

# 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

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  
roasted cauliflower, arugula, dried cranberries, corn  
kernel, honey bordelaise

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

### **Boulevardier 15.**

Maker's Mark Bourbon, Campari, sweet vermouth, served over ice

### **Pink Cadillac 15.**

Blanco Tequila, triple sec, lime juice, sweet & sour, cranberry juice, served over ice

### **Pear Martini 15.**

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

### **Elderflower Lemon Drop 15.**

Grey Goose Vodka, St. Germain elderflower liqueur, fresh lemon juice, triple sec, served up

### **Pineapple Mojito 14.**

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

### **French Martini 15.**

Grey Goose Vodka, Chambord, pineapple juice, fresh lime juice, served up

### **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, Catena Alta, Argentina. 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., Sempre Vive, Napa Valley, 2014 22.

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

Pinot Noir, Morgan, "Twelve Clones" Santa Lucia Highlands, 2018 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.