

# Porta Via

## APPETIZERS & SALADS

SOUP OF THE DAY & GAZPACHO	v/GF	9
HOUSE-MADE GUACAMOLE	v/GF	10
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	17
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
AHI TUNA POKE		20
MANGO & AVOCADO, JAPANESE CUCUMBER, GREEN ONION, CITRUS GINGER SOY		
STEAMED MUSSELS		18
PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI		
FRIED CALAMARI		15
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		15
WHITE WINE, GARLIC & FRESH TOMATO		
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PORTA VIA BUTTER LETTUCE 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 SALAD	GF	14/17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
KALE SALAD	GF	16/18.5
QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
COBB SALAD	GF	15/18.5
ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE		
<i>SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE</i>		
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BISTRO BURGER		18
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE & TOMATO POMMES FRITES		
'IMPOSSIBLE' BURGER	V	18
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO POMMES FRITES.		

## SANDWICHES

AVAILABLE FROM 11:30-4PM DAILY

ALL SANDWICHES PREPARED ON FRESH GRILLED BREAD WITH YOUR CHOICE OF HOUSEMADE CHIPS OR ORGANIC MIXED BABY GREENS

POMMES FRITES CAN BE SUBSTITUTED FOR AN ADDITIONAL \$1

TUNA SALAD SANDWICH	14.75
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES, ALFALFA SPROUTS LETTUCE ON GRILLED WHOLE WHEAT	
TOMATO BURRATA SANDWICH	14.75
VINE-RIPENED TOMATOES, FRESH BURRATA & BASIL ON GRILLED CIABATTA	
PROSCIUTTO SANDWICH	15.5
PROSCIUTTO DI PARMA, FRESH MOZZARELLA, TOMATOES, LETTUCE & BLACK OLIVE TAPENADE ON GRILLED CIABATTA	

## HOUSE SPECIALTIES

ALL VEGETABLES SERVED SAUTEED UNLESS OTHERWISE REQUESTED ONE SALAD CAN BE SUBSTITUTED FOR TWO SIDES UPON REQUEST

GRILLED SALMON	GF	29
FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE		
BRANZINO	GF	33
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL ORGANIC ASPARAGUS & BROWN RICE		
ROASTED LAKE SUPERIOR WHITEFISH		30
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN		30
BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	26
GRILLED BONELESS & SKINLESS CHICKEN BREAST, FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE		
ORANGE GINGER CHICKEN STIR FRY		24
TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		
GRASS FED FILET MIGNON		40
POMMES FRITES & BROCCOLINI. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		28
DRY RUB MARINATED. FARMER'S MARKET VEGETABLES & POMMES FRITES		

## PASTAS

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

SPAGHETTI		19
FRESH TOMATO BASIL SAUCE & PARMIGIANO		
FUSSILI PRIMAVERA		20
LIGHT PESTO CREAM SAUCE		
SPINACH & RICOTTA RAVIOLI		20
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE		
BUTTERNUT SQUASH TORTELLINI		23
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE		
LINGUINE VONGOLE		23
MANILLA CLAMS, CHILI FLAKES, WHITE WINE GARLIC OLIVE OIL		
RIGATONI BOLOGNESE		23
BEEF RAGU & PARMIGIANO		
ZUCCHINI NOODLES WITH SHRIMP	GF	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC 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 FRITES · POMMES FRITES ORGANIC BROWN RICE · ORGANIC QUINOA OVEN DRIED TOMATOES

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

# PortaVia

## BREAKFAST

HOUSEMADE GRANOLA SEASONAL BERRIES & LOW-FAT YOGURT OR MILK	10.25
STEEL-CUT OATMEAL SEASONAL BERRIES	9.25
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PORTA VIA SCRAMBLE EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS, MUSHROOMS, TOMATO, BASIL & TOASTED MULTIGRAIN BREAD	14
CHICKEN SPINACH & ONION EGG WHITE OMELET PEE WEE POTATOES & BAGUETTE TOAST	16
GREEK EGG WHITE FRITTATA ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA CHEESE, MIXED GREENS & BAGUETTE TOAST	15
TOMATO, BURRATA & BASIL EGG WHITE OMELET PEE WEE POTATOES & BAGUETTE TOAST	16
MUSHROOM, HERB & GOAT CHEESE OMELET PEE WEE POTATOES & BAGUETTE TOAST	15
TWO EGGS, ANY STYLE PEE WEE POTATOES & BAGUETTE TOAST	12
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HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, BLACK BEAN PUREE, CHEDDAR CHEESE, RANCHERO SALSA & AVOCADO	15
POACHED EGGS ON CIABATTA, PROSCIUTTO DI PARMA, ARUGULA & SHAVED PARMIGIANO	16
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES PEE WEE POTATOES & BAGUETTE TOAST	16
THE VILLAGE EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON CIABATTA. MIXED GREENS	14
BUILD YOUR OWN OMELET CHOICE OF THREE ITEMS ~ 75¢ FOR EACH ADDITIONAL ITEM: SPINACH, TOMATOES, ONIONS, MUSHROOMS, ROASTED BELL PEPPERS, GREEN BEANS, SMOKED SALMON, FETA, CHEDDAR, SWISS CHEESE, BACON, HAM, TURKEY SAUSAGE, CHICKEN PEE WEE POTATOES & TOASTED BAGUETTE	15.25
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SMOKED SALMON PLATE TRADITIONAL FIXINGS & TOASTED BAGEL	18
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	13
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	13

## SIDES

6

APPLE WOOD SMOKED BACON
TURKEY MAPLE SAUSAGE
PROSCIUTO DI PARMA

## JUICE BAR & SMOOTHIES

FULLY GREEN KALE, SPINACH, CUCUMBER, PARSLEY & CELERY	8
THE TRIANGLE CARROT, GREEN APPLE & GINGER	8
THE MORNING DO GREEN APPLE, CUCUMBER, GINGER, FRESH LEMON & MINT	8
CANON CLEANSE CELERY, BEET, GINGER & LEMON	8
FRESH-SQUEEZED JUICE ORANGE, GRAPEFRUIT OR WATERMELON	8
CREATE YOUR OWN CREATE YOUR FAVORITE BY MIXING ANY JUICE: ORANGE, GREEN APPLE, WATERMELON, CARROT, CELERY, GINGER & BEET	8
SMOOTHIES BLENDED WITH ICE, FRESH ORANGE JUICE & BANANA PINEAPPLE / STRAWBERRY / BLUEBERRY / MIXED BERRY	8

## ORGANIC COFFEE & TEA

REGULAR / DECAF / ICED COFFEE	3.25
ESPRESSO	3/4
CAPPUCCINO / CAFÉ LATTE	4/5
CAFÉ MOCHA OR VANILLA	5.25/6.25
AMERICANO	4/5
RED EYE	5/6
HOT CHOCOLATE	4.25
SOY OR ALMOND MILK ADD \$1	
CUSTOM TEAS SELECTION GROWN & PREPARED USING ONLY THE FINEST INGREDIENTS & ENVIRONMENTALLY FRIENDLY PRACTICES: GREEN SENCHA, EARL GREY, ENGLISH BREAKFAST BLEND, MINT & CHAMOMILE	5.5

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# BY THE GLASS

## SPARKLING & ROSE

SPARKLING	PROSECCO, LE VIGNE DI ALICE DAMAN NV	13	37	60
CHAMPAGNE	PERTOIS-LEBRUN 'INSTANT BRUT' GRAND CRU, BLANC DE BLANCS	28		117
ROSE	GRENACHE, SKYLARK 'PINK BELLY' MENDOCINO 2017	12	34	NA
		<b>GLASS</b>	<b>375ML BOTTLE</b>	
BRUT ROSE	CHARLES DE CASANOVE, BRUT REIMS	25	56	

## WHITE

GRÜNER VELTLINER	PRATSCH ORGANIC, NIEDERÖSTERREICH, AUSTRIA 2017	11	31	NA
PINOT GRIGIO	CORSA 'FALZAREGO' VENEZIA GIULIA, FRIULI 2017	12	34	48
SAUVIGNON	MARGERUM 'SYBARITE' HAPPY CANYON, SANTA BARBARA 2017	12	34	48
VERMENTINO	CHERCHI, VERMENTINO DI SARDEGNA 2017	14	40	56
CHARDONNAY	TERČIČ, COLLIO ITALY 2016	16	45	64

## PREMIUM WHITE

CHARDONNAY	RAMEY, RUSSIAN RIVER VALLEY 2016	25	50	
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## RED

SANGIOVESE	SCARPETTA 'FRICO ROSSO' TOSCANA IGT 2015	12	34	NA
* SYRAH	JELLY ROLL, VECINO VINYARD, POTTER RANCH AVA 2016	13	37	52
CABERNET SAUVIGNON	MILBRANDT VINEYARD 'TRADITIONS' COLUMBIA VALLEY 2016	14	40	NA
NEBBIOLO D'ALBA	STĚRMÁ 'LA BIÒCA' DOC SUPERIORE 2016	15	42	60
* PINOT NOIR	VINCENT WINE COMPANY, WILLAMETTE VALLEY 2016	16	45	64

## PREMIUM RED

ARIETTA 'QUARTET' NAPA VALLEY 2016		27	75	108
51% CABERNET SAUVIGNON 29% MERLOT 11% CABERNET FRANC 9% PETIT VERDOT				
* DENOTES LOCAL PACIFIC PALISADES VINTER				

## COCKTAILS

<b>ANTICUADO - BARREL AGED TEQUILA OLD FASHIONED</b>				15
PORTA VIA REPOSADO, HOUSE-MADE TURBANADO SYRUP, ORANGE & AGNOSTURA BITTERS, ORANGE TWIST & ONE ROCK				
<b>BATCH 17 - BARREL AGED MANHATTAN</b>				15
RYE, SWEET VERMOUTH, AGNOSTURA & ORANGE BITTERS, ORANGE TWIST, AMARENA CHERRY & ONE ROCK				
<b>NORTH 40 - BARREL AGED 'NEGRONI'</b>				15
KIN WHITE WHISKEY, CAMPARI, CARPANO ANTICA SWEET VERMOUTH, ORANGE BITTERS & ORANGE TWIST. ONE ROCK				
<b>BURNING LOVE</b>				14
TEQUILA BLANCO, SUPERFRUIT JUICE, LIME JUICE, JALAPENO & SIMPLE SYRUP				
<b>DR. FEELGOOD</b>				14
MEZCAL, FRESH LEMON JUICE, GINGER INFUSED SYRUP				
<b>PALI SPRITZ</b>				14
GIN, APEROL, FRESH GRAPEFRUIT JUICE, ELDERFLOWER LIQUER & PROSECCO				
<b>WHITEWATER</b>				14
GIN, MEYER LEMON INFUSED SYRUP, FRESH LEMON, EGG WHITE & BASIL				
<b>GREEN FLASH</b>				14
GIN, LILLET BLANC, FRESH CUCUMBER, PARSLEY & LEMON JUICE				
<b>THE O.C.</b>				14
VODKA, FRESH ORANGE JUICE, EGG WHITES & SIMPLE SYRUP				
<b>BEL-AIR BREEZE</b>				14
VODKA, LILLET BLANC, FRESH RASBERRY, CUCUMBER & SIMPLE SYRUP				
<b>SUNSET BEACH</b>				14
12 YEAR AGED RUM, FRESH STRAWBERRY PUREE & FRESH LIME				

## BEER

PILSNER	LITTLE BO PILS ~ 4.4% ABV ~ SMOGG CITY BREWING COMPANY ~ EL SEGUNDO, CA			6
IPA	EXPATRIATE ~ 6.9% ABV ~ THREE WEAVERS BREWING COMPANY ~ INGLEWOOD, CA			8
FARMHOUSE ALE	TANK 7 ~ 8.5% ABV ~ BOULEVARD BREWING COMPANY ~ KANSAS CITY, MO			10
ARCTIC PALE ALE	EINSTÖK BEER CO. ~ 5.6% ABV AKUREYRI, ICELAND (LOCALLY OWNED)			6
STOUT	BLACKHOUSE ~ 5.8% ABV ~ MODERN TIMES BEER ~ SAN DIEGO, CA			8
BLONDE	310 BLONDE ALE ~ 4.8% ABV ~ SANTA MONICA BREW WORKS ~ SANTA MONICA, CA			6
TRAPPIST ALE	CHIMAY GRAND RISERVE ~ 9% ABV ~ BOULERS, BELGIUM			12
CIDER	MIGHTY DRY ~ GOLDEN STATE CIDER ~ 6.9% ABV ~ SEBASTOPOL, CA			8

## FRESH JUICES

FULLY GREEN	KALE, SPINACH, CUCUMBER, CELERY & PARSLEY			8
MORNING DO	GREEN APPLE, CELERY, CUCUMBER, MINT, GINGER & LEMON			8
TRIANGLE	CARROT, APPLE & GINGER			8
CANON CLEANSE	CELERY, BEET, GINGER & LEMON			8