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212.425.7171

# THE LOVE LAGE

COCKTAIL & GIN BAR

## LUNCH

served daily from 11am until 3.30pm

### 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  
12

#### SALADE LYONNAISE

applewood bacon, frisée, poached egg,  
mustard vinaigrette  
12

#### BEET & BURATTA SALAD (VG)

heirloom tomatoes, arugula,  
golden & red beets, basil oil  
13

#### WATERMELON SALAD (VG)

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

#### CHEF'S SALAD

grilled chicken, applewood bacon, hard-boiled egg,  
arcadian greens, cherry tomatoes, cucumbers,  
onions, shaved parmesan, French dressing  
18

### SANDWICHES

[SERVED WITH FRIES, OR FIELD GREENS]

*Add parmesan-truffle fries, \$2*

#### SHRIMP & LOBSTER ROLL

bibb lettuce, on a brioche bun  
19

#### MAHI-MAHI FISH TACOS

iceberg lettuce, radishes, avocado,  
chipotle aioli, mango salsa, coleslaw  
15

#### FRIED CHICKEN BLT

fried chicken, avocado, bacon, arugula,  
tomatoes, & mayonnaise  
17

#### 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  
19

#### FRENCH DIP BAGUETTE

braised short rib,  
horseradish aioli, jus  
19



### POKE BOWLS

#### BLACKENED TUNA STEAK

dirty rice, avocado, cucumbers, radishes,  
chipotle aioli, shredded red cabbage  
16

#### GARLIC RED ARGENTINE SHRIMP

jasmine rice, snow peas, radishes,  
shimeji mushrooms, endives,  
orange honey ginger sauce, crispy filo  
16

### 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

#### GRILLED EGGPLANT

##### FLATBREAD (VG)

sun-dried tomatoes, pearl onions, fontina,  
pesto, shaved parmesan & fried basil  
15

*Add prosciutto, \$3*

#### JUMBO PRETZEL (VG)

Porterhouse Brew Co. beer cheese,  
wholegrain mustard  
14

#### CHICKEN WINGS

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

### MAINS

#### FISH & CHIPS

Porterhouse Red Ale® beer-battered cod,  
remoulade, tartare sauce  
19

#### PAN-SEARED SALMON

Swiss chard cream, Israeli couscous,  
maitake mushrooms, marcona almonds,  
dill crème fraîche  
24

#### SKIRT STEAK CHIMICHURRI

parmesan-truffle fries  
26

\* 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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### 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!!

