



WINES BY THE BOTTLE

SPARKLING WINE/CHAMPAGNE

CHARDONNAY, ETC.	NV	CHAMPAGNE LAURENT-PERRIER 'LA CUVEE' BRUT 375ML BOTTLE, FRANCE	50
GLERA	NV	TIAMO, 'ORGANIC' PROSECCO DOC, ITALY	60
CABERNET FRANC, ETC	2019	CALVET CRÉMANT DE BORDEAUX, FRANCE	60
CHARDONNAY	NV	CHAMPAGNE PERTOIS LEBRUN 'L'EXTRAVENTIE' 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	DOMAINE PINSON FRERES, CHABLIS, FRANCE	66
CHARDONNAY	2019	DOMAINE BARAT, CHABLIS, FRANCE	66
CHARDONNAY	2018	PLUMPKACK WINERY, "RESERVE", NAPA VALLEY	104
CHARDONNAY	2019	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	2020	JÉRÔME GODON ÈLÉGANCE, SANCERRE, FRANCE	76

ORANGE WINE

CHARDONNAY, ETC.	NV	DARIO PRINCIC, 'BIANCO' IGT VENEZIA GIULIA ITALY	66
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ROSÉ WINE

NEBBIOLO	2020	PODERI GARONA ROSATO "FENROSE," DOC COLLINE NOVARESI, ITALY	58
GRENACHE, ETC.	2020	DOMAINE DUPUY DE LOME 'CUVÉE LES GRÈS' BANDOL, FRANCE	67
GRENACHE, ETC.	2020	RUMOR, CÔTES DE PROVENCE, FRANCE	80

RED WINE

CABERNET, ETC	2018	VENN, NAPA VALLEY	78
CABERNET SAUVIGNON	2019	GEMSTONE, NAPA VALLEY	90
CABERNET SAUVIGNON	2018	LARKMEAD, NAPA VALLEY	200
CABERNET SAUVIGNON	2018	SHAFFER 'ONE POINT FIVE' STAG'S LEAP DISTRICT, NAPA VALLEY	200
CORVINA, ETC.	2015	TOMASSO BUSSOLA 'TB' VALPOLICELLA SUPERIORE ITALY	96
GAMAY	2020	MICHEL GUIGNIER, MORGON 'CANON' FRANCE	65
MERLOT	2017	TERCIC, COLLIO DOC, ITALY	70
NEBBIOLO	2017	ELVIO COGNO 'MONTEGRILLI' LANGHE ITALY	74
NERELLO MASCALESE, ETC.	2019	QUANTICO, ETNA ROSSO ITALY	70
PINOT NOIR	2018	NINER, EDNA VALLEY	54
PINOT NOIR	2017	VINCENT, ARMSTRONG VINEYARD RIBBON RIDGE AVA, OREGON	81
PINOT NOIR	2017	DOMAINE ANNE & SEBASTIEN BIDAULT, CHAMBOLLE MUSIGNY LES HERBUES	120
SANGIOVESE GROSSO	2016	MOLINO DELLA SUGA, BRUNELLO DI MONTALCINO TUSCANY, ITALY	100
SYRAH, ETC	2019	CHATEAU DE ST. COSME, CÔTES-DU-RHÔNE 'LES DEUX ALBIONS'	63
ZINFANDEL	2019	FROG'S LEAP, NAPA VALLEY	75

Porta Via

C A L A B A S A S

WINES BY THE GLASS

SPARKLING

PROSECCO	12
TIAMO, 'ORGANIC' DOC ITALY	
BRUT ROSÉ	15
CALVET, CREMANT DE BORDEAUX, FR 2019	
CHAMPAGNE	24
LAURENT PERRIER 'LA CUVEE' BRUT TOURS-EN-MARNE	

WHITE

	GL. / CARAFE
RIESLING	14 / 42
WEININGER, VIENNA HILLS, AUSTRIA 2018	
SAUVIGNON BLANC	
PEREGRINE RANCH, NORTH COAST, CA 2019	13 / 39
JÉRÔME GODON, SANCERRE, FR 2020	19 / 57
GARGANEGA	14 / 42
I STEFANINI 'IL SELESE' SOAVE CLASSICO DOC 2020	
CHARDONNAY	
PENCE RANCH, ST. RITA HILLS 2017	17 / 51
PLUMPJACK WINERY 'RESERVE' NAPA VALLEY 2019	26 / 78

ROSÉ

SYRAH, ETC	15 / 45
MARIETTA, OLD VINE ROSÉ, CA 2020	
GRENACHE ETC	20 / 60
RUMOR, CÔTES DE PROVENCE, FRANCE 2020	

RED

SYRAH, ETC	15 / 45
TABLAS CREEK 'PATELIN DE TABLAS' PASO ROBLES 2018	
SANGIOVESE	16 / 48
MOLINO DELLA SUGA, ROSSO DI MONTALCINO DOC 2018	
PINOT NOIR	16 / 48
LICHEN 'MOONGLOW' MENDOCINO, CA 2018	
CABERNET SAUVIGNON	
LE P'TIT PAYSAN, CENTRAL COAST 2020	17 / 51

CABERNET SAUVIGNON	
ROUND POND ESTATE 'KITH & KIN' NAPA VALLEY	26 / 78
WINEMAKER THOMAS RIVERS-BROWN	

BEER BOTTLES & CAN

MEXICAN STYLE LAGER	8
BOOMTOWN BREWERY 'BAD HOMBRE' ~ L.A.	
AMERICAN SAISON	10
BOULEVARD BREWING CO. 'TANK 7' KCMO	
WHITE ALE	6
EINSTOK 'ARCTIC WHITE' ~ ICELAND	
BELGIAN DARK ALE	12
CHIMAY BLUE 'GRAND RESERVE' BELGIUM	
CIDER	
STEM 'OFF DRY' ~ DENVER, CO	6
NON-ALCOHOLIC	6
BRAVUS BREWING CO. 'BLONDE' ~ ANAHEIM, CA	

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	
BEER ON TAP	
PILSNER	6
SMOG CITY 'LITTLE BO PILS' ~ EL SEGUNDO, CA	
IPA	8
STONE BREWING 'DELICIOUS' ~ ESCONDITO, CA	

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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 CHAMPAGNE 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

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		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 PURITAN VEGAN BUN. FRENCH FRIES		
VEGAN 'IMPOSSIBLE' BURGER	V	20
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD PURITAN VEGAN BUN. FRENCH FRIES		

PASTA

GLUTEN FREE PASTA & ZUCCHINI NOODLES + \$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	
VEGAN 'IMPOSSIBLE' BOLOGNESE	28
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.

Porta Via

C A L A B A S A S

BREAKFAST *

AVAILABLE SAT & SUN 10-2PM

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	4
ESPRESSO	4
CAPPUCCINO / CAFE LATTE ALMOND MILK OR OAT 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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