





# PortaVia

C A L A B A S A S

## WINES BY THE BOTTLE

 DENOTES WINE SELECTIONS THAT ARE SUSTAINABLE / ORGANIC / BIODYNAMIC 



### SPARKLING WINE/CHAMPAGNE

CHARDONNAY, ETC.	NV	CHAMPAGNE LAURENT-PERRIER, 'LA CUVEE' BRUT 375ML BOTTLE	50
GLERA	NV	TIAMO, 'ORGANIC' PROSECCO DOC 	60
CABERNET FRANC	NV	CLOS DEL LA BRIDERIE, 'PURETÉ DE SILEX,' CREMANT DE LOIRE ROSE 	68
CHARDONNAY	NV	CHAMPAGNE PERTOIS LEBRUN, 'L'EXTRAVERTIE' GRAND CRU 	98
PINOT MEUNIER, ETC.	NV	CHAMPAGNE GOSSET, 'GRAND ROSE' BRUT	215



### WHITE WINE

CHARDONNAY	2018	SKYLARK, 'ALONDRA' BOECK VINEYARD, MENDOCINO	48
CHARDONNAY	2020	VAL DE MER, CHABLIS, FRANCE 	66
CHARDONNAY	2018	PLUMPJACK WINERY, 'RESERVE' NAPA VALLEY	104
CHARDONNAY	2019	KISTLER, 'LES NOISETIERS' SONOMA COAST	120
PINOT GRIGIO	2019	TIEFENBRUNNER, ALTO ADIGE	54
RIESLING	2019	WEININGER, VIENNA HILLS, AUSTRIA 	60
SAUVIGNON BLANC	2020	JÉROME GODÓN, 'ELEGANCE' SANCERRE 	76

### ORANGE/NATURAL WINE

CHARDONNAY, ETC.	NV	DARIO PRINCIC, 'BIANCO' IGT VENEZIA GIULIA 	66
SAUVIGNON BLANC	2019	RENAISSANCE, BENOIT + MATHIEU FLEURIET, SANCERRE 'PUR' 	100

### ROSÉ WINE

PINOT NOIR	2021	PRESQU'ILE, SANTA MARIA VALLEY 	76
GRENACHE, ETC.	2020	RUMOR, CÔTES DE PROVENCE, FRANCE	80
MOURVEDRE, ETC	2021	DOMAINE DUPUY DE LOME, BANDOL 	84

### RED WINE

CABERNET SAUVIGNON	2018	ANDREW WILL, TWO BLONDES VINEYARD, YAKIMA VALLEY	78
CABERNET SAUVIGNON, ETC.	2018	ARIETTA, 'QUARTET', NAPA VALLEY	102
CABERNET SAUVIGNON	2019	PRIDE MOUNTAIN VINEYARDS, NAPA & SONOMA COUNTIES 	174
CABERNET SAUVIGNON	2019	SHAFFER, 'ONE POINT FIVE' STAG'S LEAP DISTRICT, NAPA VALLEY	200
CABERNET SAUVIGNON	2019	LARKMEAD, NAPA VALLEY 	204
CORVINA, ETC.	2015	TOMASSO BUSSOLA, 'TB' VALPOLICELLA SUPERIORE	96
GAMAY	2020	MICHEL GUIGNIER, MORGON 'VIELLES VIGNES' 	65
MERLOT	2017	TERČIĆ, COLLIO DOC	70
MERLOT, ETC.	2018	CHÂTEAU CLARISSE, PUISSEGUIN SAINT-ÉMILION	84
NEBBIOLO	2018	ELVIO COGNO, 'MONTEGRILLI' LANGHE 	74
NERELLO MASCALESE, ETC.	2019	QUANTICO, ETNA ROSSO 	70
PINOT NOIR	2019	RENAISSANCE, MENETOU SALON ROUGE 'LES DEMOISELLES' 	60
PINOT NOIR	2020	PENCE, SANTA RITA HILLS 	64
PINOT NOIR	2019	VINCENT, SILVERSHOT VINEYARD, EOLA-AMITY HILLS	81
PINOT NOIR	2019	BERTRAND ET AXELLE MACHARD DE GRAMONT, NUITS ST. GEORGE 'LES TERRASSES DES VALLEROTS' 	138
SANGIOVESE GROSSO	2016	MOLINO DELLA SUGA, BRUNELLO DI MONTALCINO TUSCANY	100
SYRAH, ETC	2019	CHATEAU DE ST. COSME, CÔTES-DU-RHÔNE 'LES DEUX ALBIONS' 	63
ZINFANDEL	2019	FROG'S LEAP, NAPA VALLEY 	75

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## WINES BY THE GLASS / 500ML CARAFE

 DENOTES WINE SELECTIONS THAT ARE SUSTAINABLE / ORGANIC / BIODYNAMIC 


### SPARKLING

		GL. / CARAFE / BOTTLE
GLERA	TIAMO, 'ORGANIC' DOC ITALY 	14 / NA / 60
PINOT NOIR, ETC.	CLOS DEL LA BRIDERIE, BRUT ROSE 'PURETÉ DI SILEX' CRÉMANT DE LOIRE 	16 / NA / 68
PINOT NOIR, ETC.	CHAMPAGNE LAURENT PERRIER, 'LA CUVEE' BRUT TOURS-EN-MARNE	24 / NA / 50


### WHITE

		GL. / CARAFE / BOTTLE
GRÜNER VELTLINER	2021 LOIMER, 'LANGENLOIS' KAMPTAL, AUSTRIA 	17 / 51 / 68
GARGANEGA	2020 SAUVIA, SOAVE CLASSICO DOC	14 / 42 / 56
SAUVIGNON BLANC	2019 PEREGRINE RANCH, NORTH COAST, CA	13 / 39 / NA
SAUVIGNON BLANC	2020 JÉROME GODÔN, 'ELEGANCE' SANCERRE 	19 / 57 / 76
CHARDONNAY	2021 LÛUMA, SONOMA COUNTY 	16 / 48 / NA
CHARDONNAY	2019 PLUMPJACK WINERY, 'RESERVE' NAPA VALLEY	26 / 78 / 104

### ROSÉ

		GL. / CARAFE / BOTTLE
GRENACHE, ETC	2021 CELLIER DES CHARTREUX, 'CHEVALIER D'ANTHELME' CÔTES-DU-RHÔNE	15 / 45 / 60
PINOT NOIR	2021 PRESQU'ÎLE, SANTA MARIA VALLEY 	19 / 57 / 76

### RED

		GL. / CARAFE / BOTTLE
BARBERA, ETC.	2020 TENDU, DUNNINGAN HILLS AVA 	15 / 45 / NA
SANGIOVESE	2019 MOLINA DEL SUGA, ROSSO DI MONTEPUCIANO DOC 	16 / 48 / 64
PINOT NOIR	2021 LAND OF SAINTS, SAN LOUIS OBISPO	16 / 48 / NA
CABERNET SAUV.	2020 LE P'TIT PAYSAN, CENTRAL COAST	17 / 51 / NA
CABERNET SAUV., ETC.	2018 NEYERS, 'LEFT BANK RED' NAPA VALLEY, CA	27 / 81 / 108

### CRAFT BEERS

PILSNER	SMOG CITY 'LITTLE BO PILS,' EL SEGUNDO, CA	8
WHITE ALE	EINSTOK, ICELAND	9
MEXICAN STYLE LAGER	BOOMTOWN 'BAD HOMBRE,' DOWNTOWN LOS ANGELES	9
IPA	STONE 'DELICIOUS' SAN DIEGO, CA	9
BELGIAN STRONG BLONDE	BREWERY HUYGHE, DELIRIUM 'TREMENS,' BELGIUM	14
BELGIAN DARK ALE	CHIMAY BLUE 'GRAND RESERVE,' BELGIUM	14
CIDER	STEM 'OFF DRY,' DENVER, CO	9
NON-ALCOHOLIC	BROOKLYN BREWERY 'HOPPY AMBER,' NYC	9

### SPECIALTY COCKTAILS

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

#### PORTA VIA CLASSICS

<b>ANTICUADO</b>	16
BARREL-AGED REPOSADO 'OLD FASHIONED'	
<b>THE BATCH</b>	16
BARREL-AGED RYE MANHATTAN	
<b>AÑEJO NEGRONI</b>	16
PRIVATE LABEL AÑEJO, CAMPARI & SWEET VERMOUTH	
<b>THE BAR FLOWER</b>	16
ORG. VODKA, BLACKBERRY, ELDERFLOWER & LEMON	
<b>PALI SPRITZ</b>	15
APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO	
<b>ISLAND OLD FASHIONED</b>	16
15 YR AGED RUM, PINEAPPLE, LUXARDO ORANGE SYRUP & BITTERS	
<b>LA PIÑA PICANTE</b>	15
INFUSED SPICY TEQUILA, PINEAPPLE LIME & ORANGE SYRUP	

#### SEASONAL SPECIALTIES

<b>'IF YOU LIKE PIÑA COLADAS...'</b>	16
COCONUT TEQUILA, COCONUT WATER, PINEAPPLE LIME & ORANGE JUICES	
<b>HERMOSA FLOR</b>	16
TEQUILA BLANCO, HIBISCUS, LIME, ORANGE LIQUEUR HIBISCUS SALT RIM	
<b>SEASIDE G &amp; T</b>	16
GRAY WHALE GIN, GRAPEFRUIT, CUCUMBER, LEMON	
<b>SMOKE SHOW</b>	16
MEZCAL, GRAPEFRUIT, LIME & SMOKED ROSEMARY	
<b>SANTA BARBARA SUNSET</b>	16
ORGANIC VODKA, CRANBERRY, LIME, MINT & PROSECCO	
<b>IN EARNEST</b>	16
WHITE RUM, LIME, GRAPEFRUIT & MARISCHINO LIQUEUR	
<b>KENTUCKY SWEET TEA</b>	16
BOURBON, RASPBERRIES, LEMON, PORTA VIA ICED TEA	

# 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		
<hr/>		
THE PORTA VIA SALAD	GF	17
BUTTER LETTUCE, SHAVED SWEET ONION, FRESH DILL & CHERVIL AVOCADO & FETA. SHALLOT CHAMPAGNE VINAIGRETTE		
ARUGULA SALAD	GF	16
BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE		
CAESAR SALAD *		16
ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING		
CHOPPED BEET SALAD	GF	17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ORGANIC KALE & QUINOA SALAD	GF	19
CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
CHOPPED TUSCAN SALAD	GF	19
CHOPPED ORGANIC LETTUCES, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, OLIVES, PEAS, PEPPERONCINI, BASIL RED WINE VINAIGRETTE		
COBB SALAD	GF	22
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	18
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	36
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT		42
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 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 *		38
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER *		22
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON VEGAN BUN. FRENCH FRIES		
VEGAN 'IMPOSSIBLE' BURGER	v	22
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD 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, WITH ARUGULA & WHITE WINE SAGE CREAM SAUCE	
RIGATONI BOLOGNESE	28
BEEF & VEAL RAGU, PARMIGIANO	
ZUCCHINI NOODLES WITH SHRIMP	GF 28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
VEGAN 'IMPOSSIBLE' BOLOGNESE	v/GF 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 6
TOMATO BASIL EGG WHITE OMELET POTATOES & BAGUETTE TOAST	1 7
GREEK EGG WHITE FRITTATA ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA MIXED GREENS & BAGUETTE TOAST	1 7
NEAPOLITAN OMELET BURRATA, TOMATO, AVOCADO & HERB OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	2 0
FRENCH OMELET MUSHROOM, HERBS & GOAT CHEESE ROASTED POTATOES & BAGUETTE TOAST	1 8
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 6
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES ROASTED POTATOES & BAGUETTE TOAST	1 9
THE VILLAGE EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON CIABATTA. MIXED GREENS	1 8
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	2 1
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	1 6
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	1 7

## S I D E S

7

APPLE WOOD SMOKED BACON  
TURKEY MAPLE SAUSAGE  
TURKEY BACON

## JUICE BAR & SMOOTHIES

<b>JUICE BAR</b> FRESHLY SQUEEZED ON PREMISES	10
<b>FULLY GREEN</b> KALE, SPINACH, CUCUMBER, PARSLEY & CELERY	
<b>THE TRIANGLE</b> CARROT, GREEN APPLE & GINGER	
<b>MORNING DO</b> GREEN APPLE, CUCUMBER, GINGER, FRESH LEMON & MINT	
<b>FRESH SQUEEZE JUICE</b> ORANGE, GRAPEFRUIT, WATERMELON	
<b>SMOOTHIES</b>	10
FRESH ORANGE JUICE BLENDED COMBOS: STRAWBERRY/BANANA PINEAPPLE/BANANA BLUEBERRY/BANANA	

## 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

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

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