

PortaVia

BEVERLY HILLS

WINE LIST

SPARKLING WINE/CHAMPAGNE

GLERA	NV	CANELLA, PROSECCO BRUT DOC	65
PINOT NOIR, ETC.	NV	CHAMPAGNE MONTHUYS, BRUT 'RESERVE', 375 ML.	70
PINOT NOIR	NV	VAL DE MER, BRUT ROSÉ NATURE, FRANCE	85
CHARDONNAY, ETC.	NV	PERRIER JOUËT, 'GRAND BRUT', REIMS	150
PINOT NOIR, ETC.	NV	KRUG, 'GRANDE CUVÉE 169ÉME EDITION', REIMS	550
CHARDONNAY, ETC.	2008	CHAMPAGNE DOM PÉRIGNON, BRUT, REIMS	550

WHITE WINE

CHARDONNAY	2020	VINCENT WINE COMPANY, 'TARDIVE' WILLAMETTE VALLEY	65
CHARDONNAY	2019	NEYERS, CARNEROS	72
CHARDONNAY	2020	DOMAINE LE CHANTEMERLE 'LE CHANTEMERLE', CHABLIS, FRANCE	84
CHARDONNAY	2021	CAKEBREAD CELLARS, NAPA VALLEY	95
CHARDONNAY	2021	FAR NIENTE, 'ESTATE BOTTLED', NAPA VALLEY	120
CHARDONNAY	2020	KISTLER VINEYARDS, 'LES NOISETIERS', SONOMA COAST	150
CHARDONNAY	2020	DOMAINE LEFLAIVE, AUXEY-DURESSES	240
GARGANEGA	2022	I STEFANINI, SOAVE DOC 'IL SELESE'	60
SAUVIGNON BLANC	2022	BRANDER, SANTA YNEZ VALLEY	55
SAUVIGNON BLANC	2022	DOMAINE JEAN-JACQUES AUCHÈRE, SANCERRE	80
SAUVIGNON BLANC	2019	RENAISSANCE, 'PUR' SANCERRE (NO ADDED SULFITES)	90
PINOT GRIGIO	2021	VENICA & VENICA, 'JESERA' DOC COLLIO	60
WHITE BLEND	2020	JERMANN, 'VINTAGE TUNINA' VENEZIA GIULIA IGT	130

ROSÉ WINE

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

CABERNET SAUV, ETC.	2019	NINER WINE ESTATES, PASO ROBLES	70
CABERNET SAUV.	2019	STAGS' LEAP WINERY, NAPA VALLEY	95
CABERNET SAUV.	2018	GRGICH HILLS ESTATE, NAPA VALLEY	112
CABERNET SAUV.	2021	POST & BEAM, 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	275
CABERNET SAUV, ETC.	2017	OPUS ONE, NAPA VALLEY	567
GAMAY	2020	MICHEL GUIGNIER, MORGON 'CANON'	67
GRENACHE, SYRAH	2020	DOMAINE TIMOINE, CÔTES-DU-RHÔNE ORGANIC	60
LAGREIN	2017	PRANZEGG, 'LAURENC' ALTO ADIGE	90
MERLOT	2017	TERCIC MATIJAZ, COLLIO DOC	70
NEBBIOLO	2020	PODERI GARONA, LANGHE NEBBIOLO DOC 'TRITONE'	72
NEBBIOLO	2017	SEGHESIO, BAROLO DOCG	100
NERELLO MASCALESE	2019	QUANTICO, ETNA ROSSO	69
PINOT NOIR	2018	LONGPLAY, 'LIA'S VINEYARD' CHEHALEM MOUNTAINS	60
PINOT NOIR	2019	ETUDE, 'ESTATE' GRACE BENOIST RANCH CARNEROS	70
PINOT NOIR	2020	WALT, SANTA RITA HILLS	75
PINOT NOIR	2019	AU BON CLIMAT, SANFORD & BENEDICT VINEYARD, SANTA YNEZ VALLEY	100
PINOT NOIR	2020	KISTLER VINEYARDS, RUSSIAN RIVER VALLEY	140
PINOT NOIR	2020	DUMOL, WESTER REACH VINEYARD RUSSIAN RIVER VALLEY	180
SANGIOVESE	2017	VERBENA, BRUNELLO DI MONTALCINO, DOCG ITALY	85
SANGIOVESE	2017	MOLINO DELLA SUGA, BRUNELLO DI MONTALCINO, DOCG ITALY	97
SYRAH	2019	BRICK & MORTAR WINES, WEST BLOCK, PETALUMA GAP	70
ZINFANDEL	2019	SEGHESIO FAMILY VINEYARDS, SONOMA	60

Porta Via

BEVERLY HILLS

WINES BY THE GLASS / 500ML CARAFE

ORGANIC SUSTAINABLE / BIODYNAMIC / REGENERATIVE

SPARKLING

GLERA	NV	CANELLA, PROSECCO DOC BRUT	14
PINOT NOIR	NV	VAL DE MER, BRUT NATURE ROSÉ, FRANCE	17
PINOT MEUNIER, ETC.	NV	CHAMPAGNE MONTHUYS, BRUT 'RÉSERVE' CHARLY-SUR-MARNE	28

WHITE

			GL. / CARAFE / BTL
SAUVIGNON BLANC	2022	PAYSAN, ZABALA VINEYARD ARROYO SECO	16 / 48 / 64
SAUVIGNON BLANC	2022	DOMAINE JEAN-JACQUES AUCHÈRE, SANCERRE	21 / 63 / 84
GARGANEGA	2022	I STEFANINI, 'IL SELESE' SOAVE DOC	15 / 45 / 60
CHARDONNAY	2021	CROSSBARN, SONOMA COAST	17 / 51 / 68
CHARDONNAY	2020	DOMAINE LE CHANTEMERLE, 'LE CHANTEMERLE', CHABLIS	21 / 63 / 84

ROSÉ

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

			GL. / CARAFE / BTL
GRENACHE, SYRAH	2020	TIMOINE & COMPAGNIE 'LES PETITES CANAILLES', CÔTES-DU-RHÔNE	16 / 48 / 64
SANGIOVESE	2020	LA GERLA, ROSSO DI MONTALCINO 'POGGIO ANGELI' DOC	16 / 48 / 64
PINOT NOIR	2021	BLOOD ROOT, SONOMA COUNTY	17 / 51 / 68
CABERNET SAUVIGNON	2021	OLEMA WINES, SONOMA COUNTY	18 / 54 / 72
CABERNET SAUVIGNON	2018	GRGICH HILLS ESTATE, NAPA VALLEY	28 / 84 / 112

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
CALI CLEANSE ORGANIC VODKA, FRESH CELERY & CUCUMBER JUICE, LEMON SPLASH OF PINEAPPLE, CAYENNE DUST	16

SEASONAL SPECIALTIES

BACK PORCH MOJITO GARRISON BROS. HONEYDEW BOURBON, GRAPEFRUIT, MINT, LIME, AGAVE & SPASH OF CLUB SODA	16
SPICY MANGO-RITA MANGO-INFUSED BLANCO TEQUILA, LIME, JALAPEÑO, MANGO NECTAR, OJ, CILANTRO & AGAVE	16
AGUA VERDE PINEAPPLE-INFUSED MEZCAL, AVOCADO, LIME PINEAPPLE & AGAVE, TAJIN	16
THE MARTINI ORGANIC VODKA, LILLET BLANC, DRY VERMOUTH RINSE SERVED EXTRA COLD WITH A LEMON TWIST	17
A DRY MONSOON KAFFIR LIME LEAF-INFUSED GRAY WHALE GIN, FEVER TREE MEDITERRANEAN TONIC, PEPPERCORN FROND	16
LYCHEE FIZZ EMPRESS GIN, BLENDED LYCHEE & LIME JUICE TOPPED WITH PROSECCO	17
DOUBLE THYME THYME-INFUSED RUM, PINEAPPLE, LIME, ORANGE JUICE ORANGE BITTERS & THYME SYRUP	15

BEER

PILSER	NORTH COAST BREWING COMPANY 'SCRIMSHAW' FORT BRAGG, CA	8
WHITE ALE	EINSTOK 'ARCTIC WHITE' ICELAND	9
MEXICAN STYLE LARGER	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

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> 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, PEPPERCINI, 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 - SALMON & SKIRT STEAK + \$16

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	38
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.
05.23.23

Porta Via

BEVERLY HILLS

BREAKFAST

PORTA VIA SCRAMBLE EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS, MUSHROOMS, TOMATO, BASIL & BAGUETTE TOAST	16
TOMATO BASIL EGG WHITE OMELET POTATOES & BAGUETTE TOAST	17
GREEK EGG WHITE FRITTATA MIXED GREENS & BAGUETTE TOAST	17
NEAPOLITAN OMELET BURRATA, TOMATO, AVOCADO & PESTO OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	20
FRENCH OMELET MUSHROOM, HERBS & GOAT CHEESE ROASTED POTATOES & BAGUETTE TOAST	18
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES ROASTED POTATOES & BAGUETTE TOAST	19
AMERICAN BREAKFAST TWO EGGS ANY STYLE, ROASTED POTATOES TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON BAGUETTE TOAST	16
HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO BLACK BEAN PUREE, CHEDDAR CHEESE & RANCHERO SALSA	17
BREAKFAST BURRITO EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO RANCHERO SALSA. MIXED GREEN SALAD	16
THE CANON EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON BAGUETTE. MIXED GREENS	18
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	22
2 + 2 + 2 TWO GRIDDLE CAKES, TWO EGGS ANY STYLE & CHOICE OF BREAKFAST MEAT	18
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	17
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	17

SIDES

7

APPLE WOOD SMOKED BACON

CHICKEN MAPLE SAUSAGE

TURKEY BACON

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JUICE BAR & SMOOTHIES

FRESHLY SQUEEZED IN HOUSE	10
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
CAPUCCINO / 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



LA MAISON DU THÉ
1938

FROM THE BAR

BLOODY MARY ROBUST HOUSE MIX AND VODKA	14
MIMOSA FRESH SQUEEZED ORANGE JUICE AND PROSECCO	14
MORNING BUZZ ESPRESSO KAHULA, VODKA & TOUCH OF CREAM	14
LA PIÑA PICANTE JALAPENO INFUSED TEQUILA BLANCO, PINEAPPLE, LIME ORANGE INFUSED SYRUP	16
SNOW BIRD TEQUILA BLANCO, LIME, ORANGE, EGG WHITE ORANGE & AGNOSTURA BITTERS	16
TEE TIME NIGHTBLOOM GENSING VODKA, RASPBERRY ICED TEA & LEMON	16
BUENA VIDA PANAMA PACIFIC 15 YR RUM, CENTENARIO 12 YR RUM AGNOSTURA, LEMON, AMARETTO & MARISCHINO LIQUEUR	17

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