

Porta Via

C A L A B A S A S

COCKTAILS & BEER

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

PORTA VIA CLASSICS

ANTICUADO REPOSADO 'OLD FASHIONED' ~ BARREL AGED 2.5 MONTHS, IN HOUSE	16
THE BATCH RYE MANHATTAN ~ BARREL AGED 2 MONTHS, IN HOUSE	16
AÑEJO NEGRONI ANEJO TEQUILA, CARPANO ANTICA SWEET VERMOUTH, CAMPARI. ORANGE BITTER, ORANGE PEEL. ROCK	16
THE BAR FLOWER VODKA, BLACKBERRY, LEMON & ELDERFLOWER SERVED UP	16
DR. FEELGOOD MEZCAL, LEMON JUICE, GINGER INFUSED SYRUP, LEMON PEEL. UP	15
PALI SPRITZ APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO ON ICE	15
ISLAND OLD FASHIONED PANAMA PACIFIC 15 YR RUM, ORANGE INFUSED SYRUP, PINEAPPLE, LUXARDO, ORANGE BITTERS, ANGOSTURA BITTERS. ROCK	16
LA PIÑA PICANTE HOUSE-INFUSED JALAPENO TEQUILA, PINEAPPLE, LIME INFUSED ORANGE SIMPLE SYRUP. SHAKEN ON THE ROCKS	15

SPECIALITY COCKTAILS

PASSION IN PARADISE COCONUT TEQUILA, CHINOLA PASSION FRUIT LIQUOR, COINTREAU, FRESH PASSION FRUIT & LIME. AGAVE & ORANGE BITTERS. BLACK SEA SALT RIM	16
SUMMER IN A GLASS ORGANIC VODKA, FRESH WATERMELON JUICE, HOUSEMADE LEMONADE, SIMPLE SYRUP & MINT.	16
TIJUANA BRASS HOUSE-INFUSED SPICY TEQUILA, GRAPEFRUIT, LIME & SIMPLE SYRUP. SPLASH OF CLUB SODA. TAJIN RIM.	15
STRAWBERRY SUNSET PANAMA PACIFIC 15 YEAR AGED RUM, FRESH STRAWBERRY & LIME. ORANGE INFUSED SIMPLE SYRUP.	16
SEASIDE G & T MILINERY DRY GIN, GRAPEFRUIT, CUCUMBER, LEMON, SIMPLE SRYUP & TONIC.	15
LAKESHOW MARTINI EMPRESS GIN, PINEAPPLE, LIME & SIMPLE SRYUP. LEMON TWIST.	16
BLUEBIRD HOUSE-INFUSED MINT RUM. BLUEBERRIES, ELDERFLOWER LIQUOR, FRESH LEMON & ORANGE INFUSED SIMPLE SYRUP.	16

BEER

PILSNER ~ ON TAP SMOG CITY 'LITTLE BO PILS' ~ EL SEGUNDO, CA	6
IPA ~ ON TAP STONE BREWING 'DELICIOUS IPA' ~ ESCONDIDO, CA	8
AMERICAN SAISON BOULEVARD BREWING COMPANY 'TANK 7' ~ KANSAS CITY, MO	10
WHITE ALE EINSTOK ~ ICELAND	6
MEXICAN-STYLE LAGER BOOMTOWN BREWERY 'BAD HOMBRE' ~ DOWNTOWN LA	6
BELGIAN DARK ALE CHIMAY BLUE 'GRAND RISERVE' BELGIUM	12
CIDER STEM CIDERS 'OFF-DRY'~ DENVER, CO	6
NON-ALCOHOLIC BRAVAS BREWING CO. 'BLONDE' ANAHEIM, CA	6

PortaVia

CALABASAS WINES BY THE GLASS

SPARKLING

GLERA	NV	TIAMO, 'ORGANIC' PROSECCO DOC, ITALY	12
CABERNET FRANC	NV	DOMAINE BRAZILIER, CREMANT DE LOIRE ROSE, FRANCE	15
CHARDONNAY, ETC	NV	CHAMPAGNE LAURENT PERRIER 'LA CUVEE' BRUT, TOURS-EN-MARNE	24

WHITE

			GLASS	CARAFE
SAUVIGNON BLANC	2019	PEREGRINE RANCH, NORTH COAST CA	13	39
GARGANEGA	2020	I STEFANINI, SOAVE CLASSICO, ITALY	14	42
RIESLING	2018	WEININGER, VIENNA HILLS AUSTRIA	14	42
CHARDONNAY	2019	SCRIBE, 'ESTATE' SONOMA COAST	17	51
SAUVIGNON BLANC	2019	DOMINIQUE ROGER, SANCERRE 'DOMAINE DU CARROU' FRANCE	18	54

Rosé

GRENACHE GRIS	2020	CURRAN, SANTA BARBARA COUNTY	13	39
GRENACHE, ETC	2020	BIELER PERE & FILS, 'SABINE' COTEAUX D'AIX-EN-PROVENCE	14	42

Rosé Wine Flight 18

2OZ POURS ~ CURRAN, SANTA BARBARA / 'SABINE' COTEAUX D'AIX-EN-PROVENCE / DOM. BRAZILIER CREMANT, LOIRE VALLEY

RED

SYRAH, ETC.	2018	TABLAS CREEK, 'PATELIN DE TABLAS,' PASO ROBLES	15	45
CABERNET FRANC	2016	LANG & REED, 'RED SHED' NORTH COAST, CALIFORNIA	15	45
PINOT NOIR	2018	SHOKRIAN PINOT NOIR 'HARVEST MOON' SB COUNTY	16	48
SANGIOVESE	2018	MOLINO DELLA SUGA, ROSSO DI MONTALCINO DOC	16	48
CABERNET SAUVIGNON	2019	CAMP, SONOMA COUNTY	17	51

WINES BY THE BOTTLE

SPARKLING WINE/CHAMPAGNE

CHARDONNAY, ETC	NV	CHAMPAGNE LAURENT-PERRIER 'LA CUVEE' BRUT 375ML BOTTLE, FRANCE	50
CABERNET FRANC	NV	DOMAINES BRAZILIER, 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	2019	DOMAINE BARAT, CHABLIS, FRANCE	66
CHARDONNAY	2018	KISTLER 'LES NOISETIERS' SONOMA COAST	120
GARGANEGA	2020	I STEFANINI, SOAVE CLASSICO, ITALY	56
PINOT GRIGIO	2019	TIEFENBRUNNER ALTO ADIGE ITALY	54
RIESLING	2018	WEININGER, VIENNA HILLS AUSTRIA	48
SAUVIGNON BLANC	2019	DOMINIQUE ROGER, SANCERRE 'DOMAINE DU CARROU' FRANCE	72

ORANGE WINE

FRIULANO	2017	DARIO PRINČIČ 'JAKOT' FRIULI VENEZIA GIULIA, ITALY	96
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Rosé Wine

GRENACHE GRIS	2020	CURRAN, SANTA BARBARA COUNTY	50
PINOT NOIR	2019	LONGPLAY 'LIA'S VINEYARD' CHEHALEM MOUNTAINS, OREGON	58
GRENACHE, ETC.	2020	DOMAINE DUPUY DE LOME 'CUVÉE LES GRÈS' BANDOL, FRANCE	67

RED WINE

CABERNET SAUVIGNON	2018	MATTHIASSEN 'VILLAGE NO. 2,' NAPA VALLEY	78
CABERNET SAUVIGNON	2018	GEMSTONE, NAPA VALLEY	90
CABERNET SAUVIGNON	2017	LARKMEAD, NAPA VALLEY	200
CABERNET SAUVIGNON	2017	SHAFFER 'ONE POINT FIVE' STAG'S LEAP DISTRICT, NAPA VALLEY	200
CORVINA, ETC.	2014	TOMASSO BUSSOLA 'TB' VALPOLICELLA SUPERIORE ITALY	96
GAMAY	2019	MICHEL GUIGNIER, MORGON 'CANON' FRANCE	65
MENCIA	2018	BODEGAS VÉRONICA ORTEGA 'QUITÉ' D.O. BIERZO SPAIN	58
MOURVEDRE	2018	DOMAINE DUPUY DE LOME, BANDOL, FRANCE	66
NEBBIOLO	2017	ELVIO COGNO 'MONTEGRILLI' LANGHE ITALY	66
PINOT NOIR	2018	NINER, EDNA VALLEY	54
PINOT NOIR	2018	SHOKRIAN 'HARVEST MOON' SB COUNTY	64
PINOT NOIR	2017	VINCENT, ARMSTRONG VINEYARD RIBBON RIDGE AVA, OREGON	81
PINOT NOIR	2019	LIQUID FARM, 'SBC' SANTA BARBARA COUNTY	102
PINOT NOIR	2017	DOMAINE ANNE & SEBASTIEN BIDAUT, 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, CÔTES-DU-RHÔNE 'LES DEUX ALBIONS'	63
ZINFANDEL	2018	FROG'S LEAP, NAPA VALLEY	75

Corkage \$30 ~ Maximum two bottles per party.

07.06.21

Porta Via

C A L A B A S A S

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY & GAZPACHO	v/GF	10
HOUSE-MADE GUACAMOLE	v/GF	12
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	20
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
FRIED CALAMARI		18
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		18
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	15/19
CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, OLIVES, PEAS, PEPPERONCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	15/19
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 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 SEEDED WHEAT SOURDOUGH TOAST	
NEAPOLITAN SANDWICH	18
VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL TOASTED CIABATTA	

SIDES

9

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

8

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

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON	GF	34
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT		39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	35
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
PAN ROASTED STRIPED BASS		34
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN	GF	34
SAUTEED BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	30
GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE		
ORANGE GINGER STIR FRY		27
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		55
BROCCOLINI & FRENCH FRIES. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		34
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER		20
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON PURITAN VEGAN BUN. FRENCH FRIES		
'IMPOSSIBLE' BURGER	v	20
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	22
FRESH TOMATO BASIL SAUCE & PARMIGIANO	
ORECCHIETTE PRIMAVERA	23
LIGHT PESTO CREAM SAUCE	
SPINACH & RICOTTA RAVIOLI	25
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE	
BUTTERNUT SQUASH TORTELLINI	24
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE	
RIGATONI BOLOGNESE	28
BEEF RAGU & PARMIGIANO	
ZUCCHINI NOODLES WITH SHRIMP	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
IMPOSSIBLE BOLOGNESE	28
ZUCCHINI NOODLES & VEGAN PLANT BASED RAGU	

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

Porta Via

C A L A B A S A S

BREAKFAST

PORTA VIA SCRAMBLE EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS, MUSHROOMS, TOMATO, BASIL & BAGUETTE TOAST	1 4
TOMATO BASIL EGG WHITE OMELET POTATOES & BAGUETTE TOAST	1 6
GREEK EGG WHITE FRITTATA ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA MIXED GREENS & BAGUETTE TOAST	1 5
NEAPOLITAN OMELET BURRATA, TOMATO, AVOCADO & HERB OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	1 6
FRENCH OMELET MUSHROOM, HERBS & GOAT CHEESE ROASTED POTATOES & BAGUETTE TOAST	1 5
AMERICAN BREAKFAST TWO EGGS ANY STYLE, ROASTED POTATOES TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON BAGUETTE TOAST	1 6
HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO BLACK BEAN PUREE, CHEDDAR CHEESE & RANCHERO SALSA	1 6
BREAKFAST BURRITO EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO RANCHERO SALSA. MIXED GREEN SALAD	1 3
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES ROASTED POTATOES & BAGUETTE TOAST	1 6
THE VILLAGE EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON BAGUETTE. MIXED GREENS	1 4
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	1 9
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	1 4
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	1 5

SIDES

7

APPLE WOOD SMOKED BACON
TURKEY MAPLE SAUSAGE
TURKEY BACON

JUICE BAR & SMOOTHIES

JUICE BAR FRESHLY SQUEEZED ON PREMISES	9
FULLY GREEN KALE, SPINACH, CUCUMBER, PARSLEY & CELERY	
THE TRIANGLE CARROT, GREEN APPLE & GINGER	
MORNING DO GREEN APPLE, CUCUMBER, GINGER, FRESH LEMON & MINT	
FRESH SQUEEZE JUICE ORANGE, GRAPEFRUIT, WATERMELON	
SMOOTHIES FRESH ORANGE JUICE BLENDED COMBOS: STRAWBERRY/BANANA PINEAPPLE/BANANA BLUEBERRY/BANANA	9

COFFEE & TEA

DRIP REGULAR / DECAF / ICED COFFEE ESPRESSO	4 4
CAPPUCCINO / CAFE LATTE ALMOND MILK + \$1	5
CAFE MOCHA OR VANILLA	6
LA MAISON DU THÉ GREEN, ENGLISH BREAKFAST, EARL GRAY CHAMOMILE, LEMON GINGER, FRESH MINT	6
PASSION FRUIT ICED-TEA	5
HOT CHOCOLATE	5



FROM THE BAR

BLOODY MARY ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA	1 2
MIMOSA FRESH SQUEEZED ORANGE JUICE AND PROSECCO	1 2
MORNING BUZZ ESPRESSO, KAHULA, VODKA & TOUCH OF CREAM	1 4

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