

PortaVia

BEVERLY HILLS

WINE LIST

ORGANIC SUSTAINABLE / BIODYNAMIC / REGENERATIVE

SPARKLING WINE/CHAMPAGNE

GLERA	NV	CANELLA, PROSECCO BRUT DOC	65
PINOT NOIR	NV	DOMAINES PAUL MAS, 'CÔTÉ MAS,' CRÉMANT DE LIMEAU Rosé 🌿	68
CHARDONNAY	NV	CHAMPAGNE JACQUART, 'MOSAÏQUE' BRUT REIMS 🌿	100
CHARDONNAY	NV	CHAMPAGNE PERTOIS-LEBRUN, 'L'EXTRAVERTE' EXTRA BRUT GRAND CRU 🌿	115
CHARDONNAY, ETC.	NV	CHAMPAGNE CHARLES HEIDSIECK, 'BRUT RÉSERVE' REIMS	150
CHARDONNAY, ETC.	2008	CHAMPAGNE DOM PÉRIGNON, BRUT, REIMS	550

WHITE WINE

CHARDONNAY	2020	VINCENT WINE COMPANY, 'TARDIVE' WILLAMETTE VALLEY 🌿	65
CHARDONNAY	2020	NEYERS, CARNEROS	72
CHARDONNAY	2021	OUTWARD WINES, BASSI VINEYARD SAN LUIS OBISPO 🌿	78
CHARDONNAY	2021	DOMAINE GARNIER ET FILS, PETIT 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 COAST 🌿	150
CHARDONNAY	2020	DOMAINE LEFLAIVE, AUXEY-DURESSSES 🌿	240
FRIULANO	2022	MITJA SKIRK 'BIANCO' IGT VENEZIA GIULIA 🌿	68
SAUVIGNON BLANC	2019	RENAISSANCE, 'PUR' (NO ADDED SULFITES) SANCERRE 🌿	94
PINOT GRIGIO	2021	VENICA & VENICA, 'JESERA' DOC COLLIO	60
WHITE BLEND	2020	JERMANN, 'VINTAGE TUNINA' VENEZIA GIULIA IGT	130

ROSÉ WINE

GRENAICHE, ETC.	2021	RUMOR, CÔTES DE PROVENCE, FRANCE	80
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NATURAL WINE

AGLIANICO, ETC.	2020	PODERE VENERI VECCHIO, 'PERDERSI & RITROVARSI' BENEVENTANO 🌿	65
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RED WINE

CABERNET SAUVIGNON	2019	NINER WINE ESTATES, PASO ROBLES	70
CABERNET SAUVIGNON	2019	STAGS' LEAP WINERY, NAPA VALLEY	95
CABERNET SAUVIGNON	2019	PRIDE MOUNTAIN VINEYARDS, NAPA VALLEY	170
CABERNET SAUVIGNON	2020	CAYMUS VINEYARDS, NAPA VALLEY	200
CABERNET SAUVIGNON	2018	CHIMNEY ROCK, 'TOMAHAWK VINEYARD' STAGS LEAP DISTRICT 🌿	240
CAB. / BORDEAUX BLEND	2017	OPUS ONE, NAPA VALLEY	567
CAB. / BORDEAUX BLEND	2020	TENUTA SAN GUIDO, 'SASSICAIA' BOLGHERI SASSICAIA DOC	645
DOLCETTO D'ALBA	2021	FERDINANDO PRINCIPIANO 🌿	55
GAMAY	2020	MICHEL GUIGNIER, MORGON 'CANON' 🌿	67
GRENAICHE, SYRAH	2022	DOMAINE TIMOINE, CÔTES-DU-RHÔNE ORGANIC 🌿	60
NEBBIOLO	2020	PODERI GARONA, LANGHE NEBBIOLO DOC 'TRITONE'	72
NEBBIOLO	2019	AZIENDA RONCHI, BARBARESCO DOCG	100
NEBBIOLO	2017	SEGHEGIO, BAROLO DOCG	100
NEBBIOLO	2019	DAMILANO, 'LECINQUEVIGNE' BAROLO DOCG	120
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	2022	DOMAINE RENÉ LEQUIN-COLIN, BOURGOGNE 🌿	75
PINOT NOIR	2022	PENCE, 'ESTATE' 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	2019	MOLINO DELLA SUGA, BRUNELLO DI MONTALCINO, DOCG ITALY 🌿	97
SYRAH	2019	BRICK & MORTAR WINES, WEST BLOCK, PETALUMA GAP	70
ZINFANDEL	2019	SEGHEGIO FAMILY VINEYARDS, SONOMA	60

Corkage \$30 ~ Limit of two bottles per party.


Porta Via

B E V E R L Y H I L L S

WINES BY THE GLASS / 500ML CARAFE

 ORGANIC SUSTAINABLE / BIODYNAMIC / REGENERATIVE

SPARKLING

GLERA	NV	CANELLA, PROSECCO DOC BRUT	14 / 60
PINOT NOIR	NV	DOMAINES PAUL MAS, 'CÔTÉ MAS' CRÉMANT DE LIMEAU ROSÉ 	16 / 64
CHARDONNAY	NV	CHAMPAGNE JACQUART, BRUT 'MOASIQUE' REIMS	25 / 100



WHITE

			GL. / CARAFE / BTL
SAUVIGNON BLANC	2022	PAYSAN, ZABALA VINEYARD ARROYO SECO	16 / 48 / 64
SAUVIGNON BLANC	2021	JEAN-JACQUES AUCHÈRE, SANCERRE	21 / 63 / 84
GARGANEGA	2021	DAMA DEL ROVERE, SOAVE CLASSICO DOC	15 / 45 / 60
CHARDONNAY	2022	LIOCO, 'SOCO' SONOMA COAST	17 / 51 / 68
CHARDONNAY	2021	DOMAINE GARNIER ET FILS, PETIT CHABLIS	21 / 63 / 84

ROSÉ

GRENACHE, ETC.	2021	RUMOR, CÔTES DE PROVENCE, FRANCE	20 / 60 / 80
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RED

			GL. / CARAFE / BTL
GRENACHE, SYRAH	2022	TIMOINE & COMPAGNIE 'LES PETITES CANAILLES', CÔTES-DU-RHÔNE 	16 / 48 / 64
SANGIOVESE	2022	AVIGNONESI, ROSSO DI MONTALCINO, DOC 	16 / 48 / 64
PINOT NOIR	2021	THERESA NOELLE 'LE JARDIN' SANTA RITA HILLS	17 / 51 / 68
CABERNET SAUVIGNON	2021	BREA 'MARGARITA VINEYARD' PASO ROBLES	18 / 54 / 72

NEBBIOLO	2019	AZIENDA RONCHI, BARBARESCO	25 / 75 / 100
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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

THE BATCH BARREL-AGED RYE MANHATTAN	18
THE BAR FLOWER ORG. VODKA, BLACKBERRY, ELDERFLOWER & LEMON	17
SMOKE SHOW MEZCAL, GRAPEFRUIT, LIME & SMOKED ROSEMARY	16
PALI SPRITZ APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO	16
ISLAND OLD FASHIONED FLOR DE CAÑA 18YR 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	17

SEASONAL SPECIALTIES

SUMMER IN A GLASS VODKA, WATERMELON, MINT	17
SPICY MANGO-RITA JALAPENO-INFUSED BLANCO, MANGO, LIME & AGAVE	17
KENTUCKY PASSION BOURBON, CHINOLA PASSION FRUIT LIQUOR, LEMON, EGG WHITE, ORANGE-INFUSED SYRUP	17
OAXACAN MONK MEZCAL, LILLET, GREEN CHARTREUSE ORANGE BITTERS	17
SEASIDE G&T GRAY WHALE CALIFORNIA GIN, GRAPEFRUIT, CUCUMBER LEMON & FEVER TREE TONIC	17
COCO COCONUT RUM, COCONUT MILK, LIME, PINEAPPLE, MINT VANILLA-INFUSED DEMERARA & 18YR FLOR DE CAÑA FLOAT TOASTED COCONUT RIM	17

BEER

WHITE ALE	EINSTOK 'ARCTIC WHITE' ICELAND	10
MEXICAN STYLE LAGER	BOOMTOWN 'BAD HOMBRE,' DOWNTOWN LOS ANGELES	10
IPA	LOST COAST 'REVENANT' EUREKA, CA	10
BELGIAN STRONG BLONDE	BREWERY HUYGHE, DELIRIUM 'TREMENS', BELGIUM	15
BELGIAN DARK ALE	CHIMAY BLUE 'GRAND RESERVE,' BELGIUM	15
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>	13
HOUSE-MADE GUACAMOLE <small>V/GF</small> SERVED WITH SLICED CARROT & TORTILLA CHIPS	16
BURRATA WITH HEIRLOOM TOMATO <small>GF</small> BASIL PESTO, SEA SALT & PEPPER	20
STEAMED PRINCE EDWARD ISLAND 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
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THE PORTA VIA SALAD <small>GF</small> BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA, CHAMPAGNE SHALLOT VINAIGRETTE	20
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 LETTUACES, 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	22
CHOPPED TUSCAN SALAD <small>GF</small> CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, PEAS, OLIVES, PEPPERONCINI, BASIL, RED WINE VINAIGRETTE	20
COBB SALAD <small>GF</small> ORGANIC CHOPPED LETTUACES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE, RED WINE MUSTARD VINAIGRETTE	23
<i>SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE - SALMON & SKIRT STEAK + \$16</i>	

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

05.04.24

Porta Via

BEVERLY HILLS

BREAKFAST

FRESH BAKED MUFFINS BLUEBERRY OR PUMPKIN	5
STEEL CUT OATMEAL BROWN SUGAR & MAPLE SYRUP ADD MARKET BERRIES 3.75	12
PORTA VIA GRANOLA CHOICE OF ORGANIC WHOLE MILK, ALMOND MILK OAT MILK OR YOGURT. ADD MARKET BERRIES 3.75	12
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	20
AMERICAN BREAKFAST TWO EGGS ANY STYLE, ROASTED POTATOES TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON BAGUETTE TOAST	17
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	18
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

8

APPLE WOOD SMOKED BACON
CHICKEN MAPLE SAUSAGE
TURKEY BACON

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FROM THE BAR

PV BLOODY MARY ROBUST HOUSE MIX AND ST. GEORGE GREEN CHILE VODKA	15
MIMOSA FRESH SQUEEZED ORANGE JUICE AND PROSECCO	14
MORNING BUZZ ESPRESSO KAHULA, VODKA & TOUCH OF CREAM	14
CALI CLEANSE ORGANIC VODKA, PRESSED CUCUMBER & CELERY JUICE, LEMON, PINEAPPLE & GINGER INFUSED SYRUP. CAYENNE DUST	16
APEROL COAST APEROL, PINEAPPLE, LEMON, AGAVE & PROSECCO FLOAT	15
LYCHEE FIZZ EMPRESS GIN, BLENDED LYCHEE, LIME & PROSECCO	17
SPICY MANGO-RITA MANGO-INFUSED BLANCO TEQUILA, LIME, JALAPEÑO MANGO NECTAR, OJ, CILANTRO & AGAVE	16

COFFEE & TEA

DRIP REGULAR / DECAF / ICED COFFEE	5
ESPRESSO	5
CAPPUCCINO / CAFE LATTE OAT OR ALMOND MILK + \$1	6
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

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	

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