

# PORTERHOUSE

EST. 2007

## LOUNGE MENU

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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

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

36HR PORK BELLY 15  
spiced pickled cherry tomatoes, arugula salad, 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, Raeburn, Russian River Valley, 2017*  
**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

### **Woo-Woo 13.**

Hangar One Vodka, peach schnapps, cranberry juice, 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

### **Pineapple Pink Lemonade 13.**

Bacardi Rum, pink lemonade, pineapple juice, splash of sprite, 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, Raeburn, Russian River Valley, 2017 17.

Sauvignon Blanc, Grgich Hills, Napa Valley, 2016 16.

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

Riesling, Heinz Eifel, Mosel Valley, Germany, 2012 – Kabinett 11.

Moscato, Mirassou Winery, 2016 11.

### REDS

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

Malbec, D.V. Catena, Argentina, 2017 14.

Pinot Noir, Morgan, “Twelve Clones” Santa Lucia Highlands, 2018 18.

Zinfandel, Grgich Hills, Napa Valley, 2014 18.

## Beer

### DRAFT

Lagunitas IPA, Petaluma, CA 10.

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

### 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.