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212.425.7171

# THE LOVE LAGE

COCKTAIL & GIN BAR

## DINNER

served daily from 4pm

### SHARED PLATES

**CHICKEN LIVER PÂTÉ**  
roasted fig & mango chutney,  
garlic-parmesan crostini  
16

**OCTOPUS CARPACCIO**  
basil oil, garlic, lemon, avocado,  
hothouse cucumber, chili flakes  
18

**TUNA TARTARE**  
avocado, sesame seed,  
citrus soy sauce, toasted points  
19

**CRAB & RED SHRIMP DIP**  
artichokes, spinach, cream cheese,  
herb-parmesan crostini  
16

**LOBSTER MAC & CHEESE**  
fontina, cheddar, parmesan,  
topped with bread crumbs  
18  
*Add bacon, \$2*

**MAHI-MAHI FISH TACOS**  
iceberg lettuce, radishes, avocado,  
chipotle aioli, mango salsa, coleslaw  
15

**SAILOR MUSSELS**  
garlic, white wine, leeks & shallot,  
18

**JUMBO PRETZEL (VG)**  
Porterhouse Brew Co. beer cheese,  
wholegrain mustard  
14

**CAMEMBERT MELT (VG)**  
roasted fig & mango chutney, toasted points  
14

**GRILLED EGGPLANT FLATBREAD (VG)**  
sun-dried tomatoes, pearl onions, fontina,  
pesto, shaved pamesan & fried basil  
15  
*Add prosciutto, \$3*

**SPICY CHORIZO FLATBREAD**  
goat cheese, fried spinach,  
pickled red onions  
16

**CHORIQUESO BISON SLIDERS**  
lettuce, tomatoes, guacamole  
18

**CRISPY PORK BELLY SLIDERS**  
crunchy yogurt slaw, pickles  
16

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

### SALADS

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

**COENTIES SLIP (VG)**  
pear, endives, frisée, spice-candied walnuts,  
Stilton blue, blush wine vinaigrette  
13

**WATERMELON SALAD (VG)**  
feta cheese, heirloom tomatoes,  
watercress, citrus dressing, Himalayan salt  
12

**BEEF & BURATTA SALAD (VG)**  
heirloom tomatoes, arugula,  
golden & red beets, basil oil  
15

### ENTREES

**CRISPY SKIN SALMON**  
roasted beets, wild rice, coconut curry  
26

**FISH & CHIPS**  
Porterhouse Red Ale®-battered cod,  
remoulade, tartare sauce  
20



**BLACKENED TUNA STEAK POKE**  
dirty rice, avocado, cucumbers,  
radishes, chipotle aioli,  
shredded red cabbage  
18

**14OZ NEW YORK STRIP**  
truffle mash, seasoned white asparagus,  
fried spinach  
32

**ASPARAGUS & SWEET CORN RISOTTO (VG)**  
fried maitake mushrooms, shaved parmesan  
20  
*Add garlic red shrimp, \$8*

\* \* \* \* \*

SERVED WITH FRIES OR FIELD GREENS \*  
*Add parmesan-truffle fries, \$2*

**FRENCH DIP BAGUETTE \***  
braised short rib, horseradish aioli, jus  
19

**BREWHOUSE BURGER \***  
proprietary beef blend, applewood bacon,  
Munster cheese, tomato, lettuce,  
frizzled onions, key lime habanero aioli  
18

**IMPOSSIBLE BURGER \* \* \* (VG)**  
lettuce, beefsteak tomato,  
avocado, roasted pineapple chutney  
21

\*\* 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.



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# THE LOVE LAGE

COCKTAIL & GIN BAR

## DINNER

served daily from 4pm

**OYSTERS HALF SHELL**  
WITH  
OYSTER STOUT® MIGNONETTE, & COCKTAIL SAUCE  
1/2 DOZEN, 18 // 1 DOZEN, 32

## 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!!

