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CONTACT US  
INFO@PORTERHOUSEBREWCONYC.COM  
212.425.7171

## OYSTERS HALF SHELL

LOCAL OYSTERS  
WITH OYSTER STOUT® MIGNONETTE,  
& COCKTAIL SAUCE  
1/2 DOZEN, 17 // 1 DOZEN, 32

### SOUP

#### FRENCH ONION SOUP

caramelized onions, beef broth,  
toasted sourdough, melted Swiss cheese

12

### SALADS

ADD SALMON, SHRIMP,  
GRILLED CHICKEN, OR STEAK, \$8

#### COENTIES SLIP

pear, endives, frisée, spice-candied walnuts,  
Stilton blue, blush wine vinaigrette

13

#### ROASTED BEET & HUMMUS SALAD

golden & red beets, goat cheese,  
pine nuts, watercress,  
frisée, balsamic reduction

14

### CHEESE & MEAT BOARDS

[grapes, fig preserve, mixed nuts, crackers]

Choose 3, \$16 // Choose 5, \$26

#### CHEESES

Aged Mahon (cow) // Porter Cheddar (cow)  
Stilton Blue (cow) // Al Romero (sheep)  
Servilleta (goat) // Ferrus (goat)

#### MEATS

Serrano // Salchichon Ibérico  
Spicy Chorizo // Prosciutto

\* 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.

## DINNER

served daily from 4pm

### SHARED PLATES

#### THE DUBLIN BRAID

corned beef, spinach, sliced potatoes, Swiss cheese  
in a pastry braid, baked until golden brown, with  
Porterhouse Brew Co. beer cheese sauce

20

#### QUINOA-CRUSTED CRAB CAKES

avocado cream, micro greens,  
pears, radishes,  
garlic crostini & remoulade

18

#### AHI TUNA DEVEILED EGGS

chorizo, Dijon mustard, mayonnaise

18

#### LOBSTER MAC & CHEESE

fontina, cheddar, parmesan,  
topped with bread crumbs

18

Add bacon, \$2

#### MARYLAND LUMP CRAB DIP

artichokes, spinach, cream cheese,  
herb-parmesan crostini

18

#### FIG & PROSCIUTTO FLATBREAD

gorgonzola cream, arugula

18

#### CRISPY PORK BELLY FLATBREAD

mozzarella, pearl onions,  
over-easy fried egg

17

#### CHICKEN WINGS

Honey Bourbon *or* Buffalo  
chunky blue cheese

15

#### BISON SLIDERS

fontina & avocado

18

### ENTREES

#### PAN ROASTED KING SALMON

celeriac & cauliflower purée,  
sautéed chard, shimeji mushrooms

26

#### PAN-SEARED BRANZINO

sweet corn succotash

26

#### SLOW-COOKED LAMB PIE

celery, onions, carrots, & peas.  
topped with, cheddar & gruyère mashed potatoes

24

#### STOUT-BRAISED SHORT RIB

truffle mash, french string beans,  
baby carrots, frizzled onions

28

#### 14OZ RIB EYE

truffle spinach mash, asparagus

34

#### BUTTERNUT & KALE RISOTTO

maitake mushrooms, roasted pistachios,  
black truffle oil

22

#### FISH & CHIPS

Porterhouse Red Ale®-battered cod,  
remoulade, tartare sauce

20

#### BREWHOUSE BURGER

proprietary beef blend, applewood smoked bacon,  
Munster cheese, tomato, lettuce, frizzled onions

18

#### IMPOSSIBLE CLASSIC BURGER \* (VG)

cheddar cheese, bibb lettuce, tomatoes,  
caramelized onions, kosher pickles

21

### BAKED & STUFFED IDAHO POTATOES

#### GRILLED OCTOPUS

gouda Cheese, crispy chorizo

18

#### APPLEWOOD SMOKED BACON

cheddar, creme fraiche & scallions

14