

# PortaVia

C A L A B A S S A S

## WINES BY THE BOTTLE

🌿 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 🌿	120
PINOT MEUNIER, ETC.	NV	CHAMPAGNE GOSSET, 'GRAND ROSE' BRUT	215
CHARDONNAY	2012	CHAPAGNE DOM PÉRIGNON BRUT 🌿	535

### WHITE WINE

ALBARIÑO	2020	HENDRY VINEYARD, NAPA VALLEY	50
CHARDONNAY	2020	VAL DE MER, CHABLIS, FRANCE 🌿	66
CHARDONNAY	2021	PLUMPJACK WINERY, 'RESERVE' NAPA VALLEY	104
CHARDONNAY	2020	KISTLER, 'LES NOISETIERS' SONOMA COAST	150
PINOT GRIGIO	2020	CAVE GARGANTUA, VALLE D'AOSTA DOC	70
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

GRENACHE, ETC.	2020	RUMOR, CÔTES DE PROVENCE, FRANCE	68
PINOT NOIR	2021	PRESQU'ILE, SANTA MARIA VALLEY 🌿	76
MOURVEDRE, ETC	2021	DOMAINE DUPUY DE LOME, BANDOL 🌿	84

### RED WINE

CABERNET SAUVIGNON	2017	ANDREW WILL, CHAMPOUX VINEYARD, HORSE HEAVEN HILLS	86
CABERNET SAUVIGNON	2018	KEENAN, NAPA VALLEY	110
CABERNET SAUVIGNON, ETC.	2019	ARIETTA, 'QUARTET', NAPA VALLEY	126
CABERNET SAUVIGNON	2019	MATTHAISSON, NAPA VALLEY 🌿	165
CABERNET SAUVIGNON	2019	PRIDE MOUNTAIN VINEYARDS, NAPA & SONOMA COUNTIES 🌿	174
CABERNET SAUVIGNON	2019	SHAFER, '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	TERCIĆ, 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.	2020	QUANTICO, ETNA ROSSO 🌿	70
PINOT NOIR	2021	PRESQU'ILE, SANTA BARBARA COUNTY 🌿	60
PINOT NOIR	2020	RENAISSANCE, MENETOU SALON ROUGE 'LES DEMOISELLES' 🌿	65
PINOT NOIR	2021	PENCE, SANTA RITA HILLS 🌿	72
PINOT NOIR	2016	VINCENT WINE COMPANY, ARMSTRONG VINEYARD, RIBBON RIDGE 🌿	90
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

# Porta Via

C A L A B A S A S

## WINES BY THE GLASS / 500ML CARAFE

🌿 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
CHARDONNAY	CHAMPAGNE PERTOIS LEBRUN, 'L'EXTRAVERTIE' GRAND CRU 🌿	30 / NA / 120

### 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	2021 LUCKY ROCK WINE COMPANY, SONOMA COUNTY	13 / 39 / NA
SAUVIGNON BLANC	2020 JÉROME GODÔN, 'ELEGANCE' SANCERRE 🌿	19 / 57 / 76
CHARDONNAY	2021 LÛUMA, SONOMA COUNTY 🌿	16 / 48 / NA
CHARDONNAY	2021 PLUMPJACK WINERY, 'RESERVE' NAPA VALLEY	26 / 78 / 104

### ROSÉ

		GL. / CARAFE / BOTTLE
GRENACHE, ETC	2021 RUMOR, CÔTES DE PROVENCE, FRANCE	17 / 21 / 68

### RED

		GL. / CARAFE / BOTTLE
ZINFANDEL	2021 MONTE RIO, LODI, CA	15 / 45 / NA
SANGIOVESE	2019 MOLINA DEL SUGA, ROSSO DI MONTEPUCIANO DOC 🌿	16 / 48 / 64
PINOT NOIR	PALI WINE COMPANY, CA	16 / 48 / NA
CABERNET SAUVIGNON	2020 LE P'TIT PAYSAN, CENTRAL COAST	17 / 51 / NA
CABERNET SAUVIGNON	2018 KEENAN SPRING MOUNTAIN DISTRICT, NAPA VALLEY, CA	28 / 84 / 110

## 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, ANGOSTURA, AMARETTO & MARISCHINO LIQUEUR	17

# Porta Via

C A L A B A S A S

## APPETIZERS & SALADS

VEGAN SOUP OF THE DAY <sup>v/GF</sup>	12
HOUSE-MADE GUACAMOLE <sup>v/GF</sup> SERVED WITH SLICED CARROT & TORTILLA CHIPS	15
BURRATA WITH HEIRLOOM TOMATO <sup>GF</sup> EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER	20
STEAMED MUSSELS * 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
THE PORTA VIA SALAD <sup>GF</sup> BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ARUGULA SALAD <sup>GF</sup> BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO, CITRONETTE	16
CAESAR SALAD * ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING	18
CHOPPED BEET SALAD <sup>GF</sup> ORGANIC CHOPPED LETTUACES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD <sup>GF</sup> CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	19
CHOPPED TUSCAN SALAD <sup>GF</sup> CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION GARBANZO, OLIVES, PEAS, PEPPROCINI, BASIL, RED WINE VINAIGRETTE	19
COBB SALAD <sup>GF</sup> ORGANIC CHOPPED LETTUACES, 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 · BLUE LAKE GREEN BEANS BROCCOLINI · CARROTS · ROASTED BRUSSELS SPROUTS SWEET POTATO FRIES · FRENCH FRIES ORGANIC BROWN RICE · ORGANIC QUINOA OVEN-DRIED TOMATOES	
---	--

## HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON <sup>GF</sup> SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC SHORT-GRAIN BROWN RICE	36
PARMIGIANO CRUSTED HALIBUT GRILLED ASPARAGUS, BEURRE BLANC	45
BRANZINO <sup>GF</sup> GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS, ORGANIC 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 <sup>GF</sup> ORGANIC MARKET VEGETABLES, ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD <sup>GF</sup> 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 * ORGANIC MARKET VEGETABLES, FENNEL POLLEN 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, JALAPEÑO JACK CHEESE, LETTUCE TOMATO ON VEGAN POTATO BUN, FRENCH FRIES	22
VEGAN 'IMPOSSIBLE' BURGER <sup>v</sup> 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
RIGATONI SPICY VODKA SAUCE ROASTED SHALLOTS, TOMATO & TOUCH OF CREAM, PARMIGIANO	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 <sup>GF</sup> 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.

# 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 20

CREAM CHEESE & CHIVES  
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

CHICKEN MAPLE SAUSAGE

TURKEY BACON

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY  
MENU ITEM MAY RESULT IN ADDITIONAL CHARGES

## 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 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 15

ESPRESSO, VODKA, KAHULA & 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

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.