


PORTAL

BRUNCH & LUNCH

Served until 3:00 PM

BEST TO SHARE

- FRIES**  **PLAIN 5.5**
HERBED GARLIC 6.5
BBQ - Served with Portal Sauce **6.5**
CURRY - Served with Cilantro Aioli **6.5**

- KNOTS** 
House-Made Dough, Garlic, Mozzarella and Ricotta
Cheese & Marinara
Single Order **6** Double Order **10.5**

- CHICKEN WINGS**
Served with Carrot & Celery Sticks & Blue Cheese Dressing
HOT or BBQ Six Pieces **8** Twelve Pieces **16**

- FRIED BRUSSELS SPROUTS** 
Savoy Cabbage, Mint, Honey, Lime, & Chili **10.5**

SALADS

- MIXED GREENS 7.5** 

- CLASSIC CAESAR**
Romaine, Croutons, Anchovies & Grana Padano **11**
Add: Grilled Chicken **4**, Fried Chicken **3**, Sub Kale **1**

- COBB**
Grilled Chicken Breast, Cherry Tomatoes, Blue Cheese
Crumbles, Boiled Egg, Bacon, Avocado, and Romaine on a
Large House-Made Tortilla, with Blue Cheese Dressing **15.5**


- PORK BELLY SALAD**
Frisee, Baby Spinach, Arugula, and Grana Padano, topped with
a Poached Egg **13.5**

PLATES

- PORTAL BURGER**
A Half Pound Beef Patty with White Cheddar, Grilled Onions,
Lettuce, & Portal Sauce served with French Fries or House
Salad **16.5**
Add: Fried Egg **2**, Bacon (2 Pieces) **4**, Avocado **3**

- BEYOND BURGER** 
Lettuce, Tomato, Pickles, & Onions with Chipotle Ketchup
served with French Fries or House Salad **16**

- GARBAGE BREAD**
House Made Stromboli, stuffed with Pepperoni, Italian
Sausage, and Cheese, served with Pesto & Marinara **16.5**

- BEYOND GARBAGE BREAD** 
Seasonal Vegetables and Beyond Sausage served with
Pesto & Marinara **18.5**

DAILY BRUNCH

SERVED DAILY UNTIL 3:00 PM

- PORTAL PLATE**
2 Eggs Any Style, Brunch Potatoes, Choice of Bacon or
Spicy Habanero Chicken Sausage **13**


- BREAKFAST SANDWICH**
Egg Any Style, Bacon, Lettuce, Tomato, Cheddar, on
Levain Bread & House Mixed Greens **12.5**
Add: Avocado **3**

- CHILAQUILES** 
2 Eggs Scrambled, Roasted Tomato Salsa, Tortilla Chips
Queso Fresco, Salsa Verde, Salsa Fresca, Black Beans,
Green Onions and Sour Cream **14**
Add: Carne Asada **6**

- CORNED BEEF HASH**
Two Eggs Any Style **13.5**

- MINI BURGERS** Pick Any Two: **14.5**
Add: Fried Egg **2**, Bacon (2 Pieces) **4**, Avocado **3**

FRIED CHICKEN - Jalapeño Slaw, Cilantro Aioli

-  **ROASTED VEGGIE** - Zucchini, Bell Peppers, Grilled
Onions, Mushrooms & Goat Cheese Pesto

SPINACH & CHEDDAR STUFFED ORGANIC TURKEY -
With Cilantro, Crispy Shallots, & Chipotle Mayo

WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY UNTIL 3:00 PM
(In Addition to Our Daily Brunch)

- STUFFED CHALLAH FRENCH TOAST** 
Caramelized Fruit & Ricotta Filling with Seasonal Fruit,
Whipped Cream, Butter and Maple Syrup **13.5**

- GCCB**
Housemade Biscuit topped with Fried Chicken, Mushroom
Gravy, 2 Eggs Any Style, and Brunch Potatoes **15**

- PORTAL BENEDICT** 
Two Poached Eggs, Grilled Polenta, Tomatoes, Hollandaise,
Basil, Brunch Potatoes **13.5**
Add: Ham **4**, Avocado **3**, Bacon (2 Pieces) **4**

- THE COWBOY**
Two Eggs Any Style, Served Over Grilled Polenta, with
Black Beans, Queso Fresco, and Green Onions, drenched
in a Tomato Chili Sauce **12.5**

- TEMPEH SCRAMBLE** 
Seasonal Vegetables, Goat Cheese & Brunch Potatoes **12.5**

LIGHTER COCKTAILS

Made with Wine Style Spirits

JARDESCA APERTIVA

36 Proof White Wine Blend with Ten Botanicals. On the Rocks 9

MR. PICKLES BLOODY MARY

Double Shot Petrov Reserve with our House Made Pickle Garnish, Celery Stalk, Lemon Slice & Seasoned Rim 10

MOSCOW MULE

Double Shot Petrov Reserve with Craft Ginger Beer and Lime 8

SCREWDRIIVER

Orange Juice with a Double Shot Petrov Reserve 8

GREYHOUND

Grapefruit Juice with a Double Shot Petrov Reserve 8

LEMONADE COCKTAIL

Double Shot Petrov Reserve with Craft Lemonade 8

HOT TODDY

Smooth Smoky Flavor of RJ Boone Wine Style Bourbon with Honey, Lemon Juice 7

KENTUCKY MULE

RJ Boone Wine Style Bourbon with Craft Ginger Beer & Lime 8

CIDERS

ON TAP (ROTATING CIDERS) 7

GOLDEN STATE GINGER GRASS

Made with Fresh-Pressed Apple Juice 7

GOLDEN STATE HARVEST SERIES

Small-Batch Limited Release Elder Tree Hard Cider 9

NON-ALCOHOLIC BEER

CLAUSTHALER AMBER 5

WINE SELECTIONS

POL CLEMENT ROSE (France)

Sparkling with Refreshing Favors of Red Currant
GLASS 10 BOTTLE 40

STORYPOINT CHARDONNAY (North Coast)

Aromas of Apple, Toasted Oak & Vanilla
GLASS 10 BOTTLE 40

RABBLE SAUVIGNON BLANC (Central Coast)

Vibrant Notes of Grapefruit, Lime, Melon, & Lemongrass
GLASS 10 BOTTLE 40

CANNONBALL CABERNET (Sonoma County)

Notes of Black Cherry, Berry Fruit and Chocolate & Vanilla
GLASS 11 BOTTLE 44

PARKER STATION PINOT NOIR (Central Coast)

Aromas of Black Cherry, Cola, Spice, Pepper & Cedar.
GLASS 11 BOTTLE 44

MIMOSAS

ORANGE, GRAPEFRUIT, OR CRANBERRY JUICE

GLASS 7 PITCHER 33

COFFEE & SODA

MODERN TIMES COFFEE 7

COLD BREW

NITRO COLD BREW

ALAMEDA POINT CRAFT SODA CO. 3

All Natural Small Batch Cane Sugar Sodas

GINGER BEER

ROOT BEER

COLA

LEMON LIME

CRANBERRY

LEMONADE

UNSWEETENED TEA

SPARKLING