







C A L A B A 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 	110
PINOT MEUNIER, ETC.	NV	CHAMPAGNE GOSSET, 'GRAND ROSE' BRUT	215
CHARDONNAY	2012	CHAMPAGNE 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
FIANO	2019	GUIDO MARSELLA, 'FIANO DI AVELLINO' DOCG	65
PINOT GRIGIO	2020	CAVE GARGANTUA, VALLE D'AOSTA DOC	70
RIESLING	2020	WEININGER, VIENNA HILLS, AUSTRIA 	60
RIESLING	2021	HERMANN LUDES, KABINETT THÖRNICHER	60
SAUVIGNON BLANC	2021	ARNOT ROBERTS, YORKVILLE HIGHLANDS 	70
SAUVIGNON BLANC	2020	JÉROME GODÛN, '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	72
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	MATTHAISON, 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.	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	2020	PENCE 'ESTATE', 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

Corkage \$30 ~ Maximum two bottles per party.

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
PINOT MEUNIER, ETC.	CHAMPAGNE MONTHUYS, BRUT 'RÉSERVE' CHARLY-SUR-MARNE	28 / 70 375ML


WHITE

		GL. / CARAFE / BOTTLE
GRÜNER VELTLINER	2021 LOIMER, 'LANGENLOIS' KAMPTAL, AUSTRIA 	17 / 51 / 68
GARGANEGA	2022 I STEFANINI, SOAVE CLASSICO DOC	14 / 42 / 56
SAUVIGNON BLANC	2022 BRANDER ESTATE, LOS OLIVOS, CA	15 / 45 / NA
SAUVIGNON BLANC	2021 JEAN JACQUES AUCHERE, 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	2022 CELLIER DES CHARTREUX, 'CHEVALIER D'ANTHELME' CÔTES-DU-RHÔNE	15 / 45 / 60
GRENACHE, ETC	2021 RUMOR, CÔTES DE PROVENCE, FRANCE	18 / 54 / 72

RED

		GL. / CARAFE / BOTTLE
ZINFANDEL, ETC.	2021 MONTE RIO CELLARS 'SKULL RED,' LODI, CA	15 / 45 / NA
SANGIOVESE	2019 MOLINO DEL SUGA, ROSSO DI MONTALCINO DOC 	16 / 48 / 64
PINOT NOIR	PALI WINE COMPANY, CA	16 / 48 / NA
CABERNET SAUV, ETC	2020 MARK RYAN WINERY 'BOARD TRACK RACER,' COLUMBIA VALLEY, WA	17 / 51 / 68

CABERNET SAUVIGNON	2018 KEENAN, NAPA VALLEY, CA	28 / 84 / 110
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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

CALABASAS KISS GARRISON BROS. HONEYDEW BOURBON, RASPBERRY, LIME, CRANBERRY, ANGOSTURA BITTERS & SIMPLE SYRUP	16
SOMBRERO DE FIESTA! BLANCO TEQUILA, LIME, JALAPEÑO, CILANTRO TRIPLE SEC, AGAVE & TAJIN RIM	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 MEDETERRANEAN 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

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	BEST DAY BREWING, WEST COAST IPA, SAUSALITO, CA	9

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
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 ^{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 LETTUCCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	18
ORGANIC KALE & QUINOA SALAD ^{GF} CITRUS SEGMENTS, GRILLED RED ONION, SLIVERED TOASTED ALMONDS 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, PEPPROCCINI, BASIL, RED WINE VINAIGRETTE	19
COBB SALAD ^{GF} 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

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 ^{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	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 ^{GF} ORGANIC MARKET VEGETABLES, ROSEMARY CITRUS SAUCE	34
CHICKEN PAILLARD ^{GF} 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 ^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
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 ^{GF} 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
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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 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.

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