

PORTSMITH

BRUNCH MENU

BRUNCH COCKTAILS

CLASSIC BLOODY MARY | 11

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

BOTTOMLESS BUBBLES | 20

Orange Juice, Seasonal Puree, Spirit Dropper (Two hour limit)

SUNSHINE MARY | 12

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

RAW + LIGHTLY COOKED

SHUCKED OYSTERS | 18/half dozen*

Kombucha Mignonette, Cocktail Sauce

TUNA TARTARE | 15*

Umami Shrub, Cilantro, Market Chilies

CHARRED SHRIMP COCKTAIL | 26

Six U-12 Tiger Shrimp, Cocktail Sauce

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

CLASSIC OMELETTE | 14*

Choice of Sliced Ham or Chopped Bacon, Mushrooms, and White Cheddar. Served with Breakfast Potatoes

CRAB CAKE BENEDICT | 14

Jonah and Alaskan King Crab, Poached Eggs, Old Bay

CALIFORNIAN | 10*

Avocado on an Everything English Muffin with Crispy Shallots, and Radish Sprouts. Add Fried Egg +2, Add King Crab +12

BLUEBERRY PANCAKES | 12

Lemon Zest, Pure Maple Syrup

SMOKED TURKEY CLUB | 14

Bacon, Avocado, Heirloom Tomato, Dijonnaise, Toasted Sourdough, Potato Chips

DOUBLE CHEESEBURGER | 14*

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

FRIED CHICKEN SANDWICH | 14

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

COFFEE + TEA + JUICE

SMOOTHIE | 7

Purple Berry
Banana & Peanut Butter
Green Apple & Avocado

DARK MATTER COFFEE

The Leviathan Blend Coffee | 4.50
Japanese Style Iced Coffee | 5
Unicorn Blood Espresso Roast | 5
Latte | 5
Cappuccino | 5

RISHI TEAS

Chamomile Medley | 6
Hibiscus Berry | 6
Jade Cloud | 6
English Breakfast | 6

JUICE BAR

Orange | 6
Grapefruit | 6
Sparkling Mango Nectar | 6

PORTSMITH CARES

PORTSMITH IS A PROUD COLLABORATOR WITH SHEDD AQUARIUM AND THEIR SUSTAINABLE SEAFOOD PROGRAM

JOIN US FOR HAPPY HOUR

TUESDAY - FRIDAY



SPECIALTY COCKTAILS

ALL \$13

CAPE CITY
Gin, Cachaça,
Coconut Water, Habanero

BLACKBERRY BRAMBLE
Kentucky Straight Bourbon,
Blackberry, Thyme

STORM SMITH
Dark Rum, Mint,
Ginger Beer

B-SIDE
Ketel One Botanical
Grapefruit & Rose, Hibiscus,
Right Bee Cider

SPARKLING

NV Prosecco, **TENUTA SANTOMÈ**,
Veneto ITA | 12/48

2017 Brut Rose, **GERARD BERTRAND**,
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER HEIDSIECK**,
Champagne, FRA | 88

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

2006 Brut, **DOM PERIGNON**,
Champagne, FRA | 450

ROSÉ

2018 Rosé, **BIELER**, Cuvee Sabine
Provence, FRA | 12/48

2018 Rosé, **PALA**, Isola dei Nuraghi Silenzi
Sardinia, ITA | 48

WHITE

2017 Pinot Grigio, **TERRA VIVA**,
Veneto, ITA | 9/36

2017 Chardonnay, **SONOMA-CUTRER VINEYARDS**,
CA | 15/60

2017 Chablis, **DANIEL DAMPT**,
Burgundy, FRA | 15/60

2018 Sauvignon Blanc, **GERARD BERTRAND**, Perles
Languedoc-Roussillon, FRA | 12/48

2017 Assyrtiko, **TSILILI**,
Thessaly, GRC | 40

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

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

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

2018 Gewurztraminer, **ELENA WALCH**,
Alto Adige, ITA | 56

2016 Sancerre, **FRANÇOIS LE SAINT**, Calcaire
Loire Valley, FRA | 52

2017 Muscadet, **MARC OLLIVIER**, Gras Mutons
Loire Valley, FRA | 40

2017 Blend, **GOODFELLOW**, Matello Whistling Ridge
Willamette, OR | 40

RED

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

2017 Malbec, **TOMERO**,
Valle de Uco, ARG | 10/40

2017 Cabernet Sauvignon, **THOMAS HENRY**,
CA | 10/40

2015 Gamay, **GIULLOT-BROUX**, Macon-Cruzille
Burgundy, FRA | 48

2015 Pinot Noir, **BOEDECKER CELLARS**
Willamette Valley, OR | 62

2014 Pinot Noir, **EN ROUTE**, Les Pommiers,
Russian River Valley, CA | 120

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

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

2013 Amarone della Volpolicella, **MONTE ZOVO**
Veneto, ITA | 90

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

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

BEER

MILLER HIGH LIFE | 5

MILLER LITE | 5

AMSTEL LIGHT | 7

CORONA LIGHT | 7

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

REVOLUTION EUGENE PORTER | 7
Robust Porter - 6.8% - Illinois - 12 oz

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

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

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

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

RIGHT BEE CIDER | 8
Hard Cider - 6% - Illinois - 12 oz

3 FLOYD'S ALPHA KING | 10
American Pale Ale - 6.7% - Indiana - 16 oz