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INFO@PORTERHOUSEBREWCO.NYC.COM  
212.425.7171

DINNER  
served daily from 4pm

SOUP

**CHEF'S CHOICE**  
served with warm bread roll  
10

SHARED PLATES

**CORNED BEEF PASTRY**  
spinach, sliced potatoes, Swiss cheese  
with Porterhouse Brew Co. beer cheese sauce  
20

**GRILLED OCTOPUS**  
chorizo, shishito peppers, fingerling potatoes,  
roasted pineapple, chili oil  
17

**TUNA TARTARE**  
avocado, sesame seed,  
citrus soy sauce, toasted points  
18

**ARTICHOKE & SEAFOOD DIP**  
crab meat, red shrimp, cream cheese,  
melted fontina, grilled pita  
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, roasted peach salsa, coleslaw  
16

**JUMBO PRETZEL (VG)**  
Porterhouse Brew Co. beer cheese,  
wholegrain mustard  
14

**BACON WRAPPED SHRIMP**  
curried vegetable puffs,  
spicy honey-bourbon glaze  
16

**GRILLED EGGPLANT FLATBREAD (VG)**  
sun-dried tomatoes, pearl onions,  
fontina, pesto, arugula, queso fresco  
16  
*Add prosciutto, \$3*

**PORK BELLY FLATBREAD**  
roasted fig jam, brie cheese, crispy parsnip ribbons  
18

**BISON SLIDERS**  
asadero cheese, guacamole  
18

**PULLED PORK SLIDERS**  
pineapple bbq sauce & slaw  
17

**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

SALADS

CHOOSE FROM THE FOLLOWING  
SALMON, \$8 // SHRIMP, \$8 // STEAK, \$8,  
GRILLED CHICKEN, \$6 // APPLEWOOD BACON, \$4

**CAESAR SALAD (VG)**  
romaine hearts, herb-brioche croutons,  
applewood bacon, shaved parmesan  
14

**CAPRESE BURRATA SALAD (VG)**  
golden tomatoes, watercress, quinoa, watermelon radishes  
marcona almonds, basil oil, pomegranate reduction  
14

ENTREES

**PAN-SEARED SALMON**  
Israeli couscous, shimeji mushrooms,  
roasted sweetcorn, & roasted red pepper cream,  
dill crème fraîche  
26

**FISH & CHIPS**  
Porterhouse Red Ale®-battered cod, tartare sauce  
20

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

**STEAK & SHRIMP POKE**  
yaki soba noodles, scallions, watermelon radishes,  
shredded cabbage & carrots, bean sprouts,  
teriyaki sauce, roasted pine nuts  
18

**14OZ NEW YORK STRIP**  
truffle mashed potato, string beans  
whiskey peppercorn sauce  
32

**ROASTED BUTTERNUT SQUASH  
& KALE RISOTTO (VG)**  
fried maitake mushrooms, shaved parmesan  
crushed marcona almonds  
21  
*Add shrimp, \$8*

**BEEF STEAK PORTER PIE**  
carrots, onions, celery,  
topped with parmesan mashed potatoes or pastry  
20

\* \* \* \* \*

SERVED WITH FRIES OR FIELD GREENS \*  
*Add parmesan-truffle fries, \$2*

**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

**BLACKENED STEAK SANDWICH**  
sliced NY Strip, roasted jalapeño crema,  
watercress, avocado, watermelon radishes  
18





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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) // 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!!

