

PORTERHOUSE

EST. 2007

LOUNGE MENU

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

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

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

SUSAN'S STEAK SALAD 20
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
Woodside Vineyards, Santa Cruz Mtns, 2015

rosé 9
Foncalieu Piquepoul, France, 2018

malbec 10
Malbec, D.V. Catena, Argentina, 2015

HAPPY EATS...

Beef Spring Rolls	10
Sweet+Spicy Wings	10
Filet Street Tacos	10
Polenta Poutine	13
Porterhouse Burger	17
Porterhouse Sliders	15
Susan's Steak Salad	17
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, Woodside Vineyards, Santa Cruz Mtns, 2015 14.

Pinot Grigio, Santa Margherita, Italy, 2017 16.

Rosé, Foncalieu Piquepoul, France, 2018 12.

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

Moscato, Mirassou Winery, 2016 11.

REDS

Cab. Sauv., Aril, Napa Valley, 2014 22.

Malbec, D.V. Catena, Argentina, 2015 13.

Pinot Noir, Au Contraire, Sonoma Coast, 2014 16.

Zinfandel, Earthquake, Lodi Appellation, 2016 14.

Beer

DRAFT

Hop Valley Brewery “Citrus Mistress,” IPA, Eugene, OR 9.

Citizen Brewery “Pilsner Urquell,” Pilsner, Czech Republic 8.

BOTTLE

Stella Artois, Lager, Belgium 7.

Hoegaarden, The Original Wheat Beer, Belgium, 8.

Weltenburger Kloster, Kalheim, Germany 8.

Chimay Blue ‘Grand Reserve,’ Strong Dark Ale, Belgium 14.

Brouwerij Huyghe ‘Delirium Tremens,’ Strong Pale Ale, Belgium 13.

Coors Light, Light Lager 6.

Beck’s, “Non-Alcoholic” Germany 5.