

# PORTERHOUSE

EST. 2007

## LOUNGE MENU

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½ DOZEN OYSTERS 18  
daily oysters, house mignonette & cocktail sauce  
add a bottle of Rose + \$18

BEEF SPRING ROLLS 12  
wild mushrooms, cabbage, carrots, celery, cilantro,  
ginger plum sauce

PORTERHOUSE SLIDERS 10  
house ground dry aged beef, fontina cheese, spicy  
ketchup, kennebec french fries

36HR PORK BELLY 14  
carrot puree, spiced pickled cherry tomato, frisee, port  
wine reduction

FILET STREET TACOS 11  
seasoned beef tenderloin, onions, cilantro,  
roasted tomato house salsa

POLENTA POUTINE 15  
polenta fries, dry aged beef ragu, fontina cheese

PORTERHOUSE BURGER 16  
house ground dry aged beef, wild mushrooms, fontina  
cheese, kennebec french fries

HOUSEMADE POTATO CHIPS 5  
crispy russet potatoes, parmesan cheese, fresh herbs,  
balsamic caramelized onion dip

SUSAN'S STEAK SALAD 18  
chef's seasonal inspiration & daily butcher's cut

## 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  
*Chardonnay, Neyers, Sonoma County, 2016*  
rosé 9  
*Foncalieu Piquepoul, France, 2018*  
tempranillo 10  
*Allozo, Tempranillo, "Reserva", Spain, 2008*

### HAPPY EATS...

Beef Spring Rolls	8
Sweet+Spicy Wings	8
Filet Street Tacos	7
Polenta Poutine	10
Porterhouse Burger	12
Susan's Steak Salad	15
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 14.**

Hibiscus flower, elderflower liqueur, sparkling wine

### **Bourbon Smash 15.**

Cyrus Noble Small Batch Bourbon, simple syrup, lemon & mint, served over ice

### **Rye Sazerac 15.**

Jack Daniel's Rye, Emperor Absinthe, sugar & bitters

### **Hibiscus Lemon Drop 14.**

Citron Vodka, hibiscus flower, fresh lemon juice & limoncello, served up

### **Pineapple Mojito 12.**

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

### **Prickly Pear Margarita 13.**

Tequila, Cointreau, sweet & sour mix, pear liqueur, lime, salt, served over ice

### **Pomegranate Martini 13.**

Grey Goose Vodka, pomegranate juice, cointreau, fresh lime juice, splash of simple syrup

### **Refreshing Citrus 13.**

Grey Goose Vodka, arancino (blood orange liqueur), grapefruit, triple sec, splash of sprite

### **Cucumber Mule 12.**

Square One Cucumber Vodka, lime & ginger beer, served over ice

## Wine by the Glass

### SPARKLING

Prosecco, Tiamo, Italy, NV -- Split 13.

### WHITES

Chardonnay, Raeburn, Russian River Valley, 2017 16.

Chardonnay, Neyers, Sonoma County, 2016 14.

Pinot Grigio, Santa Margherita, Italy, 2016 16.

Rosé, Foncalieu Piquepoul, France, 2018 12.

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

Moscato, Mirassou Winery, 2016 11.

### REDS

Cab. Sauv., Château Mezain Bordeaux, 2015 14.

Cab. Sauv., Martin Ranch, "Therese Vineyards," Santa Cruz Mts., 2010 19.

Merlot, Hill Family Estate, Napa Valley, 2014 16.

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

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

Zinfandel, Earthquake, Lodi Appellation, 2016 16.

Allozo, Tempranillo, "Reserva", Spain, 2008 12.

## 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.

Coors Light, Light Lager 6.

Brouwerij Huyghe 'Delirium Tremens,' Strong Pale Ale, Belgium 13.

Beck's, "Non-Alcoholic" Germany 5.