

the shop by porter

café menu

		8oz	12oz	16oz	
coffee	espresso	4.00			
	americano	4.75	5.25	5.75	
	macchiato	5.00			
	cortado	4.75			
	cappuccino	5.00	5.50	6.00	
	latte	5.00	5.50	6.00	
	mocha	5.75	6.25	6.75	
	cold brew		4.75	5.25	
		extra shot: .75			
		alternative milks: soy (.50), oat (1.00), cream (.50)			
	syrups: vanilla, sf vanilla, hazelnut, almond, caramel (.50)				
tea	rishi tea	3.50	4.00	4.50	
	earl grey				
	golden triangle breakfast				
	turmeric lemon				
	daily green				
	london fog	5.00	5.50	6.00	

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food menu

snacks	chips - 2
	soft boiled egg, kari kari chili crisp - 3
	marcona almonds - 4
	marinated olives - 5
	gildas: boquerón, piparra, olive - 5
	house focaccia, extra virgin olive oil, salt - 5
dips	served with house focaccia
	caramelized leek, feta, yogurt, mint - 12
	muhammara, walnuts, cilantro - 12
	olive tapenade, manzanilla, kalamata - 12
	one of each - 13
toasts	served on baguette, three pieces
	smoked sardine, whole grain mustard, pickles, red onion - 11
	jamon serrano, mahon cheese, dijon aioli, piparras relish, pickled red onions* - 12
	mushroom escabeche, chive ricotta, salsa verde - 11
salads	celery, dates, walnuts, manchego, sherry vinaigrette - 10
	gem lettuce, radishes, anchovy vinaigrette, toasted pine nuts, herb breadcrumbs - 12
	add marinated white anchovies - 4 add smoked sardines - 5

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

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bar menu

cocktails

grassy knoll - 15
bison-grass vodka, patxaran (basque sloe berry liqueur), lime, bubbles. *a french 75-esque remix*

home breuer - 14
amontillado & px, orange vermouth, lemon, cider. *kinda like a whiskey sour*

crown juhl - 11
white port, gentiane aperitif, dry vermouth, bergamot bitters. *light, bright, slightly bitter stirred cocktail*

eames to kill - 14
scotch, oloroso sherry, molè bitters, spiced pineapple cordial. *smoky, playful, and a little broody*

lowen behold - 10
fino, rhubarb, fennel seed, tonic, lemon. *a springtime collins*

aalto-gether now - 13
aged rum, palo cortado, maraschino, angostura & orange bitters. *a new fashioning of an old-fashioned*

no-abv cocktails

eames to stun - 12
pathfinder non-alcoholic amaro, pineapple cordial, lime, molè bitters.

lowen slow - 11
new london light non-alcoholic 'gin', rhubarb, fennel seed, tonic.

risom shine - 10
mint, orange blossom, lemon, bubbly water.

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bar menu

glass pours

gregoletto prosecco "sui lieviti" glera (bubbles), treviso, italy - \$12

david hill "discovery" pinot gris (still rosé), tualitin hills, oregon - \$13

thillardon petnat gamay (bubbly rosé), beaujolais, france - \$15

field recordings SKINS zinfandel (orange wine), central coast, california - \$15

old westminster "blinded by the light" white piquette (low ABV, slightly fizzy), westminster, maryland - \$15

pardas "rupestris" xarel-lo/malvasia de sitges (white), peñedes, spain - \$9

domaine léon boesch edelzwicker (white), alsace, france - \$12

espera "castelão" castelão (red), lisboa, portugal - \$11

juliénnas "cuvee tradition" gamay (red), beaujolais, france - \$14

dominique andiran "magnus" merlot/tannat 2019 (red), VDF gascogne, france - \$13

* \$20 corkage for all retail bottles

draught

son of man basque-style cider - 5oz / \$7

menabrea bianda blonde lager - 12oz / \$5

communita kombucha - 12oz / \$5

timber city apple-hibiscus ginger beer - 12oz / \$5

timber city ginger beer - 12oz / \$5

sodas

casamara club non-alcoholic sparkling amaro sodas:

alta (light bitter aperitivo), **onda** (wild lemon), **como** (bitter orange), or **sera** (grapefruit spritz) - 12oz bottle / \$5