



FOLLOW US
ON SOCIAL MEDIA



CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

LUNCH

served daily from 11am until 3.30pm

SOUP & SANDWICH SPECIAL

SOURDOUGH CHEESE MELT
fontina, cheddar, & pepperjack cheese,
with
Tomato & Basil Bisque
15
Add bacon, \$2

SOUP

CHEF'S CHOICE
served with warm bread roll
10

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

SANDWICHES

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

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

MAHI-MAHI FISH TACOS
iceberg lettuce, radishes, avocado,
chipotle aioli, roasted peach salsa, coleslaw
16

LOBSTER & SHRIMP ROLL
bibb lettuce, on a brioche bun
19

FRIED CHICKEN BLT
fried chicken, avocado, bacon, arugula,
tomatoes, & mayonnaise
17

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

POKE BOWLS

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

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

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

GRILLED EGGPLANT FLATBREAD (VG)
sun-dried tomatoes, pearl onions,
fontina, pesto, arugula, queso fresco
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

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

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

PAN-SEARED SALMON
Israeli couscous, shimeji mushrooms,
roasted sweetcorn, & roasted red pepper cream,
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.

VG: Vegetarian





FOLLOW US
ON SOCIAL MEDIA



CONTACT US
INFO@PORTERHOUSEBREWCO.NYC.COM
212.425.7171

LUNCH

served daily from 11am until 3.30pm

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!!

