

# 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		
<hr/>		
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, PEAS, PEPPROCCINI, 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		39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	34
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
PAN ROASTED STRIPED BASS		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	
ORECCHIETTE 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	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
IMPOSSIBLE BOLOGNESE	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 & 500ML CARAFE

### SPARKLING

GLERA, ETC. 12 / 36

ZARDETTO 'PRIVATE CUVÉE' BRUT, ITALY

CABERNET FRANC 15 / 45

DOMAINES DES DEUX VALLÉES ~ CRÉMANT DE LOIRE ROSÉ, FRANCE

CHARDONNAY, ETC. 24 / NA

CHAMPAGNE LAURENT-PERRIER 'LA CUVÉE' BRUT, TOURS-SUR-MARNE

### WHITE

SAUVIGNON BLANC 13 / 39

BECKMEN, SANTA YNEZ VALLEY 2018

SAUVIGNON BLANC 18 / 54

LANGLOIS-CHATEAU, SANCERRE, FRANCE 2018

GARGENEGA, ETC 14 / 42

MONTE TONDO, SOAVE CLASSICO, ITALY 2018

CHARDONNAY<sup>C</sup> 17 / 51

SCRIBE 'ESTATE' SONOMA COAST 2019

### ROSÉ

GRENACHE, ETC. 14 / 42

BIELER PERE & FILS 'SABINE' CÔTEAUX D'AIX-EN-PROVENCE 2019

### RED

BARBERA 13 / 39

TIAMO, ORGANIC, LOMBARDIA, ITALY 2018

CABERNET FRANC 15 / 45

LANG & REED 'RED SHED' NORTH COAST, CA 2016

PINOT NOIR 16 / 48

LICHEN ESTATE 'MOONGLOW' MENDOCINO 2018

CABERNET SAUVIGNON 17 / 51

CULTIVAR, NAPA COUNTY 2016

SANGIOVESE GROSSO 27 / 81

MOLINO DEL PIANO, BRUNELLO DI MONTALCINO, ITALY 2015

## PORTA VIA CLASSIC COCKTAILS

THE BAR FLOWER 15

VODKA, BLACKBERRY, LEMON & ELDERFLOWER SERVED UP

PALI SPRITZ 14

APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO ON ICE

LA PIÑA PICANTE 14

HOUSE-INFUSED JALAPENO TEQUILA, PINEAPPLE, LIME  
INFUSED ORANGE SIMPLE SYRUP. SHAKEN ON THE ROCKS

## SPECIALITY COCKTAILS

VESPERADO 16

EMPRESS GIN, NOSOTROS BLANCO, LILLET BLANC, LEMON PEEL. UP

AÑEJO NEGRONI 16

FORTELEZA AÑEJO, CARPANO ANTICA SWEET VERMOUTH, CAMPARI  
ORANGE BITTER, ORANGE PEEL. ROCK

DR. FEELGOOD 15

MEZCAL, LEMON JUICE, GINGER INFUSED SYRUP, LEMON PEEL. UP

BEST COAST 15

GIN, LIME, ELDERFLOWER, MINT & CUCUMBER. UP

HOUSE INFUSED MOJITO 15

HOUSE INFUSED MINT RUM, FRESH LIME, CLUB SODA

ISLAND OLD FASHIONED 16

PANAMA PACIFIC 15 YR RUM, ORANGE INFUSED SYRUP, PINEAPPLE,  
LUXARDO, ORANGE BITTERS, ANGOSTURA BITTERS. ROCK

PORTA VIA'S COCKTAIL PROGRAM TAKES PRIDE IN  
USING ONLY THE HIGHEST QUALITY INGREDIENTS  
AND SEASONAL, LOCAL PRODUCE.

## BEER

ICELANDIC WHITE ALE 6

EINSTOK ~ ICELAND

MEXICAN-STYLE LAGER 8

BAD HOMBRE ~ BOOMTOWN BREWER

BELGIAN DARK ALE 12

CHIMAY BLUE 'GRAND RISERVE'

CIDER 6

STEM CIDERS 'OFF-DRY' ~ DENVER, CO

NON-ALCOHOLIC 6

BITBURGER 'DRIVE' GERMANY

# Porta Via

## SPARKLING WINE/CHAMPAGNE

CHARDONNAY, ETC	NV	CHAMPAGNE LAURENT-PERRIER 'LA CUVÉE' BRUT 375ML BOTTLE, FRANCE	50
CABERNET FRANC	NV	DOMINES DES DEUX VALLEES, CREMANT DE LOIRE ROSE, FRANCE	60
CHARDONNAY	NV	CHAMPAGNE PERTOIS LEBRUN 'L'EXTRAVERTE' GRAND CRU, FRANCE	98
PINOT MEUNIER, ETC.	NV	CHAMPAGNE GOSSET 'GRAND ROSE' BRUT, FRANCE	215

## WHITE WINE

CHARDONNAY	2018	SKYLARK 'ALONDRA' BOECK VINEYARD, MENDOCINO	48
CHARDONNAY	2018	VAL DE MER, CHABLIS, FRANCE	66
CHARDONNAY	2018	KISTLER 'LES NOISETIERS' SONOMA COAST	120
GARGANEGA	2018	MONTE TONDO, SOAVE CLASSICO, ITALY	56
PINOT GRIGIO	2018	CANTINA TERLANO, ALTO ADIGE DOC ITALY	54
RIESLING	2018	WEININGER, VIENNA HILLS AUSTRIA	48
SAUVIGNON BLANC	2018	LANGLOIS-CHATEAU, SANCERRE FRANCE	72

## ROSÉ WINE

GRENACHE, ETC.	2019	DOMAINE DUPUY DE LOME 'VENDANGES' BANDOL A.O.P	67
PINOT NOIR	2019	LONGPLAY 'LIA'S VINEYARD' CHEHALEM MOUNTAINS, OREGON	58

## RED WINE

CABERNET FRANC	2017	CHÂTEAU DE VILLENEUVE SAUMUR CHAMPIGNY 'VIELLES VIGNES' FRANCE	57
CABERNET SAUVIGNON	2018	HABIT, SANTA YNEZ VALLEY	63
CABERNET SAUVIGNON	2018	GEMSTONE, NAPA VALLEY	90
CABERNET SAUVIGNON	2016	LARKMEAD, NAPA VALLEY	200
CORVINA, ETC.	2014	TOMASSO BUSSOLA 'TB' VALPOLICELLA SUPERIORE ITALY	90
GAMAY	2018	MICHEL GUIGNIER, MORGON 'CANON' FRANCE	65
MENCIA	2018	BODEGAS VERONICA ORTEGA 'QUITE' D.O. BIERZO SPAIN	58
NEBBIOLO	2017	ELVIO COGNO 'MONTEGRILLI' LANGHE ITALY	66
PINOT NOIR	2018	NINER, EDNA VALLEY	54
PINOT NOIR	2017	VINCENT, SILVERSHOT VINEYARD EOLA AMITY HILLS, OREGON	78
PINOT NOIR	2017	DOMAINE ANNE & SEBASTIEN BIDAULT, CHAMBOLLE MUSIGNY LES HERBUES	120
SANGIOVESE GROSSO	2018	POGGIO SAN POLO ROSSO DI MONTALCINO, ITALY	58
SANGIOVESE GROSSO	2015	MOLINO DEL PIANO BRUNELLO DI MONTALCINO TUSCANY, ITALY	100
SYRAH, ETC.	2016	CHATEAU DE ST. COSME, COTES-DU-RHONE 'LES DEUX ALBIONS'	63
ZINFANDEL	2018	FROG'S LEAP, NAPA VALLEY	75