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THE LOVE LAGE

COCKTAIL & GIN BAR

CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

BRUNCH

served daily from 11am until 3.30pm

ENTREES

BRUNCH SPECIAL

COMPLIMENTARY
RASPBERRY BERET GIN & TONIC,
BLOODY MARY, OR MIMOSA
(ONE PER GUEST)

AHI TUNA POKE

dirty rice, avocado, cucumbers,
radishes, seaweed salad,
soft poached egg, citrus soy sauce,
crushed marcona almonds
18

BREAKFAST FLATBREAD

pork belly, mozzarella,
two sunny side eggs,
crispy parsnip ribbons
18

FRENCH TOAST (VG)

berry compote, candied walnuts,
maple syrup
16

Add applewood bacon or sausage, \$2

CREAMY SPINACH OMELETTE (VG)

fontina cheese, salad,
Yukon parmesan potatoes
16

Add applewood bacon or sausage, \$2

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

STEAK & EGGS

flat-iron steak, two eggs,
Yukon parmesan potatoes, & salad
21

BREWHOUSE BURGER

proprietary beef blend, applewood bacon,
asadero cheese, tomato, lettuce,
breaded onion rings,
key lime habanero aioli
18

IMPOSSIBLE BURGER * (VG)

lettuce, tomato,
roasted poblano pepper,
cranberry goat cheese,
19

Add egg, \$2

FISH & CHIPS

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

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

WINTER COENTIES SLIP (VG)

pear, endives, watercress, spice-candied walnuts,
manchego cheese, honey-hibiscus dressing
12

CAPRESE BURATTA SALAD (VG)

golden tomatoes, watercress, quinoa, watermelon radishes
marcona almonds, basil oil, pomegranate reduction
13

CHEF'S SALAD

applewood bacon, hard-boiled egg,
arcadian greens, cherry tomatoes, cucumbers,
onions, crumbled feta cheese, French dressing

Your choice of salmon, shrimp, steak, or grilled chicken
19

TASTY BITES

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

AVOCADO & SMOKED SALMON TOAST

seaweed salad, watermelon radishes
dill creme fraiche
17

GRILLED EGGPLANT FLATBREAD (VG)

sun-dried tomatoes, pearl onions,
fontina, pesto, arugula, queso fresco
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.
VG: Vegetarian



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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) // Zamorano (sheep, 4 months) // Porter Cheddar (cow, unaged)
Al Romero (sheep, 10 months) // Ferrús (goat, 3 months)

MEATS from Spain

Serrano // Chistorra // Jamón Ibérico
Spicy Chorizo // Prosciutto // Salami

Each board is served with grapes & crackers,
please choose one from each of the following

Choose 1

Mixed Nuts // Marcona Almonds

Choose 1

Apple Jam // Fig Preserve // Quince Paste

BREWHOUSE PLATTER

BISON SLIDERS // PULLED PORK SLIDERS
HONEY BOURBON WINGS // PARMESAN-TRUFFLE FRIES

SMALL, 28 [SERVES 2-3 PEOPLE]

LARGE, 49 [SERVES 4-6 PEOPLE]

DESSERTS

CHOCOLATE LAVA COOKIE
pomegranate whipped cream
11

TRIPLE CHOCOLATE MOUSSE
raspberry gelée,
whipped cream
12

APPLE STRUDEL
Bailey's Caramel Cream
10

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
16

Irish Coffee
Jameson Caskmates Irish Whiskey,
demerara syrup, fresh cream,
freshly grated nutmeg
16

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



WINTER SESSIONS

LIVE MUSICIANS, ALL WINTER LONG!!

