



HAPPY HOUR MENU

Weekdays 3:00 - 6:00 pm
and 9:30 - 10:30 pm

BEST TO SHARE

- FRIES**  **PLAIN** 4
HERBED GARLIC 5
BBQ - Served with Portal Sauce 5
CURRY - Served with Cilantro Aioli 5

- KNOTS** 
House-Made Dough, Garlic, Mozzarella and Ricotta
Cheese & Marinara
Single Order 5 Double Order 9

CHICKEN WING SPECIAL

HOT or BBQ Six Pieces 6 Twelve Pieces 12

- FRIED BRUSSELS SPROUTS** 
Savoy Cabbage, Mint, Honey, Lime, & Chili 9

- TORTILLA CHIPS** 
House Salsa & House Tomatillo Salsa 7

- PICKLE PLATE** 
Organic, Local Vegetables, and an Egg 9

- CHARRED CAULIFLOWER** 
Queso Fresco, Chipotle Lime Aioli 7

- MIXED GREENS SALAD** 
Cherry Tomatoes, Lemon & Olive Oil 6

- GARBAGE BREAD**
House Made Stromboli, stuffed with Pepperoni, Italian
Sausage, and Cheese, served with Pesto & Marinara 14

- BEYOND GARBAGE BREAD** 
Seasonal Vegetables & Beyond Sausage served with
Pesto & Marinara 17.5

HAPPY HOUR MEAL

A Mini Burger of Your Choice Served with Any Style of
Frites, a Pickle, and a PBR Lager, Arnold Palmer,
Lemonade, or Iced Tea 10

Choose Your Favorite:

- 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

Add: Fried Egg 2, Bacon (2 Pieces) 4, Avocado 3

BURGERS

Add: Fried Egg 2, Bacon (2 Pieces) 4, Avocado 3

PORTAL BURGER

A Half Pound Beef Patty with White Cheddar, Grilled
Onions, Lettuce, & Portal Sauce served with French Fries
or House Salad 15.5

BEYOND BURGER

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

All Draft Beer: \$1 Off All Pitchers of Beer: \$4 Off

Happy Hour Pricing on Cocktails & Wine

(Drink Menu on Other Side)



happy hour

Drink Specials

LIGHTER COCKTAILS

Made with Wine Style Spirits

JARDESCA APERTIVA

36 Proof White Wine Blend with Ten Botanicals. On the Rocks **6**

MR. PICKLES BLOODY MARY

Double Shot Petrov Reserve with our House Made Pickle Garnish & Seasoned Rim **8**

MOSCOW MULE

Double Shot Petrov Reserve with Craft Ginger Beer and Lime **6**

SCREWDRIVER

Orange Juice with a Double Shot Petrov Reserve **6**

GREYHOUND

Grapefruit Juice with a Double Shot Petrov Reserve **6**

LEMONADE COCKTAIL

Double Shot Petrov Reserve with Craft Lemonade **6**

KENTUCKY MULE

RJ Boone Wine Style Bourbon with Craft Ginger Beer & Lime **6**

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 Flavors of Red Currant
GLASS **9** BOTTLE **40**

STORYPOINT CHARDONNAY (North Coast)

Aromas of Apple, Toasted Oak & Vanilla
GLASS **9** BOTTLE **40**

RABBLE SAUVIGNON BLANC (Central Coast)

Vibrant Notes of Grapefruit, Lime, Melon, & Lemongrass
GLASS **9** BOTTLE **40**

CANNONBALL CABERNET (Sonoma County)

Notes of Black Cherry, Berry Fruit and Chocolate & Vanilla
GLASS **10** BOTTLE **44**

PARKER STATION PINOT NOIR (Central Coast)

Aromas of Black Cherry, Cola, Spice, Pepper & Cedar.
GLASS **10** BOTTLE **44**

MIMOSAS

ORANGE, GRAPEFRUIT, OR CRANBERRY JUICE

GLASS **7** PITCHER **30**

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