







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
PINOT NOIR	NV	VAL DE MER, METHODE TRADITIONELLE ROSÉ BRUT NATURE 	68
CHARDONNAY	NV	CHAMPAGNE PERTOIS LEBRUN, 'L'EXTRAVERTIE' GRAND CRU 	110
PINOT MEUNIER, ETC.	NV	CHAMPAGNE GOSSET, 'GRAND ROSÉ' 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/GRIS	2021	CAVE GARGANTUA, VALLE D'AOSTA DOC	75
RIESLING	2021	HERMANN LUDES, KABINETT THÖRNICHER	60
SAUVIGNON BLANC	2022	LONG MEADOW RANCH, RUTHEFORD NAPA VALLEY 	54
SAUVIGNON BLANC	2022	RENAISSANCE, 'MAGIE DES CAILLOTES' SANCERRE 	72

ROSÉ WINE

GRENACHE, ETC.	2020	RUMOR, CÔTES DE PROVENCE	72
MOURVEDRE, ETC	2021	DOMAINE DUPUY DE LOME, BANDOL 	84

RED WINE

CAB./BORDEAUX BLEND	2019	TERCÍC, Merlot, COLLIO DOC	70
CAB./BORDEAUX BLEND	2018	CHÂTEAU CLARISSE, PUISSEGUIN SAINT-ÉMILION	84
CABERNET SAUVIGNON	2017	ANDREW WILL, CHAMPOUX VINEYARD, HORSE HEAVEN HILLS	86
CAB./BORDEAUX BLEND	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	2021	MICHEL GUIGNIER, MORGON 'CANON' 	65
NEBBIOLO	2018	ELVIO COGNO, 'MONTEGRILLI' LANGHE 	74
NEBBIOLO	2017	SEGHESSIO, BAROLO DOCG	100
NERELLO MASCALESE, ETC.	2020	QUANTICO, ETNA ROSSO 	70
PINOT NOIR	2020	PENCE 'ESTATE', SANTA RITA HILLS 	72
PINOT NOIR	2019	LONGPLAY 'LIA'S VINEYARD', CHEHALEM MOUNTAINS 	80
PINOT NOIR	2016	VINCENT WINE COMPANY, ARMSTRONG VINEYARD, RIBBON RIDGE 	90
PINOT NOIR	2019	DOMAINE MACHARD DE GRAMONT, NUITS SAINT GEORGES	138
SANGIOVESE	2022	MOLINO DELLA SUGA, ROSSO DI MONTALCINO TUSCANY 	64
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



PortaVia

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	VAL DE MER, METHODE TRADITIONELLE BRUT NATURE ROSÉ 	16 / NA / 68
PINOT MUNIER, ETC	CHAMPAGNE MONTHUYS, BRUT 'RÉSERVE' CHARLY-SUR-MARNE	28 / 70 375ML


WHITE

		GL. / CARAFE / BOTTLE
GRÜNER VELTLINER	2021 SCHLOSS GOBELSBURG, KAMPTAL AUSTRIA 	15 / 45 / 60
GARGANEGA	2022 I STEFANINI, 'IL SELESE' SOAVE DOC	14 / 42 / 56
SAUVIGNON BLANC	2022 BRANDER ESTATE, LOS OLIVOS DISTRICT AVA	15 / 45 / NA
SAUVIGNON BLANC	2021 JEAN-JACQUES AUCHÈRE, SANCERRE 	20 / 60 / 80
CHARDONNAY	2021 MACROSTIE, SONOMA COAST	16 / 48 / NA
CHARDONNAY	2021 SANDHI WINES, SANTA RITA HILLS AVA 	24 / 72 / 96

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
GRENACHE, ETC	2020 SAN LIEGE WINES, 'THE OFFERING' CENTRAL COAST CA	15 / 45 / NA
SANGIOVESE	2022 MOLINO DELLA SUGA, ROSSO DI MONTALCINO DOC 	16 / 48 / 64
PINOT NOIR	2021 PALI WINE COMPANY, CALIFORNIA	16 / 48 / NA
CAB./BORDEAUX BLEND	2020 MARK RYAN WINERY, 'BOARD TRACK RACER' COLUMBIA VALLEY WA	17 / 51 / 68

CABERNET SAUVIGNON	2021 KITH & KIN, NAPA VALLEY CA 	26 / 78 / NA
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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 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 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 VODKA, LILLET BLANC, DRY VERMOUTH RINSE SERVED EXTRA COLD WITH A LEMON TWIST	17
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

MUNICH STYLE HELLES	ENEGREN BREWING COMPANY 'THE LIGHTEST ONE,' MOOREPARK, CA	9
WHITE ALE	EINSTOK, ICELAND	10
MEXICAN STYLE LAGER	BOOMTOWN 'BAD HOMBRE,' DOWNTOWN LOS ANGELES	10
HAZY IPA	TARANTULA HILLS BREWING CO. 'LIQUID CANDY' THOUSAND OAKS	10
BELGIAN STRONG BLONDE	BREWERY HUYGHE, DELIRIUM 'TREMENS,' BELGIUM	16
BELGIAN DARK ALE	CHIMAY BLUE 'GRAND RESERVE,' BELGIUM	16
CIDER	STEM 'OFF DRY,' DENVER, CO	9
NON-ALCOHOLIC	BEST DAY BREWING, HAZY IPA, SAUSALITO, CA	9

Porta Via

C A L A B A S A S

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY ^{v/GF}	13
HOUSE-MADE GUACAMOLE ^{v/GF} SERVED WITH SLICED CARROT & TORTILLA CHIPS	16
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	20
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	22
CHOPPED TUSCAN SALAD ^{GF} CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION GARBANZO, OLIVES, PEAS, PEPPROCCINI, BASIL, RED WINE VINAIGRETTE	20
COBB SALAD ^{GF} ORGANIC CHOPPED LETTUCCES, GRILLED CHICKEN, BACON, TOMATO CELERY, AVOCADO, EGG & BLUE CHEESE, RED WINE MUSTARD VINAIGRETTE	23

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	38
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	35
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	28
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	26
BUTTERNUT SQUASH TORTELLINI RICOTTA. WILTED ARUGULA, WHITE WINE SAGE CREAM SAUCE	26
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 18

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

8

APPLE WOOD SMOKED BACON

CHICKEN MAPLE SAUSAGE

TURKEY BACON

FROM THE BAR

MORNING BUZZ 15

ESPRESSO, KAHULA, VODKA, TOUCH OF CREAM

PALI SPRITZ 16

APEROL, GIN, ELDERFLOWER, GRAPEFRUIT, PROSECCO

CALI CLEANSE 16

VODKA, PRESSED CUCUMBER & CELERY JUICE,
LEMON, PINEAPPLE & GINGER INFUSED SYRUP. CAYENNE DUST

APEROL COAST 15

APEROL, PINEAPPLE, LEMON, AGAVE & PROSECCO FLOAT

LYCHEE FIZZ 17

EMPRESS GIN, BLENDED LYCHEE, LIME & PROSECCO

PV BLOODY MARY 14

ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA

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 5

ESPRESSO 5

CAPPUCCINO / CAFE LATTE 6

OAT OR ALMOND MILK + \$1

CAFE MOCHA OR VANILLA 7

THE ART OF TEA 6

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

SUMMER PEACH ICED-TEA 5

HOT CHOCOLATE 5

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MENU ITEM MAY RESULT IN ADDITIONAL CHARGES



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