

# 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  
butternut squash puree, pickled apples, pomegranate  
kernels, red wine demi-glace

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

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

WILD MUSHROOM SALAD 12  
roasted wild mushrooms, wild arugula, frisee, toasted  
pistachios, parmesano regiano, balsamic vinaigrette

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 9  
*Chardonnay, Dreyer Sonoma, Sonoma County, 2015*  
rosé 8  
*Vetlinsky "Graf Hardegg," Austria, 2011*  
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

### **Orange Twist 12.**

Orange Grey Goose, ginger shrub, sprite, soda

### **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, liqueur sour mix, pear liqueur, lime, salt, served over ice

### **Cool Mint Martini 12.**

Square One Cucumber Vodka, muddled mint & lime served up

### **Gin Daisy 12.**

Gin, grenadine, simple syrup, lemon, mint, orange & soda, served over ice

### **Penicillin 13.**

Scotch Whiskey, Islay scotch, lemon, ginger shrub & house honey syrup, served over ice

### **Cucumber Mule 12.**

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

### **Summer Breeze 12.**

Cucumber Vodka, fresh lemon juice, simple syrup, soda

## Wine by the Glass

### SPARKLING

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

### WHITES

Chardonnay, Dreyer Sonoma, Sonoma County, 2015 11.

Chard., Napa Cellars – Napa Valley, 2014 16.

Sav. Blanc, Cairnbrae, Marlborough, NZ, 2016 10.

Rosé, Vetlinsky “Graf Hardegg,” Austria, 2011 9.

Riesling, Heinz Eifel, Mosel Valley, Germany, 2015 – Kabinett 10.

Moscato, Mirassou Winery, 2016 11.

Thomas Fogarty, Gewurztraminer, Monterey, 2013 11.

### REDS

Cab. Sauv., Château Mezain Bordeaux, 2015 13.

Cab. Sauv., Sempre Vive, Napa Valley, 2012 16.

Merlot, Thorn, Napa Valley, 2013 16.

Malbec, Santa Julia, “Reserva” Mendoza, Argentina, 2015 12.

Pinot Noir, David Noyes, Sonoma Coast, 2013 15.

Zinfandel, Martella, Amador County, 2012 12.

Chianti, Classico, Casina Del Giglio, Toscana, Italy, 2005 15.

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.

Weihenstephaner “Premium Bavaricum,” Lager, Germany 8.

Coors Light, Light Lager 6.

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

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

Beck’s, “Non-Alcoholic” Germany 5.