

PortaVia

BEVERLY HILLS

WINES BY THE BOTTLE

SPARKLING WINE/CHAMPAGNE

PINOT NOIR, ETC	NV	CHAMPAGNE FANIEL & FILS BRUT ROSÉ	105
PINOT NOIR, ETC.	NV	CHAMPAGNE JEAN VESSELLE, BRUT "RESERVE" FRANCE	110
CHARDONNAY, ETC.	NV	PERRIER JOUET 'GRAND BRUT' REIMS, FRANCE	150
PINOT NOIR, ETC	NV	KRUG REIMS 'GRANDE CUVEE'	550
CHARDONNAY, ETC.	2008	MOET & CHANDON 'DOM PERIGNON' REIMS, FRANCE	550

WHITE WINE

CHARDONNAY	2019	VINCENT WINE COMPANY, WILLAMETTE VALLEY	54
CHARDONNAY	2018	NEYERS, CARNEROS CA	72
CHARDONNAY	2019	KISTLER VINEYARDS, LES NOISETIER' SONOMA	130
GARGANEGA	2020	I STEFANINI SOAVE 'IL SELESE' ITALY	63
PINOT GRIGIO	2019	CAVE GARGANTUA VALLE D'AOSTA, ITALY	70
SAUVIGNON BLANC	2020	MASON, NAPA VALLEY	45
SAUVIGNON BLANC	2020	JÉRÔME GODON, SANCERRE 'ELEGANCE' FRANCE	76

ROSÉ WINE

GRENACHE, ETC	2020	PEYRASSOL "LA CROIX DE PEYRASSOL" IGP MEDITERANÉE	60
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RED WINE

CABERNET SAUV.	2018	NINER WINE ESTATES PASO ROBLES	67
CABERNET SAUV.	2018	MAYACAMAS 'YOUNG VINES' NAPA VALLEY	100
CABERNET SAUV.	2018	PRIDE, MOUNTAIN VINEYARDS, NAPA VALLEY	120
CABERNET SAUV	2017	OPUS ONE, NAPA VALLEY	637
GAMAY	2020	MICHEL GUIGNIER, MORGON 'CANON' FRANCE	67
GRENACHE, SYRAH	2019	DOMAINE TIMOINE, COTES-DU-RHONE ORGANIC, FRANCE	60
MERLOT	2017	TERČIČ, COLLIO DOC, ITALY	70
MERLOT	2007	LA MACCHIOLE 'MESSORIO' TOSCANA IGT ITALY	390
NEBBIOLO	2017	RIZZI NEBBIOLO LANGHE, ITALY	72
NERELLO MASCALESE	2019	QUANTICO ETNA ROSSO, ITALY	69
PINOT NOIR	2017	LONGPLAY 'LIA'S VINEYARD' CHEHALEM MOUNTAINS, OR	60
PINOT NOIR	2018	WALT, SANTA RITA HILLS	75
PINOT NOIR	2017	ERIC KENT 'SASCHA MARIE' SONOMA COAST, CA	78
SANGIOVESE, ETC	2018	TENUTA DI GHIZZANO 'IL GHIZZANO' I.G.T. COSTA TOSCANA	65
SANGIOVESE	2015	MOLINO DEL PIANO BRUNELLO DI MONTALCINO, DOCG ITALY	97
SYRAH	2018	SHOKRIAN VINEYARD '383' SANTA BARBARA COUNTY	66
SYRAH	2019	RÉMY NODIN CROZES HERMITAGE "LE MAZEL", FRANCE	66
SYRAH	2018	ARNOT-ROBERTS SONOMA COAST, CA	86
SYRAH	2007	LA MACCHIOLE 'SCRIO' TOSCANA IGT, ITALY	340

Porta Via

WINES BY THE GLASS

SPARKLING

PROSECCO 13
ZARDETTO, BRUT DOC ITALY

CHAMPAGNE 28
PIPER HEIDSIECK CUVÉE 1785, FRANCE

WHITE

GL. / BOTTOE

SAUVIGNON BLANC
PRODIGO, FRIULI GRAVE ITALY 2019 14 / 42
JÉRÔME GODON, SANCERRE 'ELEGANCE' 2020 19 / 76

GARGANEGA 15 / 60
I STEFANINI 'IL SELESE' SOAVE CLASSICO DOC 2020

CHARDONNAY
VALRAVN, SONOMA COUNTY 2019 16 / 64
NEYERS, CARNEROS 2018 18 / 72

ROSÉ

GRENACHE, ETC 15 / 60
PEYRASSOL 'LA CROIX DE PEYRASSOL'
IGP MEDITERANÉE 2020

RED

GRENACHE, SYRAH 15 / 60
DOM. TIMOINE, COTES-DU-RHONE ORGANIC 2019

SANGIOVESE 15 / 60
MOLINO DELLA SUGA, ROSSO DI MONTALCINO DOC 2018

PINOT NOIR 16
PALI WINE CO. CA 2019

CABERNET SAUVIGNON 18
OBERON, NAPA COUNTY 2019
MAYACAMAS 'YOUNG VINES' NAPA VALLEY 2018 30 / 120

BEER

ITALIAN LAGER 7
PERONI NASTRO AZZURO

MEXICAN LAGER 7
CORONA EXTRA

WHITE ALE 7
EINSTOK 'ARCTIC WHITE' ~ ICELAND

BELGIAN DARK ALE 12
CHIMAY BLUE 'GRAND RESERVE' BELGIUM

SPECIALTY COCKTAILS

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

PORTA VIA CLASSICS

ANTICUADO 16
BARREL-AGED REPOSADO 'OLD FASHIONED'

THE BATCH 16
BARREL-AGED RYE MANHATTAN

AÑEJO NEGRONI 16
PRIVATE LABEL AÑEJO, CAMPARI & SWEET VERMOUTH

THE BAR FLOWER 16
ORG. VODKA, BLACKBERRY, ELDERFLOWER & LEMON

DR. FEELGOOD 15
MEZCAL, LEMON & GINGER INFUSED SIMPLE

PALI SPRITZ 15
APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO

ISLAND OLD FASHIONED 16
15 YR AGED RUM, PINEAPPLE, LUXARDO
ORANGE SYRUP & BITTERS

LA PIÑA PICANTE 15
INFUSED SPICY TEQUILA, PINEAPPLE
LIME & ORANGE SYRUP

SEASONAL SPECIALTIES

CALIFORNIA DREAMIN 16
GIN, LEMON, RASPBERRY, STRAWBERRY, PINEAPPLE
EGG WHITE

SMOKE SHOW 16
MEZCAL, GRAPEFRUIT, LIME & ROSEMARY

LA MULA 16
TEQUILA BLANCO, POMEGRANATE, LIME & GINGER BEER

GRANNY SMITH 16
GUILLOTINE AGED VODKA, FRESH APPLE & GINGER
CINNAMON SUGAR RIM

MULHOLLAND MOJITO 16
WHITE & AGED RUM, LEMON, PASSION FRUIT & MINT

DARK ROAST 16
NIKKA COFFEE GRAIN WHISKEY, ESPRESSO
VANILLA DEMERA SYRUP

Porta Via

BEVERLY HILLS

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. CHAMPAGNE 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, PEAS, OLIVES, PEPPROCINI, 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 TOASTED SEEDED WHEAT SOURDOUGH	
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	GF	39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	35
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
ROASTED WHITEFISH		34
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED MARY'S 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 PAN 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 VEGAN POTATO BUN. FRENCH FRIES		
VEGAN 'IMPOSSIBLE' BURGER	v	20
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD VEGAN POTATO BUN. FRENCH FRIES		

PASTA

GLUTEN FREE PASTA & ZUCCHINI NOODLES + \$3

SPAGHETTI	22
FRESH TOMATO BASIL SAUCE & PARMIGIANO	
ORECHIETTE 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
GF BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
IMPOSSIBLE BOLOGNESE	28
v/G ZUCCHINI NOODLES & VEGAN PLANT BASED RAGU	

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

Bread served upon request • Split plate \$3 • 20% Gratuity will be applied for parties of six or more.

Porta Via is committed to sustainable farming practices. We support organic and locally grown produce.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

11.09.21

Porta Via

BEVERLY HILLS

BREAKFAST

SERVED UNTIL 11:30AM*

PORTA VIA SCRAMBLE 14
EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS,
MUSHROOMS, TOMATO, BASIL & BAGUETTE TOAST

TOMATO BASIL EGG WHITE OMELET 16
POTATOES & BAGUETTE TOAST

GREEK EGG WHITE FRITTATA 15
ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA
MIXED GREENS & BAGUETTE TOAST

NEAPOLITAN OMELET 16
BURRATA, TOMATO, AVOCADO & HERB OLIVE OIL
ROASTED POTATOES & BAGUETTE TOAST

FRENCH OMELET 15
MUSHROOM, HERBS & GOAT CHEESE
ROASTED POTATOES & BAGUETTE TOAST

AMERICAN BREAKFAST 16
TWO EGGS ANY STYLE, ROASTED POTATOES
TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON
BAGUETTE TOAST

HUEVOS RANCHEROS 16
CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO
BLACK BEAN PUREE, CHEDDAR CHEESE & RANCHERO SALSA

BREAKFAST BURRITO 13
EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO
RANCHERO SALSA. MIXED GREEN SALAD

EGGS SCRAMBLED WITH SMOKED SALMON 16
CREAM CHEESE & CHIVES
ROASTED POTATOES & BAGUETTE TOAST

THE VILLAGE EGG SANDWICH 14
OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO &
TOMATO ON BAGUETTE. MIXED GREENS

SMOKED SALMON PLATE 19
TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION
CAPERS & LEMON

GRIDDLE CAKES 14
CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN

GRAND MARNIER FRENCH TOAST 15
FRESH STRAWBERRIES & POWDERED SUGAR

JUICE BAR & SMOOTHIES

JUICE BAR 9

FRESHLY SQUEEZED ON PREMISES

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, GRAPEEFUIT, WATERMELON

SMOOTHIES 9

FRESH ORANGE JUICE BLENDED COMBOS:
STRAWBERRY/BANANA
PINEAPPLE/BANANA
BLUEBERRY/BANANA

COFFEE & TEA

DRIP REGULAR / DECAF / ICED COFFEE 4
ESPRESSO 4

CAPPUCCINO / CAFE LATTE 5
SOY OR ALMOND MILK + \$1

CAFE MOCHA OR VANILLA 6

LA MAISON DU THÉ 6
GREEN, ENGLISH BREAKFAST, EARL GRAY
CHAMOMILE, LEMON GINGER, FRESH MINT

PASSION FRUIT ICED-TEA 5

HOT CHOCOLATE 5



BLOODY MARY 12
ROBUST HOUSE MIX AND VODKA

MIMOSA 12
FRESH SQUEEZED ORANGE JUICE AND PROSECCO

MORNING BUZZ 14
ESPRESSO, KAHULA, VODKA & TOUCH OF CREAM

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