

the shop by porter

1201 2nd ave, seattle WA 98102 | open tues-fri, 9-7 | <https://porter.works> | [insta @porter.works](https://www.instagram.com/porter.works)

café

		8oz	12oz	16oz
coffee	espresso	4.00		
	americano	4.75	5.25	5.75
	macchiato	4.75		
	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	5.75
	chai	4.75	5.25	5.75
	hot chocolate	3.50	4.00	4.50
	extra shot: .75			
	alternative milks: soy (.50), oat (1.00)			
	syrops: vanilla, sf vanilla, hazelnut, almond, caramel, blackberry, lavender, coconut (.50) cardamom (1.00)			
tea	rishi tea	3.50	4.00	4.50
	earl grey			
	golden triangle breakfast			
	chamomile			
	daily green			
	london fog	5.00	5.50	6.00

food

snacks	chips - \$2
	soft boiled egg , kari kari chili crisp - \$3
	marcona almonds , fried and salted - \$4
	marinated olives - \$5
	pickles - \$5
	butter date - \$4
	house focaccia , extra virgin olive oil, salt - \$5
sandwiches	served on house focaccia with a side of pickles and chips
	sardine: spanish tins, house mustard, pickled red onion, aioli - \$18
	jamon: serrano ham*, mahon cheese, dijon aioli, piparra pepper relish - \$17
	rotating veggie: \$15
salad	market salad: market greens, seasonal garnishes, rotating vinaigrette - \$10
	add marinated white anchovies - \$3
	add smoked sardines - \$4
	add soft boiled egg - \$2

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

porter family meal - market price

have you eaten lunch today? we offer our team of employees a balanced, family-style meal each day to keep them going in the office. join us and have a plate, inspired by the season and sourced from Pike Place Market + other quality local vendors.

bar

bubbles	beatrice + pascal lambert, cabernet franc , chinon, france - \$16
	matteo correggia, arneis , piedmont, italy - \$14
white	arnaud lambert, chenin blanc , loire valley, france - \$16
	francesco brigatti vespolina , alto piemonte, italy - \$15
red	gaspard pinot noir , touraine, france - \$14
	clos siguier malbec , cahors, france - \$13
	henri milan rosé , provence, france - \$14
orange/rosé	the marigny piquette (low ABV/kinda fizzy & pink). willamette valley, oregon - \$12
	grape abduction orange wine , stajerska, slovenia - \$11
	* \$20 corkage for all retail bottles
draught/can	ramona wine spritzers (blood orange or meyer lemon) - \$5 / can
	son of man basque-style cider - 12oz / \$7
	menabrea lager - 15oz / \$7
	brasserie de la senne belgian ale - 15oz / \$8
	stoup red ale - 15oz / \$8
	stoup porter - 15oz / \$8
n/a draught	communita kombucha - 12oz / \$5
	timber city ginger beer (regular or seasonal) - 12oz / \$5
cocktails	grassy knoll - \$15
	gin, patxaran (basque sloe berry liqueur), lime, bubbles. <i>a french 75-esque remix</i>
no-abv	rohde soda - \$14
	mezcal, manzanilla sherry, lime soda, cucumber bitters. <i>a zesty lil pick-me-up (contains caffeine)</i>
	crown juhl - \$11
	white port, gentiane aperitif, dry vermouth, bergamot bitters. <i>light, bright, slightly bitter stirred cocktail</i>
	halabaloo - \$14
	scotch, fancy banana liqueur, oloroso sherry, black walnut bitters. <i>like eating banana bread around a campfire</i>
	wright of passage - \$15
	jamaican rum, cerasum (cherry + cherry blossom apertivo), vermouth, lime. <i>a cheeky dry daquiri</i>
	eames to stun - \$12
	pathfinder non-alcoholic amaro, passionfruit syrup, lime, molè bitters.
	phony negroni (btl) - \$7
	casamara club non-alcoholic sparkling amaro sodas:
	alta (light bitter aperitivo), onda (wild lemon), como (bitter orange), or sera (grapefruit spritz) - 12oz bottle / \$5
	mexican coke - \$3
	mango or mandarin jarritos - \$3
	teem lime soda - \$3