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INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

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

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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LUNCH

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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!!

