

HAPPY HOUR

Mon ~ All Night & Tues – Fri ~ 4pm to 7pm

\$5 drinks & \$4 eats

&

Angel's Share

15% of Tasting Sales benefit Non-Profits:

This Week: *International Green Shield*

UPCOMING EVENTS (Join Our Email List for Advance Notice)

Thursday Nights ~ \$10 off bottles served

“Lioco” Wine Tasting (\$10)

with Winemakers Kevin O’Conner & Matt Licklider

Thursday, July 29 from 7 – 9pm

“Wine Woof Wednesday” on the Patio

Free Dogwalking with purchase

Wednesday, August 4 from 7 – 9pm

“Tablas Creek” Wine Tasting (\$10)

Saturday, August 7 from 6 – 8pm

“Rhône Rangers” Wine Party

Sunday, August 8 from 5 – 7pm



OPEN

MONDAY – FRIDAY : 4pm to closing

SATURDAY & SUNDAY : 2pm to closing

104 Santa Monica Blvd
Santa Monica, CA 90401
310.393.7693

www.portal.com

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toothpick

Bar Nuts 5

Warm mixed nuts, cayenne, herb butter, brown sugar, hint of vanilla

Olives 5

House-marinated mixed olives

Housemade Hummus 6

With pita, breadsticks

Chocolate & Belgian Bleu Toast 8

Patricia Tsai's ChocoVivo[®]
Grevenbroecker, blood orange evoo

Duck Rillettes 7

Blackberries, cornichons, crostini

Spanakopita 8

Spinach, feta, red onion, phyllo

Pork Belly Sandwich 9

Pineapple-Burgundy braised
Niman Ranch pork belly, arugula,
Zamarano, baguette

Lamb Kofta 10

Niman Ranch Lamb skewers (5),
tzatziki

Mini Kobe Dogs 8

Platter of Kobe Wagyu mini dogs,
mustard, ketchup, cornichons

Burrata Bar 10

Burrata alla panna, tomato, fig
compote, pesto, crostini

fork

Manchego Salad 10

Arugula, manchego, candied walnuts,
apples, dried cranberries, dates,
walnut vinaigrette

Goat Cheese and Berry Salad 11

Baby mixed greens, *Laura Chenel* goat
cheese, farmer's market berries,
yuzu vinaigrette

Gyro 10

Pita wrapped seasoned lamb
meatballs, hummus, feta, red onion,
tomato, tzatziki

Ultimate Sliders and Tots 12

Niman Ranch Lamb Sliders (2), King's
Hawaiian Sweet Rolls, Humboldt Fog,
red onion confit, fig compote,
arugula, tater tots, chipotle aioli

Truffle Mac & Cheese 11

Gruyere, cheddar, boschetto tartufo,
parmesan bread crumbs

Fig and Burrata Flatbread 17

Full of Life Flatbread, figs, burrata
alla panna, red onion

Garlic Whistle Flatbread 14

Full of Life Flatbread, garlic whistles,
bacon, goat cheese, garlic chips

Charcuterie Bar 14

Prosciutto, assorted Creminelli
Salumi, fresh mozzarella, crostini

knife

Cheese from *Andrew's Cheese Shop*[®]
2 for \$10; 3 for \$12

Soft

Purple Haze goat/herbal/california

Minuet goat/creamy/california

Seastack cow/earthy/washington

Brillat-Savarin cow/triple cream/france

Piccolo cow/tangy/california

St. Pete's cow/crumblly blue/minnesota

Grevenbroecker cow/intense blue/belgium

Firm

Winchester cow/sharp gouda/california

Zamorano sheep/nutty/spain

Midnight Moon goat/smooth/california

Scharfe Maxx cow/alpine/switzerland

Avonlea cow/buttery cheddar/canada

Mahon cow/sharp & salty/spain

Truckle Beer cow/pungent/vermont

spoon

Brownie à la Mode 6

Organic mint chip ice cream, brownie,
chocolate sauce, chocolate Pocky

Tokaji Ice Cream 4

Straus organic ice cream. Vanilla or
Chocolate with *Tokaji Aszú* drizzle

Strawberry Shortcake 6

Buttermilk biscuit, organic strawberries,
strawberry whipped cream

Old Rasputin Float 5

Stout poured over Straus Vanilla Ice Cream