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# THE LOVE LAGE

COCKTAIL & GIN BAR

CONTACT US  
INFO@PORTERHOUSEBREWCO.NYC.COM  
212.425.7171

## BRUNCH

served daily from 11am until 3.30pm

### ENTREES

#### BRUNCH SPECIAL

COMPLIMENTARY  
RASPBERRY BERET GIN & TONIC,  
BLOODY MARY, OR MIMOSA  
(ONE PER GUEST)



#### BRUNCH POKE

fried rice, lobster,  
applewood bacon, avocado,  
radishes, cucumber,  
fried egg sunny-side up  
18

#### BREAKFAST FLATBREAD

roasted cherry tomatoes,  
mozzarella, basil, over-easy fried egg  
18

#### BANANA & NUTELLA WAFFLES (VG)

candied walnuts, blueberries, maple syrup  
16  
Add applewood bacon or sausage, \$2

#### QUINOA OMELETTE (VG)

spinach, mushrooms, fontina cheese,  
salad, Yukon parmesan potatoes  
16  
Add applewood bacon or sausage, \$2

#### IRISH BREAKFAST

two eggs any style, bangers, rashers,  
black & white pudding, mushrooms,  
grilled tomato, beans, & toast  
20

#### SMOKED SALMON BENEDICT

two eggs poached, salad,  
dill hollandaise, English muffin,  
Yukon parmesan potatoes  
20

#### STEAK & EGGS

flat-iron steak, two eggs,  
Yukon parmesan potatoes,  
& salad  
26

#### BREWHOUSE BURGER

proprietary beef blend, applewood bacon,  
Munster cheese, tomato, lettuce,  
frizzled onions, key lime habanero aioli  
18  
Add egg, \$2

#### IMPOSSIBLE BURGER \* (VG)

lettuce, beefsteak tomato, avocado,  
roasted pineapple chutney  
21  
Add egg, \$2

#### FISH & CHIPS

Porterhouse Red Ale® beer-battered cod,  
remoulade, tartare sauce  
20

\* Impossible™ meat is made from plant protein,  
delivering all the flavor & aroma of meat from cows.

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.

#### OYSTERS HALF SHELL

WITH  
OYSTER STOUT® MIGNONETTE,  
& COCKTAIL SAUCE  
1/2 DOZEN, 18 // 1 DOZEN, 32

### SALADS

CHOOSE FROM THE FOLLOWING  
SALMON, \$8 // SHRIMP, \$6 // STEAK, \$8,  
GRILLED CHICKEN, \$6 // APPLEWOOD BACON, \$4

#### COENTIES SLIP

pear, endives, frisée, spice-candied walnuts,  
Stilton blue, blush wine vinaigrette  
12

#### SALADE LYONNAISE

applewood bacon, frisée, poached egg,  
mustard vinaigrette  
12

#### WATERMELON SALAD

feta cheese, heirloom tomatoes,  
watercress, citrus dressing, Himalayan salt  
11

### TASTY BITES

#### OCTOPUS CARPACCIO

basil oil, garlic, lemon, avocado,  
hothouse cucumber, chili flakes  
17

#### LOBSTER MAC & CHEESE

fontina, cheddar, parmesan,  
topped with bread crumbs  
18  
Add bacon, \$2

#### TUNA TARTARE

avocado, sesame seed,  
citrus soy sauce, toasted points  
17

#### HUMMUS TOAST (VG)

roasted red pepper,  
garlic hummus, feta cheese,  
black olives, cucumbers  
15

#### GRILLED EGGPLANT

FLATBREAD  
sun-dried tomatoes, pearl onions, fontina,  
pesto, shaved pamesan & fried basil  
15  
Add prosciutto, \$3

#### JUMBO PRETZEL

Porterhouse Brew Co. beer cheese,  
wholegrain mustard  
14

#### CHICKEN WINGS

Honey Bourbon // Dry Rub // Buffalo  
carrot & celery sticks, chunky blue cheese or ranch  
15



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CHEESE & MEAT BOARDS

Choose 3, \$18 // Choose 5, \$28

CHEESES

Aged Mahon (cow, 12 months) // Stilton Blue (cow, 9 weeks) //  
Tetilla (cow, 1 month) // Camembert (cow, unaged)  
Smoked Chili Cheddar (cow, unaged) // Porter Cheddar (cow, unaged)  
Al Romero (sheep, 10 months) // Ferrús (goat, 3 months)

MEATS *from Spain*

Serrano // Salchichon Ibérico // Jamón Ibérico  
Spicy Chorizo // Prosciutto // Salami

Each board is served with grapes & crackers,  
please choose one from the following lists

**Choose 1**

Mixed Nuts // Marcona Almonds

**Choose 1**

Apple Jam // Fig Preserve // Quince Paste

BREWHOUSE PLATTER

CHORIQUESO BISON SLIDERS // CRISPY PORK BELLY SLIDERS  
HONEY BOURBON WINGS // PARMESAN-TRUFFLE FRIES

SMALL, 26 [SERVES 2-3 PEOPLE]

LARGE, 46 [SERVES 4-6 PEOPLE]

DESSERTS

BAILEY'S CHEESECAKE  
Bailey's caramel,  
whipped cream  
12

TRIPLE CHOCOLATE MOUSSE  
raspberry gelée,  
whipped cream  
12

ICE CREAM  
Vanilla Bean  
or Belgian Chocolate  
9

AFTER DINNER DRINKS

COFFEE & TEAS

Drip Coffee / 4.00

Cappuccino / 5.00

Espresso

Single / 4.50

Double / 5.00

Harney & Sons Teas

Irish Breakfast, Earl Grey,

Chamomile, Peppermint

4.00

Harney's Peach Iced Tea

6.00

DESSERT COCKTAIL

Espresso Martini

Dingle Vodka, espresso

coffee liqueur, vanilla liqueur

demerara syrup

16

Bailey's Irish Coffee

15

Irish Coffee

Jameson Caskmates Irish Whiskey,

demerara syrup, fresh cream,

freshly grated nutmeg

15

DIGESTIFS

Amaro CioCiaro

bittersweet, citrusy, & herbal

12

Amaro Nonino

bittersweet grappa-based amaro with

caramel, vanilla, allspice & bitter orange

14

Cognac

Pierre Ferrand 1840

14

Sambuca

Black / 12

White / 12



SUMMER SESSIONS ON THE SLIP  
LIVE MUSICIANS, ALL SUMMER LONG!!

