

SAVORY STARTERS

EST. 1869 • PORTNER BREWHOUSE • RE-ESTABLISHED 2012

SALT & PEPPER CALAMARI

Crispy seasoned calamari drizzled with garlic aioli, Parmesan cheese 11

BAVARIAN PRETZELS

Served warm with house made beer cheese and spicy mustard 10

MAHI FISH TACOS GF

Grilled blackened Mahi-mahi, mango salsa shredded green cabbage cilantro lime sour cream on corn tortillas 10

HOT CRAB DIP GF

Tortilla chips, lemon 13

SHRIMP STUFFED AVOCADO GF

Open-faced avocado, chopped shrimp fire-roasted corn, red onion, cucumber lime cilantro vinaigrette 11

FRESH HUMMUS

Hummus, olive oil, paprika served with fresh vegetables and warm pita 9

PUB WINGS

Sriracha Buffalo, Portner Porter BBQ Jamaican Jerk or Naked (1 flavor per order) celery sticks, blue cheese or ranch Half order (5), Full order (10) 6 / 10

BEER QUESO & CHIPS GF

House made beer cheese, pico de gallo tortilla chips 6

BACON CHEDDAR BISCUITS

Applewood smoked bacon cheddar cheese biscuits, maple butter 8

PASTRAMI FRIES GF

Loaded French fries with grilled pastrami sauerkraut, Russian dressing, Swiss cheese 9

RUSTIC FLATBREAD

Crushed San Marzano tomatoes, red onion fresh mozzarella, sausage crumbles 10

POTATO PANCAKES

Apple sauce, chive cream 8

GRILLED BURGERS

All burgers include lettuce & tomato on a brioche bun

BACON AVOCADO BURGER

Applewood smoked bacon, avocado, American cheese, bistro sauce 15

BLACK & BLUE BURGER

Spicy blackjack seasoning, blue cheese crumbles 13

PBH BURGER

Applewood smoked bacon, caramelized onions, Pepper jack and cheddar cheese, Portner Porter BBQ sauce 15

SOUTHWEST FIESTA BURGER

Pepper jack, pico de gallo, house made chipotle ranch 14

WESTPHALIA BURGER

Corned beef, sauerkraut, Russian dressing, Swiss cheese 15

BUILD YOUR OWN BURGER

7 oz Grilled Angus Beef, lettuce, tomato, brioche bun 12
add Avocado 1.50 Applewood smoked bacon 1
Swiss, Cheddar, Pepper jack, or American cheese 1
Beer cheese 1 Caramelized onions .50

BLACK BEAN BURGER

Pepper jack cheese, garlic aioli 12

HANDHELDS

Served with French Fries, German Potato Salad or Cucumber Salad upgrade to Garlic Parmesan Fries 1

KICKIN' FRIED CHICKEN SANDWICH

Honey sriracha, garlic pickles coleslaw on a brioche bun 14

HOT PASTRAMI

Dry-aged beef pastrami, melted Swiss cheese spicy mustard on toasted rye 13

SHRIMP PO' BOY

Fried shrimp, shaved green cabbage sliced tomato, garlic aioli, crusty sub roll 14

BABE'S BRATWURST

Warm sauerkraut, spicy mustard, pretzel roll 12

PBH CLUB SANDWICH

Bavarian ham, all-natural turkey breast, bacon spinach, tomato, avocado mayo on brioche 14

PORK SCHNITZEL SANDWICH

All-natural tender and crispy breaded pork lettuce, tomato, lemon aioli on a crusty sub roll 13

GRILLED CHICKEN CORDON BLEU

Bavarian ham, Swiss cheese, bistro sauce lettuce, tomato, brioche bun 13

CLASSIC REUBEN

Corned beef, sauerkraut, Swiss cheese Russian dressing, toasted rye 13

FRESH SALADS

add Chicken 6, Shrimp 7, Salmon or Tuna 8 / add Warm Pretzel 2

GARDEN SALAD

Mixed baby greens, cherry tomatoes, cucumber house made croutons, red wine vinaigrette 7

GRILLED SALMON SALAD GF

8 oz grilled Alaskan salmon, red onion, mango salsa avocado, shaved Parmesan Romano cheese mixed baby greens, cilantro lime vinaigrette 18

SPINACH & STRAWBERRY SALAD GF

Baby spinach, fresh strawberries, chilled asparagus diced avocado, toasted almonds, lemon vinaigrette 12

CHICKEN CHOPPED SALAD GF

Char-grilled chicken, Tuscan kale, quinoa, walnuts vibrant dried goji berries, raspberry vinaigrette 14

CAESAR SALAD

Romaine hearts, shaved Parmesan Romano cheese garlic croutons, fresh Caesar dressing 9

SHRIMP PANZANELLA SALAD

Plump grilled shrimp, mixed baby greens cherry tomatoes, grilled red onion, fire-roasted corn house made croutons, basil vinaigrette 15

MAIN EVENTS

BRATWURST PLATTER GF

Beer braised pork sausages, German potato salad sauerkraut, spicy mustard 16

BLACKENED GRILLED TUNA GF

8 oz Ahi tuna steak, asparagus, mango salsa 20

STEAK FRITES GF

12 oz New York Strip, garlic Parmesan fries mixed greens, house steak sauce 23

JAGERSCHNITZEL

Tender breaded and fried pork loin, herbed spaetzle braised red cabbage, mushroom gravy 18

FRIED CHICKEN & BISCUITS

Hand battered and fried chicken breast Applewood smoked bacon cheddar biscuits maple butter, honey mustard 16

CRISPY SKIN ALASKAN SALMON GF

8 oz Pan-seared Alaskan salmon sautéed quinoa, cherry tomatoes Tuscan kale, lemon basil butter sauce 21

GERMAN MEATBALLS

Pork and beef meatballs, wide egg noodles spinach, lemon caper sauce 16

BEER-BATTERED FISH & CHIPS

Tivoli Cream Ale battered cod, French fries coleslaw, tartar sauce 16

SHRIMP LINGUINE




Sautéed shrimp, linguine pasta asparagus, lemon, shallots white wine butter, gremolata 19

CHICKEN & VEGETABLE RISOTTO

Grilled chicken, Parmesan risotto, mushrooms tomatoes, shallots, gremolata 18

SIDES

Sautéed Spinach	French Fries	Herbed Spaetzle
Braised Red Cabbage	Cucumber Salad	Asparagus
Garlic Parmesan Fries	Coleslaw	German Potato Salad
Sauerkraut	Small Garden Salad	6
5	4	

 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  Vegetarian  Gluten-Free