



WELCOME TO PORTA VIA

THE COUNTY OF LOS ANGELES HAS SET FORTH THE
FOLLOWING GUIDELINES FOR DINING OUT

PLEASE RESPECT THESE REGULATIONS AND HELP KEEP US
ALL SAFE

WEAR YOUR FACE COVERING AT ALL TIMES WHEN NOT
EATING OR DRINKING

WEAR YOUR FACE COVERING WHEN YOUR SERVER IS AT
THE TABLE

SIX PEOPLE MAXIMUM PER TABLE

ALL PEOPLE DINING INSIDE TOGETHER MUST BE
CURRENTLY LIVING IN THE SAME HOUSEHOLD

TABLES MUST REMAIN EIGHT FEET APART

RESPECT SOCIAL DISTANCING WHEN WALKING
THROUGH THE RESTAURANT

PLEASE LIMIT YOUR TIME AT THE TABLE ONCE YOU HAVE
FINISHED YOUR MEAL

WE APPRECIATE YOUR UNDERSTANDING

PortaVia

BEVERLY HILLS

COCKTAILS & BEER

PORTA VIA'S COCKTAIL PROGRAM TAKES PRIDE IN USING ONLY THE HIGHEST QUALITY INGREDIENTS AND SEASONAL, LOCAL PRODUCE.

PORTA VIA CLASSICS

THE BAR FLOWER VODKA, BLACKBERRY, LEMON & ELDERFLOWER SERVED UP	16
THE BATCH RYE MANHATTAN ~ BARREL AGED 2 MONTHS, IN HOUSE	16
PALI SPRITZ APEROL, GIN, GRAPEFRUIT, ELDERFLOWER & PROSECCO ON ICE	14
LA PIÑA PICANTE HOUSE-INFUSED JALAPENO TEQUILA, PINEAPPLE, LIME INFUSED ORANGE SIMPLE SYRUP. SHAKEN ON THE ROCKS	15

SPECIALTY COCKTAILS

VESPERADO EMPRESS GIN, NOSOTROS BLANCO, LILLET BLANC, LEMON PEEL. UP	16
AÑEJO NEGRONI FORTELEZA AÑEJO, CARPANO ANTICA SWEET VERMOUTH, CAMPARI ORANGE BITTER, ORANGE PEEL. ROCK	16
DR. FEELGOOD MEZCAL, LEMON JUICE, GINGER INFUSED SYRUP, LEMON PEEL. UP	15
BEST COAST GIN, LIME, ELDERFLOWER, MINT & CUCUMBER. UP	15
HOUSE INFUSED MOJITO HOUSE INFUSED MINT RUM, FRESH LIME, SIMPLE, CLUB SODA	15
ISLAND OLD FASHIONED PANAMA PACIFIC 15 YR RUM, ORANGE INFUSED SYRUP, PINEAPPLE, LUXARDO, ORANGE BITTERS, ANGOSTURA BITTERS. ROCK	16
MEZCALITA MEZCAL, TEQUILA, LIME, PINEAPPLE, SIMPLE SYRUP & TAJIN RIM	15

BEER

WHITE ALE EINSTOK ~ ICELAND	7
MEXICAN LAGER CORONA EXTRA	7
BELGIAN LAGER STELLA ARTOIS	7
ITALIAN LAGER PERONI NASTRO AZZURO	7
BELGIAN DARK ALE CHIMAY BLUE 'GRAND RISERVE'	12

PortaVia

B E V E R L Y H I L L S

W I N E S B Y T H E G L A S S

			GLASS	BOTTLE
SPARKLING				
GLERA	NV	ZARDETTO PROSECCO, DOC BRUT ITALY	13	
PINOT NOIR, ETC	NV	CHAMPAGNE BERNARD GAUCHER BRUT 'RESERVE,' FRANCE	28	
WHITE				
SAUVIGNON BLANC	2019	PRODIGO, FRIULI GRAVE ITALY	14	56
GARGANEGA	2019	MONTE TONDO, SOAVE CLASSICO, ITALY	14	56
CHARDONNAY	2019	VALRAVN, SONOMA COUNTY	16	64
SAUVIGNON BLANC	2019	PATIENT COTTAT, SANCERRE FRANCE	20	80
CHARDONNAY	2017	TERCIC MATIJAZ, COLLIO ITALY	23	92
ROSÉ				
GRENACHE, ETC	2020	PEYRASSOL "LA CROIX DE PEYRASSOL" IGP MEDITERANÉE	15	
RED				
GRENACHE, SYRAH	2019	DOMAINE TIMOINE, COTES-DU-RHONE ORGANIC, FRANCE	15	60
SANGIOVESE	2017	PIANCORNELLO 'CAMPO DELLA MACHIA', Rosso TOSCANA, ITALY	15	60
PINOT NOIR	2019	SHOKRIAN VINEYARDS HARVEST MOON' SB COUNTY	16	64
CABERNET SAUV.	2017	OBERON, NAPA COUNTY	18	

W I N E S B Y T H E B O T T L E

SPARKLING WINE/CHAMPAGNE

PINOT NOIR, ETC.	NV	CHAMPAGNE BERNARD GAUCHER BRUT 'RESERVE', FRANCE	375ML	56
CHARDONNAY, ETC.	2008	MOET & CHANDON 'DOM PERIGNON' REIMS, FRANCE		400
GLERA	NV	ZARDETTO, PROSECCO DOC BRUT, ITALY		56

WHITE WINE

CHARDONNAY	2017	NEYERS, CARNEROS CA		60
CHARDONNAY	2019	VALRAVN, SONOMA COUNTY, CA		51
CHARDONNAY	2017	TERCIC MATIJAZ, COLLIO ITALY		92
CHARDONNAY	2017	XAVIER MONNOT, MEURSAULT 'LES CHEVALIERÈS'		120
CHARDONNAY	2009	DOMAINE LAROCHE, CHABLIS GRAND CRU 'LES BLANCHOTS'		120
CHARDONNAY	2018	KISTLER VINEYARDS ;LES NOISETIER' SONOMA		130
GARGANEGA	2018	I STEFANINI, SOAVE CLASSICO SUPERIORE DOCG "MONTE DI FICE" , ITALY		63

ROSÉ WINE

GRENACHE, ETC	2020	PEYRASSOL "LA CROIX DE PEYRASSOL" IGP MEDITERANÉE		60
GRENACHE	2019	SHOKRIAN VINEYARD ROSÉS, "ESTATE GROWN" SANTA BARBARA COUNTY		72

RED WINE

CABERNET SAUV.	2017	HAPPY CANYON VINEYARD 'PIOCHO', SANTA BARBARA COUNTY		66
CABERNET SAUV.	2015	SEVEN HILLS, COLUMBIA VALLEY, WA		70
CABERNET SAUV. ETC	2018	ARIETTA 'QUARTET' NAPA VALLEY		120
CABERNET SAUV	2009	HUNDRED ACRE VINEYARD 'KAYLI MORGAN' NAPA		500
GRENACHE, SYRAH	2019	DOMAINE TIMOINE, COTES-DU-RHONE ORGANIC, FRANCE		60
GRENACHE, ETC.	2016	DOMAINES DU PEGAU CHATEAUNEUF DU PAPE, FRANCE		140
MERLOT	2007	LA MACCHIOLE 'MESSORIO' TOSCANA IGT ITALY		390
PINOT NOIR	2016	LONGPLAY 'LIA'S VINEYARD' CHEHALEM MOUNTAINS, OR		60
PINOT NOIR	2018	WALT, SANTA RITA HILLS, CA		65
PINOT NOIR	2017	ERIC KENT 'SASCHA MARIE' SONOMA COAST, CA		78
PINOT NOIR	2015	RAEN 'HOME FIELD' FORT ROSS-SEAVIEW, CA		180
SANGIOVESE	2017	PIANCORNELLO 'CAMPO DELLA MACHIA', Rosso TOSCANA, ITALY		60
SANGIOVESE	2017	POLIZIANO, VINO NOBILE DI MONTEPULCIANO DOCG		70
SYRAH	2018	SHOKRIAN VINEYARD '383 SYRAH' SANTA BARBARA COUNTY		72
SYRAH	2018	ARNOT-ROBERTS SONOMA COAST, CA		86
SYRAH	2007	LA MACCHIOLE 'SCRIO' TOSCANA IGT, ITALY		340
TEMPRANILLO	2008	DOMINIO DE PINGUS, 'FLOR DE PINGUS' RIBERA DEL DUERO, SPAIN		155

Porta Via

BEVERLY HILLS

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY & GAZPACHO	v/GF	10
HOUSE-MADE GUACAMOLE	v/GF	12
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	20
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
FRIED CALAMARI		18
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		18
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
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THE PORTA VIA SALAD	GF	14/17
BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA. SHALLOT VINAIGRETTE		
ARUGULA SALAD	GF	13/16
BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE		
CAESAR SALAD		13/16
ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING		
CHOPPED BEET SALAD	GF	14/17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ORGANIC KALE & QUINOA SALAD	GF	16/18.5
CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS, OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
CHOPPED TUSCAN SALAD	GF	15/19
CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, PEAS, OLIVES, PEPPROCCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	15/19
ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE		

SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE

SANDWICHES

AVAILABLE FROM 11:30-4PM DAILY
SERVED WITH POTATO CHIPS ON THE SIDE
POMMES FRITES CAN BE SUBSTITUTED FOR AN ADDITIONAL \$2

TUNA SALAD SANDWICH	16
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE TOASTED SEEDED WHEAT SOURDOUGH	
NEAPOLITAN SANDWICH	18
VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL TOASTED CIABATTA	

SIDES

9

CHEF'S VEGETABLE MEDLEY · BLACK KALE
ASPARAGUS · SPINACH · BROCCOLINI · CARROTS
BLUE LAKE GREEN BEANS · CAULIFLOWER
ROASTED BRUSSELS SPROUTS

8

SWEET POTATO FRIES · FRENCH FRIES
ORGANIC BROWN RICE · ORGANIC QUINOA
OVEN DRIED TOMATOES

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON	GF	34
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT	GF	39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	35
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
ROASTED WHITEFISH		34
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED MARY'S CHICKEN	GF	34
SAUTEED BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	30
GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE		
ORANGE GINGER STIR FRY		27
CHOICE OF CHICKEN OR TOFU WITH TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		
PRIME FRENCH CUT PORK CHOP		38
SAUTEED BLACK KALE & CARROTS, FENNEL POLLEN GRAND MARNIER SAUCE		
GRASS FED FILET MIGNON		55
BROCCOLINI & FRENCH FRIES. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		34
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER		20
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON VEGAN POTATO BUN. FRENCH FRIES		
'IMPOSSIBLE' BURGER	v	20
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD VEGAN POTATO BUN. FRENCH FRIES		

PASTA

PROUDLY SERVING ARTISAN PASTAS FROM
RUSTICHELLA D'ABRUZZO
GLUTEN FREE OR ZUCCHINI PASTA + \$3

SPAGHETTI	22
FRESH TOMATO BASIL SAUCE & PARMIGIANO	
ORECHIETTE PRIMAVERA	23
LIGHT PESTO CREAM SAUCE	
SPINACH & RICOTTA RAVIOLI	25
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE	
BUTTERNUT SQUASH TORTELLINI	24
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE	
RIGATONI BOLOGNESE	28
BEEF RAGU & PARMIGIANO	
ZUCCHINI NOODLES WITH SHRIMP	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
IMPOSSIBLE BOLOGNESE	28
ZUCCHINI NOODLES & VEGAN PLANT BASED RAGU	

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY
MENU ITEM MAY RESULT IN ADDITIONAL CHARGES

Porta Via

BEVERLY HILLS

BREAKFAST

PORTA VIA SCRAMBLE EGG WHITES SCRAMBLED VERY WELL DONE, ONIONS, MUSHROOMS, TOMATO, BASIL & BAGUETTE TOAST	14
TOMATO BASIL EGG WHITE OMELET POTATOES & BAGUETTE TOAST	16
GREEK EGG WHITE FRITTATA ASPARAGUS, TOMATO, BLACK OLIVES, FRENCH FETA MIXED GREENS & BAGUETTE TOAST	15
NEAPOLITAN OMELET BURRATA, TOMATO, AVOCADO & HERB OLIVE OIL ROASTED POTATOES & BAGUETTE TOAST	16
FRENCH OMELET MUSHROOM, HERBS & GOAT CHEESE ROASTED POTATOES & BAGUETTE TOAST	15
AMERICAN BREAKFAST TWO EGGS ANY STYLE, ROASTED POTATOES TURKEY MAPLE SAUSAGE OR APPLEWOOD SMOKED BACON BAGUETTE TOAST	16
HUEVOS RANCHEROS CRISPY TORTILLAS, TWO EGGS OVER EASY, AVOCADO BLACK BEAN PUREE, CHEDDAR CHEESE & RANCHERO SALSA	16
BREAKFAST BURRITO EGGS, BACON, BLACK BEAN PUREE, CHEDDAR, AVOCADO RANCHERO SALSA. MIXED GREEN SALAD	13
EGGS SCRAMBLED WITH SMOKED SALMON CREAM CHEESE & CHIVES ROASTED POTATOES & BAGUETTE TOAST	16
THE VILLAGE EGG SANDWICH OVER EASY EGG, BACON, MELTED CHEDDAR, AVOCADO & TOMATO ON BAGUETTE. MIXED GREENS	14
SMOKED SALMON PLATE TOASTED BAGEL, CREAM CHEESE, TOMATO, ONION CAPERS & LEMON	19
GRIDDLE CAKES CHOICE OF BLUEBERRY, CHOCOLATE CHIP OR PLAIN	14
GRAND MARNIER FRENCH TOAST FRESH STRAWBERRIES & POWDERED SUGAR	15

SIDES

7

APPLE WOOD SMOKED BACON
TURKEY MAPLE SAUSAGE
TURKEY BACON

JUICE BAR & SMOOTHIES

JUICE BAR FRESHLY SQUEEZED ON PREMISES	9
FULLY GREEN KALE, SPINACH, CUCUMBER, PARSLEY & CELERY	
THE TRIANGLE CARROT, GREEN APPLE & GINGER	
MORNING DO GREEN APPLE, CUCUMBER, GINGER, FRESH LEMON & MINT	
FRESH SQUEEZE JUICE ORANGE, GRAPEEFUIT, WATERMELON	
SMOOTHIES FRESH ORANGE JUICE BLENDED COMBOS: STRAWBERRY/BANANA PINEAPPLE/BANANA BLUEBERRY/BANANA	9

COFFEE & TEA

DRIP REGULAR / DECAF / ICED COFFEE	4
ESPRESSO	4
CAPPUCCINO / CAFE LATTE SOY OR ALMOND MILK + \$1	5
CAFE MOCHA OR VANILLA	6
LA MAISON DU THÉ GREEN, ENGLISH BREAKFAST, EARL GRAY CHAMOMILE, LEMON GINGER, FRESH MINT	6
PASSION FRUIT ICED-TEA	5
HOT CHOCOLATE	5



BLOODY MARY ROBUST HOUSE MIX AND VODKA	12
MIMOSA FRESH SQUEEZED ORANGE JUICE AND PROSECCO	12
MORNING BUZZ ESPRESSO, KAHULA, VODKA & TOUCH OF CREAM	14

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY

Bread served upon request • Split plate \$3 • 20% Gratuity will be applied for parties of six or more.
Porta Via is committed to sustainable farming practices. We support organic and locally grown produce.

05.06.21