

PORTERHOUSE

EST. 2007

LOUNGE MENU

½ DOZEN OYSTERS 20
daily oysters, house mignonette & cocktail sauce

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

PORTERHOUSE SLIDERS 21
house ground dry aged beef, fontina cheese, spicy
ketchup, kennebec french fries

STEAK STREET TACOS 15
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
apple & cauliflower florets, yam puree, honey borderlaise

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 25
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, La Jolie Fleur, Italy, 2021
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

Members Only Bramble 16.

Empress 1908 Gin, lemon juice, Crème De Mure, club soda, served over ice

PHT 15.

Tanqueray Gin, Lo Fi Sweet Vermouth, Lo Fi Amaro, served over ice

Pomme Sauvage 16.

Wild Roots Apple Vodka, Fireball Whisky, ginger beer, lemon juice, honey drizzle, served over ice

Scarlet Starlet 15.

Crown Royal, pomegranate juice, squeeze of lemon, Absinthe Spritz, served up

Casablanca 16.

Casamigos Blanco, Chambord, squeeze of lime juice, Prosecco, served in flute

The Marked Woman Margarita 16 .

Don Julio Reposado, hot & spicy ginger, fresh lemon & lime, Float Grand Marnier, served over ice

Penicillin 17.

Rye Templeton, lemon juice, honey, Canton Ginger Liqueur Ardbeg Islay Scotch, served over ice

Barbados Sunset 17.

Zaya Dark Rum, Velvet Falernum Liqueur, pineapple gum, splash of pineapple & lime juice, served up

Espresso Martini 16.

Grey Goose Vodka, espresso, Kahlua, Bailey's

Wine by the Glass

SPARKLING

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

WHITES

Chardonnay, Grgich Hills, Napa Valley, 2016 19.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2019 16.

Rosé, La Jolie Fleur, Italy, 2021 14.

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

Moscato, Mirassou Winery, 2020 13.

REDS

Cab. Sauv., Sempre Vive, Napa Valley, 2014 22.

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

Pinot Noir, Roco, Willamette Valley, NV 19.

Zinfandel, Grgich Hills, Napa Valley, 2017 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.