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CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

DINNER
served daily from 4pm

SHARED PLATES

good for one, great to share

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
Porterhouse Brew Co. beer cheese,
wholegrain mustard
14

CAMEMBERT MELT
roasted fig & mango chutney, toasted points
14

GRILLED EGGPLANT FLATBREAD
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
pear, endives, frisée, spice-candied walnuts,
Stilton blue, blush wine vinaigrette
13

WATERMELON SALAD
feta cheese, heirloom tomatoes,
watercress, citrus dressing, Himalayan salt
12

BEET & BURATTA SALAD
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

GARLIC ARGENTINE RED SHRIMP POKE
jasmine rice, snow peas, radishes,
shimeji mushrooms, endives,
orange honey ginger sauce, crispy filo
18

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

ASPARAGUS & SWEET CORN RISOTTO
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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DINNER
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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!!

