sesame seeds, celery

PORTERHOUSE BURGER 20  
house ground dry aged beef, wild mushrooms, lettuce,  
tomato, fontina cheese, kennebec french fries

SUSAN'S STEAK SALAD 25  
chef's seasonal inspiration & daily butcher's cut

HAND CUT FRIES 8

## HAPPY HOUR

M – F from 5:00-6:00

### COCKTAILS

well drinks & martinis 8  
house cocktails 2 off

### BEER

draft beer 6  
all other beer 1 off

### WINE

**chardonnay** 10  
*Chardonnay, Neyers, Sonoma County, 2016*

**rosé** 9  
*Rosé, La Fiole, Côtes-du-Rhône France, 2019*

**malbec** 10  
*Malbec, D.V. Catena, Argentina, 2017*

## HAPPY EATS...

Beef Spring Rolls	10
Sweet+Spicy Wings	10
Filet Street Tacos	10
Porterhouse Burger	17
Porterhouse Sliders	15
Susan's Steak Salad	20
Hand Cut Fries	6

*\*menu available only in bar & lounge area\**

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

## Cocktails

### **Behind the Scene 15.**

Hibiscus flower, elderflower liqueur, sparkling wine

### **Bourbon Smash 15.**

Cyrus Noble Small Batch Bourbon, simple syrup, lemon & mint, served over ice

### **Whiskey Fireball Punch 13.**

Fireball Whiskey, orange juice, soda water, served over ice

### **Hibiscus Lemon Drop 15.**

Hangar One Vodka, hibiscus flower, fresh lemon juice, triple sec, served up

### **Pineapple Mojito 13.**

Rum, pineapple gum syrup, pineapple juice, mint, lime & soda served over ice

### **Prickly Pear Margarita 13.**

Tequila, pear liqueur, triple sec, sweet & sour mix, lime, salt, served over ice

### **Pomegranate Martini 14.**

Hangar One Vodka, pomegranate juice, Cointreau, fresh lime juice, homemade grenadine

### **Cucumber Mule 13.**

Square One Cucumber Vodka, lime & ginger beer, served over ice

### **Espresso Martini 15.**

Hangar One Vodka, espresso, Crème de Cacao, Godiva liqueur, Kahlua

## Wine by the Glass

### **SPARKLING**

Prosecco, Tiamo, Italy, NV -- Split 13.

### **WHITES**

Chardonnay, Neyers, Sonoma County, 2016 14.

Chardonnay, Raeburn, Russian River Valley, 2017 15.

Pinot Grigio, Terlato Vineyards, Napa Valley 2018 16.

Rosé, La Fiole, Côtes-du-Rhône France, 2019 12.

Riesling, Heinz Eifel, Mosel Valley, Germany, 2016 – Kabinett 11.

Moscato, Mirassou Winery, 2016 11.

### **REDS**

Cab. Sauv., Mount Veeder Winery, Napa Valley, 2015 22.

Malbec, D.V. Catena, Argentina, 2017 13.

Pinot Noir, Belle Glos, Santa Maria Valley, 2015 18.

Zinfandel, Grgich Hills, Napa Valley, 2014 17.

## Beer

### **DRAFT**

Devil's Canyon "Beer Friday," Pilsner, San Carlos 8.

### **BOTTLE**

Stella Artois, Lager, Belgium 7.

Hoegaarden, The Original Wheat Beer, Belgium, 8.

Bitburger, "Premium Pils", Germany 7.

Chimay Blue 'Grand Reserve,' Strong Dark Ale, Belgium 14.

Coors Light, Light Lager 6.

Beck's, "Non-Alcoholic" Germany 5.