

Porta Via

BEVERLY HILLS

WINES BY THE BOTTLE

SPARKLING WINE/CHAMPAGNE

PINOT NOIR	NV	VAL DE MER, BRUT ROSÉ NATURE, FRANCE	80
PINOT NOIR, ETC.	NV	CHAMPAGNE FANIEL & FILS, ROSÉ 'PERLANE' EXTRA BRUT CORMOYEUX	110
CHARDONNAY, ETC.	NV	PERRIER JOUET, 'GRAND BRUT' REIMS	150
PINOT NOIR, ETC.	NV	KRUG, 'GRANDE CUVÉE 169ÈME EDITION' REIMS	550
CHARDONNAY, ETC.	2008	CHAMPAGNE DOM PÉRIGNON, BRUT REIMS	550

WHITE WINE

CHARDONNAY	2019	VINCENT WINE COMPANY, WILLAMETTE VALLEY	60
CHARDONNAY	2018	NEYERS, CARNEROS	72
CHARDONNAY	2019	DOMAINE GUY ROBIN, CHABLIS	84
CHARDONNAY	2021	CAKEBREAD CELLARS, NAPA VALLEY	95
CHARDONNAY	2021	FAR NIENTE, 'ESTATE BOTTLED' NAPA VALLEY	120
CHARDONNAY	2020	KISTLER VINEYARDS, 'LES NOISETIERS' SONOMA	150
CHARDONNAY	2020	DOMAINE LEFLAIVE, AUXEY-DURESSES	240
GARGANEGA	2021	I STEFANINI, SOAVE 'IL SELESE'	63
SAUVIGNON BLANC	2021	GAINNEY VINEYARD, SANTA YNEZ VALLEY	50
SAUVIGNON BLANC	2021	JÉRÔME GODON, SANCERRE 'ELEGANCE', SANCERRE	84
PINOT GRIGIO	2020	CAVE GARGANTUA, VALLE D'AOSTA	70

ROSÉ WINE

GRENACHE, ETC.	2021	RUMOR, CÔTES DE PROVENCE, FRANCE	72
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ORANGE WINE

SAUVIGNON BLANC	2019	RENAISSANCE, 'PUR' SANCERRE (NATURAL WINE)	100
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RED WINE

CABERNET SAUV.	2018	NINER WINE ESTATES, PASO ROBLES	70
CABERNET SAUV.	2018	STAGS' LEAP WINERY, NAPA VALLEY	95
CABERNET SAUV., ETC.	2018	BEAULIEU VINEYARDS, 'BV TAPESTRY RESERVE,' NAPA VALLEY	120
CABERNET SAUV.	2019	PRIDE MOUNTAIN VINEYARDS, NAPA VALLEY	170
CABERNET SAUV.	2020	CAYMUS VINEYARDS, NAPA VALLEY	200
CABERNET SAUV.	2018	CHIMNEY ROCK, 'TOMAHAWK VINEYARD' STAGS LEAP DISTRICT	300
CABERNET SAUV., ETC.	2017	OPUS ONE, NAPA VALLEY	567
GAMAY	2020	MICHEL GUIGNIER, MORGON 'CANON'	67
GRENACHE, SYRAH	2019	DOMAINE TIMOINE, CÔTES-DU-RHÔNE ORGANIC	60
LAGREIN	2017	PRANZEGG, 'LAURENC' ALTO ADIGE	90
NEBBIOLO	2017	RIZZI, NEBBIOLO LANGHE	72
NEBBIOLO	2017	SEGHESSIO, BAROLO DOCG	100
NERELLO MASCALESE	2019	QUANTICO, ETNA ROSSO	69
PINOT NOIR	2018	LONGPLAY, 'LIA'S VINEYARD' CHEHALEM MOUNTAINS	60
PINOT NOIR	2018	ETUDE, 'ESTATE' GRACE BENOIST RANCH CARNEROS	70
PINOT NOIR	2018	WALT, SANTA RITA HILLS	75
PINOT NOIR	2019	AU BON CLIMAT SANFORD AND BENEDICT VINEYARD, SANTA YNEZ	100
PINOT NOIR	2020	KISTLER VINEYARDS, RUSSIAN RIVER VALLEY	140
PINOT NOIR	2020	DUMOL, WESTER REACH RUSSIAN RIVER VALLEY	180
SANGIOVESE	2015	MOLINO DEL PIANO, BRUNELLO DI MONTALCINO, DOCG ITALY	97
SANGIOVESE	2017	VERBENA, BRUNELLO DI MONTALCINO, DOCG ITALY	100
SYRAH	2019	BRICK & MORTAR, WEST BLOCK, PETALUMA GAP	70
ZINFANDEL	2019	SEGHESSIO, SONOMA	60

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WINES BY THE GLASS / 500ML CARAFE

SPARKLING

GLERA	NV	CANELLA, PROSECCO DOC BRUT	14
PINOT NOIR	NV	VAL DE MER, BRUT NATURE ROSÉ, FRANCE	17
PINOT NOIR, ETC.	NV	DOMAINE JEAN VESSELLE, BRUT 'RESERVE	28

WHITE

			GL. / CARAFE / BTL
SAUVIGNON BLANC	2021	PRODIGO, FRIULI GRAVE DOC	14 / 42 / 56
SAUVIGNON BLANC	2021	JÉRÔME GODON, SANCERRE 'ELEGANCE', SANCERRE	21 / 63 / 84
GARGANEGA	2021	I STEFANINI, 'IL SELESE' SOAVE DOC	15 / 45 / 60
CHARDONNAY	2020	PAYSAN, MONTEREY	16 / 48 / 64
CHARDONNAY	2020	DOMAINE GUY ROBIN, CHABLIS	21 / 63 / 84

ROSÉ

GRANACHE, ETC	2021	RUMOR, CÔTES DE PROVENCE, FRANCE	18 / 54 / 72
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RED

			GL. / CARAFE / BTL
GRENACHE, SYRAH	2019	DOMAINE TIMOINE, CÔTES-DU-RHÔNE ORGANIC	15 / 45 / 60
SANGIOVESE	2019	BIBI GRAETZ 'CASAMATTA', TOSCANA DOC	16 / 48 / 64
PINOT NOIR	2020	LE MACHIN, STA RITA HILLS	17 / 51 / 68
CABERNET SAUV.	2019	OLEMA, SONOMA COUNTY	18 / 54 / 72
CABERNET SAUV., ETC.	2017	BEAULIEU VINEYARD, 'BV TAPESTRY RESERVE' NAPA VALLEY	30 / 90 / 120

BEER

PILSNER	NORTH COAST BREWING COMPANY 'SCRIMSHAW' FORT BRAGG, CA	8
WHITE ALE	EINSTOK 'ARCTIC WHITE' ICELAND	9
MEXICAN STYLE LAGER	BOOMTOWN 'BAD HOMBRE,' DOWNTOWN LOS ANGELES	9
IPA	LOST COAST 'REVENANT' EUREKA, CA	9
BELGIAN DARK ALE	CHIMAY BLUE 'GRAND RESERVE,' BELGIUM	14
CIDER	STEM 'OFF DRY,' DENVER, CO	9
NON-ALCOHOLIC	BITBURGER, GERMANY	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 GINSENG VODKA, RASPBERRY, 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
BUENA VIDA PANAMA PACIFIC 15 YR RUM, CENTENARIO 12 YR RUM LEMON, ANGOSTURA, AMARETTO & MARISCHINO LIQUEUR	17

Porta Via

BEVERLY HILLS

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY <small>v/GF</small>	12
HOUSE-MADE GUACAMOLE <small>v/GF</small> SERVED WITH SLICED CARROT & TORTILLA CHIPS	15
BURRATA WITH HEIRLOOM TOMATO <small>GF</small> BASIL PESTO, SEA SALT & PEPPER	20
STEAMED PRINCE EDWARD ISLAND MUSSELS <small>GF</small> 2 0 WHITE WINE ROASTED GARLIC TOMATO BROTH, GARLIC CROSTINI	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 <small>GF</small> BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ARUGULA SALAD <small>GF</small> BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO, CITRONETTE DRESSING	16
CAESAR SALAD * ORGANIC ROMAINE HEARTS, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING	18
CHOPPED BEET SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD <small>GF</small> CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS, OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	19
CHOPPED TUSCAN SALAD <small>GF</small> CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, PEAS, OLIVES, PEPPROCCINI, BASIL, RED WINE VINAIGRETTE	19
COBB SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, 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

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

SIDES

9

MARKET VEGETABLES · BLACK KALE · ASPARAGUS
BROCCOLINI · CARROTS · BLUE LAKE GREEN BEANS ·
SWEET POTATO FRIES · FRENCH FRIES
ORGANIC BROWN RICE · ORGANIC QUINOA
OVEN-DRIED TOMATOES

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON * <small>GF</small> SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE	36
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS, BEURRE BLANC	45
BRANZINO <small>GF</small> GRILLED WITH ROSEMARY, SEA SALT, PEPPER, EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS, SHORT-GRAIN BROWN RICE	36
PAN ROASTED STRIPED BASS BLUE LAKE GREEN BEANS, ORGANIC SHORT-GRAIN BROWN RICE WHOLE-GRAIN MUSTARD SAUCE	35
BRICK-PRESSED ROASTED MARY'S CHICKEN <small>GF</small> ORGANIC MARKET VEGETABLES, ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD <small>GF</small> GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES, ORGANIC SHORT-GRAIN BROWN RICE LEMON CAPER SAUCE	30
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 DUSTED, ORGANIC MARKET VEGETABLES GRAND MARNIER SAUCE	38
GRASS FED FILET MIGNON * BROCCOLINI & FRENCH FRIES, GREEN PEPPERCORN SAUCE	55
GRILLED SKIRT STEAK * DRY RUB MARINATED, ORGANIC MARKET VEGETABLES, FRENCH FRIES	38
BISTRO BURGER * GROUND CHUCK & BRISKET, TILLAMOOK CHEEDAR CHEESE, LETTUCE TOMATO ON VEGAN POTATO BUN, FRENCH FRIES	22
VEGAN 'IMPOSSIBLE' BURGER <small>v</small> AVOCADO SPREAD, LETTUCE, TOMATO, VEGAN POTATO BUN FRENCH FRIES	22

PASTA

GLUTEN FREE PASTA & ZUCCHINI NOODLES + \$3

SPAGHETTI FRESH TOMATO BASIL SAUCE, PARMIGIANO	22
RIGATONI SPICY VODKA SAUCE ROASTED SHALLOTS, TOMATO & TOUCH OF CREAM, PARMIGIANO	23
SPINACH & RICOTTA RAVIOLI PEAS, OVEN-DRIED TOMATOES, CHAMPAGNE SAUCE	25
BUTTERNUT SQUASH RICOTTA TORTELLINI WILTED ARUGULA, WHITE WINE SAGE CREAM SAUCE	25
RIGATONI BOLOGNESE BEEF RAGU & PARMIGIANO	28
ZUCCHINI NOODLES WITH SHRIMP <small>GF</small> BROCCOLINI, CHERRY TOMATO, CHILI FLAKES ROASTED GARLIC OLIVE OIL	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.

01.20.23

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BEVERLY HILLS

BREAKFAST

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 & PESTO OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	2 0
FRENCH OMELET MUSHROOM, HERBS & GOAT CHEESE ROASTED POTATOES & BAGUETTE TOAST	1 8
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES ROASTED POTATOES & BAGUETTE TOAST	1 9
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 7
BREAKFAST BURRITO EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO RANCHERO SALSA. MIXED GREEN SALAD	1 6
THE CANON EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON BAGUETTE. MIXED GREENS	1 8
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	2 2
2 + 2 + 2 TWO GRIDDLE CAKES, TWO EGGS ANY STYLE & CHOICE OF BREAKFAST MEAT	1 8
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	1 7
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	1 7

SIDES

7

APPLE WOOD SMOKED BACON

CHICKEN MAPLE SAUSAGE

TURKEY BACON

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JUICE BAR & SMOOTHIES 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 OAT OR ALMOND MILK + \$1	5
CAFE MOCHA OR VANILLA	6
THE ART OF TEA GREEN, ENGLISH BREAKFAST, EARL GRAY CHAMOMILE, LEMON GINGER, FRESH MINT	6
SUMMER PEACH ICED-TEA	5
HOT CHOCOLATE	5



ART OF TEA

FROM THE BAR

BLOODY MARY ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA	1 4
MIMOSA TRADITIONAL OR PASSION FRUIT	1 4
MORNING BUZZ ESPRESSO, VODKA, KAHULA, VODKA & TOUCH OF CREAM	1 4
LA PIÑA PICANTE JALAPENO INFUSED TEQUILA BLANCO, PINEAPPLE, LIME ORANGE INFUSED SYRUP	1 6
SNOW BIRD TEQUILA BLANCO, LIME, ORANGE, EGG WHITE ORANGE & AGNOSTURA BITTERS	1 6
TEE TIME NIGHTBLOOM GENSING VODKA, RASPBERRY ICED TEA & LEMON	1 6
BUENA VIDA PANAMA PACIFIC 15 YR RUM, CENTENARIO 12 YR RUM AGNOSTURA, LEMON, AMARETTO & MARISCHINO LIQUEUR	1 7

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