

# PortaVia

P A L I S A D E S

## WINES BY THE BOTTLE

### SPARKLING WINE/CHAMPAGNE

GLERA	2016	LE VIGNE DI ALICE PROSECCO DI VALDOBBIADENE 'DAMAN', DOCG	60
CHARDONNAY	NV	CHAMPAGNE PERTOIS LEBRUN 'L'EXTRAVERTIE' GRAND CRU, FRANCE	120
PINOT NOIR, ETC.	NV	CHAMPAGNE FANIEL 'PERLANE' ROSE, CORMOYEUX, FRANCE	105
PINOT MEUNIER, ETC.	NV	CHAMPAGNE BILLECART-SALMON BRUT ROSÉ 375 ML.	115

### WHITE WINE

CHARDONNAY	2019	VALRAVN, SONOMA COUNTY	64
CHARDONNAY	2018	TERČIĆ, COLLIO DOC	80
CHARDONNAY	2019	KISTLER 'LES NOISETIERS' SONOMA COAST	130
FIANO	2018	DONNA PAOLINA, FIANO DI AVELLINO DOCG, ITALY	60
GARGANEGA	2017	I STEFANINI, 'IL SELESE' SOAVE CLASSICO DOC	56
PINTO GRIGIO	2019	CAVE GARGANTUA, VALLE D'AOSTA DOC	67
SAUVIGNON BLANC	2020	LIWA, DRY CREEK VALLEY, CA	52
SAUVIGNON BLANC	2020	JÉRÔME GODON, SANCERRE 'ELEGANCE' FRANCE	76

### ROSÉ WINE

GRENACHE, ETC.	2020	RUMOR, CÔTES DE PROVENCE, FRANCE	80
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### ORANGE WINE

CHENIN BLANC, ETC	2020	ROSE & SON 'BRIOCHE ~ SKIN CONTACT' SANTA YNEZ VALLEY	60
MARSANNE, ETC.	2020	SUBJECT TO CHANGE WINE CO. 'UN Sung HERO' BONFIGLIO VINEYARD, MENDOCINO	65
FRIULANO	2015	DARIO PRINČIČ 'JAKOT' IGT VENEZIA GIULIA, ITALY	95

### RED WINE

CABERNET SAUVIGNON	2018	BECKMAN VINEYARDS, SANTA YNEZ VALLEY	58
CABERNET SAUVIGNON, ETC.	2019	TUA RITA, ROSSO DEI NOTRI, TOSCANA IGT	60
CABERNET SAUVIGNON	2019	OBBERON, NAPA COUNTY	72
CABERNET SAUVIGNON	2018	GEMSTONE, NAPA VALLEY	100
CABERNET SAUVIGNON	2018	MAYACAMAS, 'YOUNG VINES' NAPA VALLEY	115
CABERNET SAUVIGNON	2017	SHAFFER 'ONE POINT FIVE' STAG'S LEAP DISTRICT, NAPA VALLEY	200
CORVINA, ETC	2015	I STEFANINI, AMARONE DELLA VALPOLICELLA	120
GAMAY	2019	MICHEL GUIGNIER, MORGON BEAUJOLAIS, FRANCE	59
MERLOT, ETC	NV/18	DARIO PRINČIČ 'ROSSO' VENEZIA GIULIA IGT	60
NEBBIOLO, ETC.	2017	LA CÁ NÖVA, BARBARESCO DOCG	78
NEBBIOLO, ETC.	2016	PODERI GARONA 'BOCA' DOC	115
PINOT NOIR	2019	ERIC KENT 'APPELLATION SERIES' CARNEROS, SONOMA COUNTY	56
PINOT NOIR	2017	LONGPLAY 'LIA'S VINEYARD' CHEHALEM MOUNTAINS	60
PINOT NOIR	2018	DOMAINE ROBERT GIBOURG 'LE GRAND SAUSSY' CHOREY-LES-BEAUNE, FRANCE	68
PINOT NOIR	2017	SIDURI, SANTA RITA HILLS	80
PINOT NOIR	2019	FAILLA 'KIEFER RANCH' SONOMA COAST, CA	115
SANGIOVESE	2016	LA SPINETTA 'IL NERO DI CASANOVA' TOSCANA IGT	60
SANGIOVESE	2016	MOLINO DELLA SUGA BRUNELLO DI MONTALCINO, DOCG ITALY	100
SYRAH	2019	RÉMY NODIN, 'LE MAZEL' CRÔZES-HERMITAGE, FRANCE	70

# PortaVia

PALISADES

## WINES BY THE GLASS

### SPARKLING

PROSECCO 13  
LE VINGNE DI ALICE 'DAMIAN' DOCG

BRUT ROSE 16  
CALVET, CREMANT DE BORDEAUX, FRANCE 2019

CHAMPAGNE 28  
PETROIS-LEBRUN 'L'EXTRAVERTE' GRAND CRU

### WHITE

GL. / CARAFE

CHENIN BLANC, ETC 15 / 45  
ROSE & SON 'BRIOCHE ~ SKIN CONTACT' 2020  
SANTA YNEZ

GRÜNER VELTLINER 14 / 42  
PRATSCH ORGANIC, AUSTRIA 2019

SAUVIGNON BLANC 19 / 57  
JÉRÔME GODON, SANCERRE 'ELEGANCE' FRANCE 2020

GARGANEGA 14 / 42  
I STEFANINI 'IL SELESE' SOAVE CLASSICO DOC 2020

FIANO 15 / 45  
DONNA PAOLINA, FIANO DI AVELLINO DOCG 2019

CHARDONNAY 16 / 48  
VALRAVN, SONOMA COUNTY 2019  
20 / 60  
TERČIĆ, COLLIO DOCG 2017

### ROSÉ

GRENACHE 13 / 39  
SKYLARK 'PINKBELLY' MENDOCINO, CA 2019

GRENACHE ETC 20 / 60  
RUMOR, CÔTES DE PROVÈNCE, FRANCE 2020

### RED

GRENACHE, ETC 13 / 39  
LA COUX, CÔTES DU RHONE 2019

SANGIOVESE 15 / 45  
LA SPINETTA 'IL NERO DI CASANOVA' 2016  
TOSCANA IGT

PINOT NOIR 17 / 51  
PALI WINE CO. CA (LOCALLY OWNED) 2019

CABERNET SAUVIGNON 18 / 54  
OBERON, NAPA COUNTY 2019  
28 / 84  
MAYACAMAS 'YOUNG VINES' NAPA VALLEY 2018

## 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  
BOURBON, ESPRESSO, VANILLA DEMERA SYRUP

### CANS & BOTTLES

WHITE ALE 6  
EINSTOK 'ARCTIC WHITE' ~ ICELAND

BELGIAN DARK ALE 12  
CHIMAY BLUE 'GRAND RESERVE' BELGIUM

CIDER 6  
STEM 'OFF DRY' ~ DENVER, CO  
SAMUEL SMITH'S ORGANIC 'PERRY' PEAR CIDER ~ UK 10

NON-ALCOHOLIC 6  
BRAVUS BREWING CO. 'BLONDE' ~ ANAHEIM, CA

### BEER ON TAP

PILSNER 6  
SMOG CITY 'LITTLE BO PILS' ~ EL SEGUNDO, CA

IPA 8  
THREE WEAVERS 'EXPATRIATE' ~ INGLEWOOD, CA

MEXICAN STYLE LAGER 8  
BOOMTOWN BREWERY 'BAD HOMBRE' ~ LOS ANGELES

AMERICAN SAISON 10  
BOULEVARD BREWING CO. 'TANK 7' KCMO

# Porta Via

PALISADES

## 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		
STEAMED MUSSELS*		18
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
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 LETTUCCES, 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, PEPPERCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	15/19
ORGANIC CHOPPED LETTUCCES, 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 SOURDOUGH BREAD	
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		
ROASTED WHITEFISH		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	29
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 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	
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	
VEGAN 'IMPOSSIBLE' BOLOGNESE	28
v/GF 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

PALISADES

## BREAKFAST\*

SERVED SAT & SUNDAY, 10AM - 2PM

PORTA VIA SCRAMBLE 1 4  
EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS,  
MUSHROOMS, TOMATO, BASIL & BAGUETTE TOAST

TOMATO BASIL EGG WHITE OMELET 1 6  
POTATOES & BAGUETTE TOAST

GREEK EGG WHITE FRITTATA 1 5  
ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA  
MIXED GREENS & BAGUETTE TOAST

NEAPOLITAN OMELET 1 6  
BURRATA, TOMATO, AVOCADO & HERB OLIVE OIL  
ROASTED POTATOES & BAGUETTE TOAST

FRENCH OMELET 1 5  
MUSHROOM, HERBS & GOAT CHEESE  
ROASTED POTATOES & BAGUETTE TOAST

AMERICAN BREAKFAST 1 6  
TWO EGGS ANY STYLE, ROASTED POTATOES  
TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON  
BAGUETTE TOAST

HUEVOS RANCHEROS 1 6  
CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO  
BLACK BEAN PUREE, CHEDDAR CHEESE & RANCHERO SALSA

BREAKFAST BURRITO 1 3  
EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO  
RANCHERO SALSA. MIXED GREEN SALAD

EGGS SCRAMBLED WITH SMOKED SALMON  
CREAM CHEESE & CHIVES 1 6  
ROASTED POTATOES & BAGUETTE TOAST

THE VILLAGE EGG SANDWICH 1 4  
OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO &  
TOMATO ON BAGUETTE. MIXED GREENS

SMOKED SALMON PLATE 1 9  
TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION  
CAPERS & LEMON

GRIDDLE CAKES 1 4  
CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN

GRAND MARNIER FRENCH TOAST 1 5  
FRESH STRAWBERRIES & POWDERED SUGAR

## SIDES

7

APPLE WOOD SMOKED BACON

TURKEY MAPLE SAUSAGE

TURKEY BACON

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## 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, GRAPEFRUIT, 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  
OAT 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



## FROM THE BAR

BLOODY MARY 1 2  
ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA

MIMOSA 1 2  
FRESH SQUEEZED ORANGE JUICE AND PROSECCO

MORNING BUZZ 1 4  
ESPRESSO, KAHULA, VODKA & TOUCH OF CREAM

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