






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

GLERA	NV	TIAMO, 'ORGANIC' PROSECCO DOC 	60
CABERNET FRANC	NV	DOMAINES DES DEUX VALLÉS, 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

ALBARIÑO	2020	HENDRY VINEYARD, NAPA VALLEY	50
CHARDONNAY	2020	VAL DE MER, CHABLIS, FRANCE 	66
CHARDONNAY	2018	PLUMPJACK WINERY, 'RESERVE' NAPA VALLEY	104
CHARDONNAY	2020	KISTLER, 'LES NOISETIERS' SONOMA COAST	120
PINOT GRIGIO	2019	TIEFENBRUNNER, ALTO ADIGE	54
RIESLING	2020	WEININGER, VIENNA HILLS, AUSTRIA 	60
SAUVIGNON BLANC	2021	ARNOT ROBERTS, YORKVILLE HIGHLANDS 	70
SAUVIGNON BLANC	2020	JÉROME GODÔN, '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.	2017	CAIN, 'CUVÉE' NAPA VALLEY 	85
CABERNET SAUVIGNON, ETC.	2019	ARIETTA, 'QUARTET', NAPA VALLEY	102
CABERNET SAUVIGNON	2019	MATTHAISSON, NAPA VALLEY 	165
CABERNET SAUVIGNON	2019	PRIDE MOUNTAIN VINEYARDS, NAPA & SONOMA COUNTIES 	174
CABERNET SAUVIGNON	2019	SHAFFER, 'ONE POINT FIVE' STAG'S LEAP DISTRICT, NAPA VALLEY	190
CABERNET SAUVIGNON	2019	LARKMEAD, NAPA VALLEY 	210
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
NEBBIOLO	2017	SEGHESIO, BAROLO DOCG	100
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 	66
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	2017	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

Corkage \$30 ~ Maximum two bottles per party.

11.13.22

Porta Via

C A L A B A S A S




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 MONTE RIO CELLARS, LODI, 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

ANTICUADO BARREL-AGED REPOSADO 'OLD FASHIONED'	18
THE BATCH BARREL-AGED RYE MANHATTAN	18
THE BAR FLOWER ORG. VODKA, BLACKBERRY, ELDERFLOWER & LEMON	16
SMOKE SHOW MEZCAL, GRAPEFRUIT, LIME & SMOKED ROSEMARY	16
PALI SPRITZ APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO	16
ISLAND OLD FASHIONED 15 YR AGED RUM, PINEAPPLE, LUXARDO ORANGE SYRUP & BITTERS	17
LA PIÑA PICANTE INFUSED SPICY TEQUILA, PINEAPPLE, LIME & ORANGE SYRUP	16

SEASONAL SPECIALTIES

SNOW BIRD TEQUILA BLANCO, LIME, ORANGE, EGG WHITES ORANGE & AGNOSTURA BITTERS	16
ENVY DRY GIN, GREEN CHARTREUSE, ROSEMARY & LEMON	16
TEE TIME NIGHTBLOOM GENSING VODKA, LEMON, ICED TEA, AGAVE	16
CAMILLA BELLA MEZCAL, APEROL, LIME, PINEAPPLE, CHINOLA PASSION FRUIT LIQUEUR, LUXARDO CHERRY & SAGE	17
APPLE SAUCED BOURBON, FRESH APPLE JUICE, LIME, AGAVE & CINNAMON	16
COMMONS DECENCY HIGHT WEST BOURBON, APEROL, LEMON PUMPKIN CHAI TEA	17
BUENA VIDA PANAMA PACIFIC 15 YR RUM, CENTENARIO 12 YR RUM LEMON, AGNOSTURA, AMARETTO & MARISCHINO LIQUEUR	17

Porta Via

C A L A B A S A S

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY ^{v/GF}	12
HOUSE-MADE GUACAMOLE ^{v/GF} SERVED WITH SLICED CARROT & TORTILLA CHIPS	15
BURRATA WITH HEIRLOOM TOMATO ^{GF} EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER	20
FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE	18
SAUTEED CALAMARI WHITE WINE, ROASTED GARLIC TOMATO BROTH, GARLIC CROSTINI	18
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THE PORTA VIA SALAD ^{GF} BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ARUGULA SALAD ^{GF} BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO, CITRONETTE	16
CAESAR SALAD * ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING	18
CHOPPED BEET SALAD ^{GF} ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD ^{GF} CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	19
CHOPPED TUSCAN SALAD ^{GF} CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION GARBANZO, OLIVES, PEAS, PEPPROCINI, BASIL, RED WINE VINAIGRETTE	19
COBB SALAD ^{GF} ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO CELERY, AVOCADO, EGG & BLUE CHEESE, RED WINE MUSTARD VINAIGRETTE	22

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 WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE SEEDED WHEAT SOURDOUGH TOAST	18
NEAPOLITAN SANDWICH VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL TOASTED CIABATTA	18

SIDES

9

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

8

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

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON ^{GF} SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC SHORT-GRAIN BROWN RICE	36
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS, BEURRE BLANC	45
BRANZINO ^{GF} GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS, ORGANIC SHORT-GRAIN BROWN RICE	35
PAN-ROASTED LAKE SUPERIOR WHITEFISH BLUE LAKE GREEN BEANS, ORGANIC SHORT-GRAIN BROWN RICE WHOLE-GRAIN MUSTARD SAUCE	34
BRICK-PRESSED ROASTED MARY'S CHICKEN ^{GF} ROASTED ORGANIC VEGETABLES, ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD ^{GF} GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES, ORGANIC SHORT-GRAIN BROWN RICE, LEMON CAPER SAUCE	29
ORANGE GINGER STIR FRY CHOICE OF CHICKEN OR TOFU WITH PAN ASIAN VEGETABLES ORGANIC SHORT-GRAIN BROWN RICE	27
PRIME FRENCH-CUT PORK CHOP * FENNEL POLLEN, ROASTED ORGANIC VEGETABLES GRAND MARNIER SAUCE	38
GRASS FED FILET MIGNON * BROCCOLINI, FRENCH FRIES, GREEN PEPPERCORN SAUCE	55
GRILLED SKIRT STEAK * DRY RUB MARINATED. ROASTED MARKET VEGETABLES, FRENCH FRIES	38
BISTRO BURGER * GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON VEGAN POTATO BUN, FRENCH FRIES	22
VEGAN 'IMPOSSIBLE' BURGER ^v PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD VEGAN POTATO BUN, FRENCH FRIES	22

PASTA

GLUTEN FREE PASTA & ZUCCHINI NOODLES + \$3

SPAGHETTI FRESH TOMATO BASIL SAUCE, PARMIGIANO	22
ORECCHIETTE PRIMAVERA LIGHT PESTO CREAM SAUCE	23
SPINACH & RICOTTA RAVIOLI GREEN PEAS, OVEN-DRIED TOMATOES, CHAMPAGNE SAUCE	25
BUTTERNUT SQUASH TORTELLINI RICOTTA. WILTED ARUGULA, WHITE WINE SAGE CREAM SAUCE	24
RIGATONI BOLOGNESE BEEF & VEAL RAGU, PARMIGIANO	28
ZUCCHINI NOODLES WITH SHRIMP ^{GF} BROCCOLINI, CHERRY TOMATO, CHILI FLAKES ROASTED GARLIC OLIVE OIL	28
VEGAN 'IMPOSSIBLE' BOLOGNESE ^{v/GF} ZUCCHINI NOODLES & VEGAN PLANT-BASED RAGU	28

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	16
EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS MUSHROOMS, TOMATO, BASIL, BAGUETTE TOAST	
TOMATO BASIL EGG WHITE OMELET	17
ROASTED POTATOES, BAGUETTE TOAST	
GREEK EGG WHITE FRITTATA	17
ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA MIXED GREENS, BAGUETTE TOAST	
NEAPOLITAN OMELET	20
BURRATA, TOMATO, AVOCADO & HERB-PESTO OLIVE OIL ROASTED POTATOES, BAGUETTE TOAST	
FRENCH OMELET	18
MUSHROOM, HERBS, GOAT CHEESE ROASTED POTATOES, BAGUETTE TOAST	
AMERICAN BREAKFAST	17
TWO EGGS ANY STYLE, ROASTED POTATOES APPLEWOOD SMOKED BACON OR TURKEY BACON BAGUETTE TOAST	
HUEVOS RANCHEROS	17
CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO BLACK BEAN PUREE, CHEDDAR CHEESE, RANCHERO SALSA	
BREAKFAST BURRITO	16
EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO RANCHERO SALSA. MIXED GREEN SALAD	
EGGS SCRAMBLED WITH SMOKED SALMON	
CREAM CHEESE & CHIVES	20
ROASTED POTATOES, BAGUETTE TOAST	
THE VILLAGE EGG SANDWICH	18
OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO TOMATO ON TOASTED BAGUETTE, MIXED GREEN SALAD	
SMOKED SALMON PLATE	22
TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS, LEMON	
GRIDDLE CAKES	17
CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	
GRAND MARNIER FRENCH TOAST	17
FRESH STRAWBERRIES, POWDERED SUGAR	

SIDES

7

APPLE WOOD SMOKED BACON

TURKEY MAPLE SAUSAGE

TURKEY BACON

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MENU ITEM MAY RESULT IN ADDITIONAL CHARGES

JUICE BAR & SMOOTHIES

JUICE BAR

10

FRESHLY SQUEEZED IN HOUSE

FULLY GREEN

KALE, SPINACH, CUCUMBER, PARSLEY & CELERY

THE TRIANGLE

CARROT, GREEN APPLE & GINGER

MORNING DO

GREEN APPLE, CUCUMBER, GINGER, FRESH LEMON & MINT

FRESH SQUEEZED JUICE

ORANGE OR GRAPEFRUIT

SMOOTHIES

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

THE ART OF TEA

6

GREEN, ENGLISH BREAKFAST, EARL GRAY
CHAMOMILE, LEMON GINGER, FRESH MINT

SUMMER PEACH ICED-TEA

5

HOT CHOCOLATE

5



FROM THE BAR

BLOODY MARY

14

ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA

MIMOSA

14

TRADITIONAL OR PASSION FRUIT

MORNING BUZZ

14

ESPRESSO, VODKA, KAHULA, VODKA & TOUCH OF CREAM

LA PIÑA PICANTE

16

JALAPENO INFUSED TEQUILA BLANCO, PINEAPPLE, LIME
ORANGE INFUSED SYRUP

SNOW BIRD

16

TEQUILA BLANCO, LIME, ORANGE, EGG WHITE
ORANGE & AGNOSTURA BITTERS

TEE TIME

16

NIGHTBLOOM GENSING VODKA, RASPBERRY
ICED TEA & LEMON

BUENA VIDA

17

PANAMA PACIFIC 15 YR RUM, CENTENARIO 12 YR RUM
AGNOSTURA, LEMON, AMARETTO & MARISCHINO LIQUEUR

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