

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	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

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 14 / 56
POGGIOTONDO ~ DOC 2018

CHARDONNAY 16 / 60
RED CAR ~ SONOMA COAST 2014

CHARDONNAY 25 / 100
DEHLINGER 'ESTATE BOTTLED' UNFILTERED
RUSSIAN RIVER 2015

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

PALI SPRITZ ^{GF} 14
APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO ON ICE

THE BAR FLOWER 15
VODKA, BLACKBERRY, LEMON & ELDERFLOWER SERVED UP

PIÑA PICANTE ^{GF} 14
HOUSE-INFUSED JALAPENO TEQUILA, PINEAPPLE, LIME
INFUSED ORANGE SIMPLE SYRUP. SHAKEN ON THE ROCKS

REPOSADO OLD FASHIONED ^{GF} 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

RYE MANHATTAN 15
RYE, CARPANO ANTICA SWEET VERMOUTH
ORANGE & AGNOSTURA BITTERS

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

I.P.A. 8
THREE WEAVERS 'EXPATRIATE' ~ INGLEWOOD, CA

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'