

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

FILET 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
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

Ginger Snap 14.

Clan MacGregor Scotch, Domaine de Canton ginger liqueur, Amaretto, Amaro Montenegro, lemon juice, 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

Pomegranate Martini 14.

Hangar One Vodka, pomegranate juice, Cointreau, fresh lime juice, homemade grenadine

Apple Cider Martini 14.

Grey Goose Vodka, Domaine de Canton ginger liqueur, apple cider, Velvet Falernum

Pear Martini 14.

Grey Goose Pear Vodka, elderflower liqueur, lemon juice, simple syrup

Espresso Martini 15.

Hangar One 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, 2016 16.

Rosé, Costa Di Rose, Italy, 2018 14.

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

Moscato, Mirassou Winery, 2016 13.

REDS

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

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