



FOLLOW US
ON SOCIAL MEDIA



CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

BRUNCH

served daily from 11am until 3.30pm

ENTREES

BRUNCH SPECIAL

COMPLIMENTARY GIN & TONIC
AVIATION GIN, FEVER TREE INDIAN TONIC,
LEMON WHEEL, RASPBERRIES
(ONE PER GUEST)

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

BRUNCH POKE

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

STEAK & EGGS

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

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

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

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



* 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.



FOLLOW US
ON SOCIAL MEDIA



CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

BRUNCH
served daily from 11am until 3.30pm

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!!

