



# PORTERS' HOUSE OF DRAFT

Family Owned and Operated

Est. 2015

@portershouseofdraft

## ENTREES

Served with your choice of Fries or Famous Mrs. P's Potato Salad  
Add Garlic Fries for \$1.00, Add Sweet Potato Fries, Side Salad, Onion Rings,  
or Tater Tots for \$2.00 Side of House-made Dill Ranch **\$.50**

<b>Bacon Blue Burger</b>	20	<b>Porter's B.L.T</b>	17
Angus Chuck, Thick Applewood Bacon, Orange Marmalade, Blue Cheese, Red Onion, Lettuce, Tomato on a Pretzel Bun		BLT with Applewood Smoked Bacon, Lettuce, Tomato, Chive Cream Cheese on Sourdough	
<b>All American Burger</b>	18	Add Avocado 1.50 Add Grilled Chicken Breast 3.99	
Angus Chuck, Cheddar, Lettuce, Tomato, Thousand Island Dressing on a Pretzel Bun Avocado 1.50 Bacon 1.99		<b>Chipotle Chicken Wrap</b>	18
<b>Angus French Dip</b>	20	Grilled Organic Chicken, Green Leaf Lettuce, Roma Tomatoes, Shredded Monterey Cheese, Avocado, Chipotle Pesto in a Sundried Tomato Tortilla	
Stout Roasted Angus Beef Top Round, Mozzarella, Caramelized Onion on a French Roll with Au Jus		<b>Grilled Cheese</b>	15
<b>Monterey Bacon Chicken Sandwich</b>	19	Local Sourdough Bread with Havarti, Monterey, Cheddar and Mozzarella Cheeses	
Fried Chicken Breast, Thick Applewood Bacon, Monterey Cheese, Lettuce, Tomato, House Made Ranch Dressing on a Hamburger Bun Sub Grilled Chicken 1.00		Bacon 1.99 Tomato .50 Avocado 1.50	
<b>Tri Tip Entree With Salad</b>	18	<b>Southern Fried Chicken Sandwich</b>	19
Thinly Sliced Brown Sugar Bourbon Rubbed Tri Tip, Served Warm With Mixed Greens Tossed In Balsamic With Tomato Wedges and Topped With Balsamic Glaze. Choice Of Side Not Included.		Dill Pickle Brined Fried Chicken Breast, With Honey Mustard, Dill Pickles, Lettuce, Tomato and Monterey Jack Cheese on Hamburger Bun	
<b>Philly Sandwich</b>	19	<b>Fettuccine Alfredo</b>	18
Tender Shredded Angus Beef With Fresh Bell Peppers, Onions, Monterey Jack Cheese on a Pretzel Bun		Al Dente Fettuccine Noodles Tossed in a Creamy Alfredo Sauce, Topped with Parmesan Cheese. Add Meat For An Additional Cost. Choice of Side Not Included. Chicken 3.99 Shrimp 6.99	

## SMALL PLATES

<b>Fried Pickles</b>	13
Cayenne Brined Pickles, Ale Battered, Served with our House Ranch Dipping Sauce.	
<b>Onion Beer Rings</b>	12
Ale Battered Onion Rings Served With Sriracha Aioli Dipping Sauce	
<b>Mei Wa Wings</b>	
Marinated in our Ancient Secret Asian Spice Blend, Slow Cooked to Tender Perfection and Deep Fried for Perfect Balance - Served with Our House Ranch Dipping Sauce 6 for \$13 or 12 for \$20	
<b>Farm Hand</b>	14
Fried Chicken Breast Tenders with Choice of Side and Our House Ranch Dressing	
<b>Porters Golden Fries</b>	10
Fries with Sea Salt and House-made Dill Ranch	
<b>Garlic Fries</b>	12
Our Crispy Golden Fries Tossed In Butter, Minced Garlic and Topped with Parmesan Cheese, Served With House-made Dill Ranch	
<b>Sweet Potato Fries</b>	12
A Generous Amount of Sweet Potato Fries with Sea Salt	
<b>Mini Corn Dogs</b>	14
A Generous Amount of Mini Chicken Corn Dogs and A Side	

<b>Garlic Shrimp</b>	17
Grilled Shrimp In A Lemon Caper Cream Sauce With Parmesan Cheese, Served With Cheesy Garlic Bread	
<b>Mac &amp; Cheese</b>	14
Elbow Noodles in a Cheese Sauce Made with Heavy Cream and Monterey Jack and Cheddar Cheeses	
Chicken 3.99 Chili 2.99 Tri Tip 4.99 Bacon 1.99 Carnitas 3.99 Jalapeno 1.00	
<b>Loaded Buffalo Chicken Fries</b>	14
Golden Fries Topped With Crispy Buffalo Chicken Bites, Tossed In Buffalo Sauce, Topped With Applewood Smoked Bacon, Tomatoes, Blue Cheese Crumbles and Ranch Dressing	
<b>Brussels on Fire</b>	14
Fresh Brussels Sprouts Sauteed with Garlic, Smoked Applewood Bacon and Red Pepper Flakes	
<b>Nachos</b>	17
House Tortilla Chips Covered in Chili Made with Ground Angus Steak and Chili Beans, Mozzarella and Cheddar Cheeses served with Guacamole, Pico, Jalapenos and Sour Cream	
<b>Pub House Pretzels Sticks</b>	16
Fresh Baked Thick Pretzel Sticks, Served with our House Beer Cheese, Chive Cream Cheese Spread and Bourbon Honey Butter	
<b>Quesa-Quesa-Dilla</b>	15
Sun Dried Tomato Tortilla filled with Monterey Jack Cheese and Cojita Cheese with Pico Chicken 3.99 Carnitas 3.99 Tri Tip 4.99 Carne Asada 4.99	

## MEXICAN SELECTIONS

### House Taco Plate

Two Large Corn Tortilla Tacos Filled With Choice of Meat, Cojito, salsa , Served With Spanish Style Rice and Refried Beans

Carnitas 17.00 Carne Asada 19.00

### Fried Fish Taco Plate 18

Two Large Corn Tortillas Filled With Crispy Fried Fish, Shredded Lettuce, Sriracha Aioli and Served With Spanish Style Rice and Refried Beans

### Carne Asada Torta 18

Grilled Carne Asada On a Torta Bun With Mayo, Cheese, Refried Beans, Tomato, Onion, Avocado, Lettuce and Sour Cream

### Chile Verde Plate 16

House-made Hatch Green Chile and Pork Soup, Served With Corn Tortillas, Spanish Style Rice and Refried Beans

## SOUPS AND SALAD

### Kitchen Sink Salad

Fresh Spring Salad with Grilled Organic Chicken, Hard Boiled Egg, Avocado, Smoked Applewood Bacon, Tomato and Blue Cheese Crumbles

18

### Hail Caesar

Fresh Greens, Grana Padano Parmesan Cheese, House made Croutons, Caesar Dressing

Tri Tip 4.99 Chicken 3.99 Shrimp 6.99

15

### Brew House Salad

Fresh Cut House Greens, Brown Sugar Spice Rubbed Steak, Organic Seasonal Tomatoes, Red Onion, Blue Cheese Crumbles, Candied Walnuts

17

### Porter's House Salad

Mixed Arcadia Baby Greens, Fresh Tomatoes, House-Made Croutons, Shredded Monterey Cheese And Your Choice Of Dressing

12

### Chile Verde Soup

House-Made Hatch Green Chile and Pork Chile Verde  
Bowl 10 Cup 7

20% gratuity included for parties of 6 or more, along with tabs left open at end of night.

Allergens: Seafood, Raw Eggs, and nuts are handled on premise. Consuming raw or undercooked meats, poultry, seafood, shellfish, or, eggs may increase your risk of food borne illness