

# Porta Via

## APPETIZERS & SALADS

VEGAN SOUP OF THE DAY & GAZPACHO	v/GF	9
HOUSE-MADE GUACAMOLE	v/GF	12
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	17
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
FRIED CALAMARI		17
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		17
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
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THE PORTA VIA SALAD	GF	14/17
BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA. SHALLOT VINAIGRETTE		
ARUGULA SALAD	GF	13/16
BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE		
CAESAR SALAD		13/16
ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING		
CHOPPED BEET SALAD	GF	14/17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ORGANIC KALE & QUINOA SALAD	GF	16/18.5
CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS, OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
CHOPPED TUSCAN SALAD	GF	15/18
CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, OLIVES, PEPPROCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	15/18.5
ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE		

SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE

## SANDWICHES

AVAILABLE FROM 11:30-4PM DAILY SERVED ON TOASTED BAGUETTE WITH POTATO CHIPS ON THE SIDE POMMES FRITES CAN BE SUBSTITUTED FOR AN ADDITIONAL \$2	
TUNA SALAD SANDWICH	16
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE	
NEAPOLITAN SANDWICH	18
VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL	

## SIDES

9

CHEF'S VEGETABLE MEDLEY · BLACK KALE  
ASPARAGUS · SPINACH · BROCCOLINI · CARROTS  
BLUE LAKE GREEN BEANS · CAULIFLOWER  
ROASTED BRUSSELS SPROUTS

7

SWEET POTATO FRIES · FRENCH FRIES  
ORGANIC BROWN RICE · ORGANIC QUINOA  
OVEN DRIED TOMATOES

## HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON	GF	29
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT	GF	39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	34
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
ROASTED WHITEFISH		32
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN	GF	32
SAUTEED BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	29
GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE		
ORANGE GINGER STIR FRY		25
CHOICE OF CHICKEN OR TOFU WITH TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		
PRIME FRENCH CUT PORK CHOP		38
SAUTEED BLACK KALE & CARROTS, FENNEL POLLEN GRAND MARNIER SAUCE		
GRASS FED FILET MIGNON		42
FRENCH FRIES & BROCCOLINI. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		29
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER		19
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON PURITAN VEGAN BUN. FRENCH FRIES		
'IMPOSSIBLE' BURGER	v	18
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD PURITAN VEGAN BUN. FRENCH FRIES		

## PASTA

PROUDLY SERVING ARTISAN PASTAS FROM  
RUSTICHELLA D'ABRUZZO  
GLUTEN FREE OR ZUCCHINI PASTA + \$3

SPAGHETTI		19
FRESH TOMATO BASIL SAUCE & PARMIGIANO		
FUSILLI PRIMAVERA		22
LIGHT PESTO CREAM SAUCE		
SPINACH & RICOTTA RAVIOLI		23
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE		
BUTTERNUT SQUASH TORTELLINI		24
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE		
RIGATONI BOLOGNESE		25
BEEF RAGU & PARMIGIANO		
ZUCCHINI NOODLES WITH SHRIMP	GF	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL		
IMPOSSIBLE BOLOGNESE	v/G	26
ZUCCHINI NOODLES & VEGAN PLANT BASED RAGU		

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY  
MENU ITEM MAY RESULT IN ADDITIONAL CHARGES

# Porta Via

## WINES BY THE GLASS

BRUT ROSE 16 / 70

DOMAINES DEUX VALLES ~ CREMANT DE LOIRE

CHAMPAGNE 28 / 117

PERTROIS-LEBRUN 'INSTANT BRUT' GRAN CRU

PROSECCO 13 / 60

LE VIN DI ALICE 'DAMIAN'

## WHITE

GRUNER VELTLINER 11 / 48

PRATSCH ORGANIC ~ AUSTRIA 2017

SAUVIGNON BLANC 12 / 48

MAURITSON ~ DRY CREEK VALLEY, CA

PINOT GRIGIO 12 / 48

CORSA 'FALZAREGRO' ~ FRIULI DOC 2017

VERMENTINO <sup>ORGANIC</sup> 14 / 56

CHERCHI 'BILLIA' ~ DOC 2018

CHARDONNAY 16 / 60

RED CAR ~ SONOMA COAST 2014

CHARDONNAY 25 / 100

RAMEY

RUSSIAN RIVER VALLEY 2018

## ROSÉ

GRENACHE 18 / 72

SKYLARK 'PINK BELLY' ~ MENDOCINO 2018

## RED

TUSCAN 12 / NA

PALLADIO ROSSO ~ TOSCANA 2016

NEBBIOLO D'ALBA 15 / 60

SEGEHESIO ~ LANGHE DOC 2017

CABERNET SAUVIGNON 17 / 68

ENKIDU 'E' ~ SONOMA COUNTY, CA 2017

PINOT NOIR 16 / 64

VINCENT ~ WILLAMETTE VALLEY 2018

## PREMIUM RED

CABERNET SAUVIGNON 27 / 108

ARIETTA 'QUARTET' ~ NAPA VALLEY CA 2016

51% CABERNET 29% MERLOT 11% CAB FRANC 9% PETIT VERDOT

## SPECIALTY COCKTAILS

THE BATCH ~ BARREL AGED MANHATTAN 16

RYE, CARPANO ANTICA SWEET VERMOUTH

ORANGE & AGNOSTURA BITTERS

PALI SPRITZ <sup>GF</sup> 14

APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO ON ICE

THE BAR FLOWER 15

VODKA, BLACKBERRY, LEMON & ELDERFLOWER SERVED UP

PIÑA PICANTE <sup>GF</sup> 14

HOUSE-INFUSED JALAPENO TEQUILA, PINEAPPLE, LIME

INFUSED ORANGE SIMPLE SYRUP. SHAKEN ON THE ROCKS

REPOSADO OLD FASHIONED <sup>GF</sup> 15

REPOSADO, ORANGE INFUSED SYRUP, AGNOSTURA & ORANGE BITTERS

STIRRED OVER ICE BLOCK

CALI CLEANSE 15

VODKA, FRESH CUCUMBER/CELERY JUICE, LEMON & SPLASH PINEAPPLE

SHAKEN & SERVED UP WITH CAYANNE DUST

## CLASSIC COCKTAILS

MEZCAL MULE 13

MEZCAL, FRESH LIME & GINGER BEER

MOJITO 14

HOUSE-INFUSED MINT RUM, FRESH LIME & CLUB SODA

MARGARITA CLASSICO 14

TEQUILA BLANCO, COINTREAU, FRESH LIME

HOUSE INFUSED ORANGE SIMPLE SYRUP

## TAP BEERS

WIT 6

BOOMTOWN 'INGENUE' ~ DOWNTOWN LA

PILSNER 6

SMOG CITY 'LITTLE BO PILS' ~ EL SEGUNDO, CA

AMERICAN SAISON 10

BOULEVARD BREWING Co 'TANK 7' ~ KANSAS CITY, MO

## CANS AND BOTTLES

STOUT 8

MODERN TIMES 'BLACKHOUSE'

ARTIC PALE ALE 6

EINSTOK ~ ICELAND

BELGIAN DARK ALE 12

CHIMAY BLUE 'GRAND RISERVE'

CIDER 6

STEM CIDERS 'OFF-DRY' ~ DENVER, CO