

PORTSMITH

BENEDICTS + TOASTS

CRAB CAKE

BENEDICT \$14*

Jonah and Alaskan King Crab,
Poached Eggs, Old Bay

KING CRAB and EGGS \$18*

Everything English Muffin,
Hollandaise, Petit Salad

SWEET POTATO

BENEDICT \$12*

Black Beans, Sour Cream,
Salsa Verde, Poached Eggs

CALIFORNIAN \$10*

Avocado, Everything English Muffin,
Crispy Shallots, Radish Sprouts
Add Fried Egg +2 or King Crab +12

CHARRED OCTOPUS

BENEDICT \$14*

Spiced Potato Cake,
Preserved Tomato, Sautéed Spinach

PORK BELLY TOAST

\$14*

Pinto Beans, Queso Fresco,
Avocado Puree, Sunny Side Egg

RAW + LIGHTLY COOKED

SHUCKED OYSTERS | \$18/half dozen*

Kombucha Mignonette, Traditional Cocktail Sauce

TUNA TARTARE | \$15*

Umami Shrub, Cilantro, Market Chilies

CHARRED SHRIMP COCKTAIL | \$14

Two U-6 Tiger Shrimp, Traditional Cocktail Sauce, Horseradish

HERB CURED LOX & BAGEL | \$17*

Loc Duart Salmon, Cipollini Onions, Capers, Cream Cheese

SWORDFISH PASTRAMI | \$12

Pumpernickel Rye Toast, Whole Grain Mustard, Sauerkraut

KING CRAB BUN | \$18*

Bao Bun, Brown Butter, Fines Herbes

BRUNCH

PORTSMITH TRADITIONAL | \$14*

Two Eggs, Breakfast Potatoes, Charred Tomatoes and Chutney
Choice of Bacon, Chicken Sausage, or Fried Fish
Choice of English Muffin, Sourdough, or White Toast

BREAKFAST BURRITO | \$14*

Served Cali Style with Ivan's Chorizo, Scrambled Eggs and Salsa Roja

RIVER NORTH OMELETTE | \$15*

Kale, Anaheim Chilies, Brussels Sprouts, White Cheddar. Served with
Breakfast Potatoes

FRIED FISH and WAFFLE | \$16*

Classic Tartar Sauce, Dark Matter Maple Syrup

BLUEBERRY PANCAKES | \$12

Lemon Zest, Pure Maple Syrup

PUMPKIN MUFFIN FRENCH TOAST | \$10

Cinnamon Whipped Cream, Candied Pecans, Caramel Sauce

DOUBLE CHEESEBURGER | \$12

American Cheese, Fried Pickles, Spicy Tomato Relish,
French Fries

DANICA'S FRIED CHICKEN SANDWICH | \$12

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

TONKOTSU MUSSELS | \$18*

Poached Egg, Shiitake Mushrooms, Ramen Noodles

AHI TUNA and AVOCADO | \$28*

Romesco, Lemon Oil

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

COFFEE + TEA + JUICE

SMOOTHIE | \$7

Purple Berry or Banana & Peanut Butter

DARK MATTER COFFEE

The Leviathan Blend Coffee | 4.50

Japanese Style Iced Coffee | 5

Unicorn Blood Espresso Roast | 5

Latte | 5

Cappuccino | 5

RARE TEA CELLARS

Chamomile Citron | 6

Wild Elderflower | 6

Passion-Fruit Green Dream | 6

Emperor's Dragon-Well | 6

English Breakfast | 6

JUICE BAR

Orange | 6

Grapefruit | 6

Sparkling Mango Nectar | 6

BLOODY MARY and BUBBLES

CLASSIC BLOODY MARY | \$11

Vodka, Celery, Charred Tomato, Dehydrated Cucumber,
Old Bay, Mint

SUNSHINE MARY | \$12

Gin, Natural Blonde Bloody Mary Mix, Kimchi Oil, Thai Basil

PORTSMITH MICHELADA | \$10

Corona Light, Shishito Pepper, Togarashi. Add Tequila +5

BOTTOMLESS BUBBLES | \$20

Orange Juice, Seasonal Puree, Spirit Dropper
(minimum 2 people, 2 hour limit)

JOIN US FOR
HAPPY HOUR

MONDAY - FRIDAY
4PM - 6PM



PORTSMITH

SPECIALTY COCKTAILS

ALL \$13

SECRETS FROM THE LIBRA

White Rum, Grapefruit,
Angostura Soda, Libra Bitters

THE PERFECT STORM

Tequila, Green Chartreuse,
Crème de Violette, Lime

SCOTTISH WATERS

Botanist Scottish Gin,
Glenfiddich, Olive Brine, Lemon

PRIZE MONEY

Rittenhouse Rye, Cynar, Orange,
Star Anise Infused Cherry Heering

SPARKLING

2015 Prosecco, **SCARPETTA**,
Veneto ITA | 12/48

2015 Brut Rose, **GERARD BERTRAND**,
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,
Champagne, FRA | 115

2010 Special Club, **PIERRE GIMONNET & FILS**,
Champagne FRA | 195

2004 Brut, **DOM PERIGNON**,
Champagne, FRA | 450

ROSÉ

2017 Rosé, **L'OSTAL CAZES**,
Languedoc-Roussillon, FRA | 12/48

2017 Rosé, **MATTHIASSEN**,
CA | 15/60

RED

2016 Gamay, **JEAN-PAUL DUBOST**, Brouilly,
Beaujolais, FRA | 15/60

2016 Pinot Noir, **RAEBURN**,
Russian River Valley, CA | 15/60

2015 Malbec, **TOMERO**,
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,
CA | 10/40

2015 Pinot Noir, **EVEHAM WOOD**,
Eola-Amity Hills, OR | 70

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,
Russian River Valley, CA | 80

2015 Zinfandel, **RIDGE**, East Bench
Sonoma County, CA | 75

2012 Syrah, **HEDGES**,
Red Mountain, WA | 75

2015 Cabernet Franc, **DOMAINE DOZON**, Chinon
Loire, FRA | 52

2012 Barolo, **DAMILANO**, Lecinquevigne
Piedmont, ITA | 90

2014 Cabernet Sauvignon, **MATTHIASSEN**
Napa Valley, CA | 135

2014 Cabernet Sauvignon, **CAYMUS**,
Napa Valley, CA | 150

WHITE

2016 Assyrtiko, **TSILILI**,
Thessaly, GRC | 10/40

2016 Pinot Grigio, **ELENA WALCH**,
Alto Adige, ITA | 10/40

2016 Chardonnay, **ALEXANDER VALLEY VINEYARD**,
CA | 10/40

2016 Chablis, **DANIEL DAMPT**,
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift
Rheinhessen, GER | 8/32

2015 Chardonnay, **JORDAN**,
Russian River, CA | 72

2016 Grüner Veltliner, **WEINGUT BERHNARD OTT**,
Niederosterreich, AUT | 56

2016 Gewurztraminer, **ELENA WALCH**,
Alto Adige, ITA | 56

2016 Sancerre, **DOMAINE DU NOZAY**,
Loire Valley, FRA | 65

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon
La Ciboise Blanc, Rhone, FRA | 40

2015 Blend, **GOODFELLOW**, Matello Whistling Ridge
Willamette, OR | 45

BEER

VANDERMILL HARD CIDER | 8
Hard Cider - 7% - Michigan - 16 oz

DRAGON'S MILK | 10
Aged Imperial Stout - 11% - Michigan - 12 oz

DELIRIUM TREMENS | 12
Strong Pale Ale - 8.5% - Belgium - 12 oz

BELL'S TWO HEARTED | 8
American IPA - 7% - Michigan - 12 oz

REVOLUTION FIST CITY | 7
Pale Ale - 5.5% - Illinois - 12 oz

3 FLOYD'S ALPHA KING | 8
American Pale Ale - 6.7% - Indiana - 12 oz

RAVINIA BREWING "FOUR SHORE" | 7
Belgian Style White Ale - 4.5% - Illinois - 12 oz

OFF COLOR TROUBLESOME | 8
Gose - 4.3% - Illinois - 12 oz

RODENBACH CLASSIC | 8
Flanders Red Ale - 5.2% - Belgium - 12 oz

STELLA ARTOIS | 7
Pale Lager - 5.2% - Belgium - 12 oz

CORONA LIGHT | 7

AMSTEL LIGHT | 7

MILLER HIGH LIFE | 5