

PORTERHOUSE

EST. 2007

LOUNGE MENU

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
sweet potato puree, italian meringue, cranberry
compote, maple syrup glaze

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

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

SHISITO PEPPERS 9
pan roasted shishito peppers, dill, toasted almonds

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

Bourbon Smash 15.

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

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

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

Wine by the Glass

SPARKLING

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

WHITES

Chardonnay, Dreyer Sonoma, Sonoma County, 2016 11.

Chard., Trefethen, Oak Knoll District— Napa Valley, 2015 16.

Sav. Blanc, Cairnbrae, Marlborough, NZ, 2017 11.

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

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

Moscato, Mirassou Winery, 2016 11.

REDS

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

Cab. Sauv., Educated Guess, Napa Valley, 2016 17.

Merlot, Trefethen, Oak Knoll District-- Napa Valley, 2015 17.

Malbec, Santa Julia, Mendoza, Argentina, 2017 12.

Pinot Noir, Au Contraire, Sonoma Coast, 2013 16.

Zinfandel, Martella, Amador County, 2013 12.

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.