

PORTERHOUSE

EST. 2007

LOUNGE MENU

½ DOZEN OYSTERS 20
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

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

BRUNO'S TACOS (serves 2) 40
8 oz ribeye steak, tomatoes, jalapenos, onions, tortilla

36HR PORK BELLY 15
squash puree, apple slaw, red wine reduction

SWEET & SPICY CHICKEN WINGS 14
sweet chili sauce, scallions, sesame seeds, celery

POLENTA POUTINE 16
polenta fries, dry aged beef ragu, fontina cheese

PORTERHOUSE BURGER 20
house ground dry aged beef, 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 9
house cocktails 2 off

BEER

draft beer 7
all other beer 1 off

WINE

chardonnay 14
Chardonnay, Panthera, Russian River Valley, 2017
rosé 10
Rosé, Costa Di Rose, Italy, 2018
malbec 10
Malbec, D.V. Catena, Argentina, 2018

HAPPY EATS...

Beef Spring Rolls	10
Sweet+Spicy Wings	10
Steak 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.

St. Germain elderflower liqueur, LaMarca Prosecco, Hibiscus flower

Bourbon Smash 15.

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

Paper Plane 15.

Bulleit Bourbon, Aperol, Amaro, fresh lemon juice, served up

Pear Martini 15.

Absolut Pear Vodka, St. Germain elderflower liqueur, simple syrup, fresh lemon juice

Hibiscus Lemon Drop 15.

Grey Goose Vodka, hibiscus flower, fresh lemon juice, triple sec, served up

Pineapple Mojito 14.

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

Pomegranate Martini 15.

Grey Goose Vodka, pomegranate juice, Cointreau, fresh lime juice, homemade grenadine

Cucumber Mule 14.

Square One Cucumber Vodka, ginger beer, fresh lime juice

Espresso Martini 16.

Grey Goose Vodka, espresso, Crème de Cacao, Godiva liqueur, Kahlua

Wine by the Glass

SPARKLING

Prosecco, LA Marca, Italy, NV -- Split 14.

WHITES

Chardonnay, Panthera, Russian River Valley, 2017 17.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2018 16.

Rosé, Costa Di Rose, Italy, 2020 14.

Riesling, Heinz Eifel, Mosel Valley, Germany, 2020 – Kabinett 11.

Moscato, Mirassou Winery, 2018 13.

REDS

Cab. Sauv., Mira Winery, Napa Valley, 2011 22.

Malbec, D.V. Catena, Argentina, 2018 15.

Pinot Noir, Morgan, “Twelve Clones” Santa Lucia Highlands, 2018 19.

Zinfandel, Frank Family Vineyards, Napa Valley, 2016 19.

Beer

DRAFT

Lagunitas IPA, Petaluma, CA 10.

Devil’s Canyon “Beer Friday,” Pilsner, San Carlos 9.

BOTTLE

Stella Artois, Lager, Belgium 8.

Hoegaarden, The Original Wheat Beer, Belgium, 9.

Bitburger, “Premium Pils”, Germany 8.

Chimay Blue ‘Grand Reserve,’ Strong Dark Ale, Belgium 15.

Coors Light, Light Lager 7.

Beck’s, “Non-Alcoholic” Germany 5.