

PORTERS

BAR and GRILL

SERVING BOSTON SINCE 2000

APPETIZERS

CHICKEN WINGS

with one accompanying sauce 13.99

// NY-style Buffalo with homemade chunky bleu cheese

// Caribbean jerk dry rub with horseradish ranch

// Sweet Baby Ray's BBQ with homemade chunky bleu cheese

// House-specialty soy sauce with horseradish ranch

BONELESS CHICKEN TENDERS

with your choice of one sauce 9.99

// NY-style Buffalo with homemade chunky bleu cheese

// Sweet Baby Ray's BBQ with homemade chunky bleu cheese

// House-specialty soy sauce with horseradish ranch

// Plain with homemade honey mustard on the side

BRUSCHETTA

Fresh mozzarella tossed with chopped tomatoes and fresh basil atop grilled french bread 6.99

MEDITERRANEAN PLATE

Warm oven-baked pita toasts served with pureed roasted red pepper hummus and cucumber tzatziki. Perfect for dipping. Accompanied by marinated Greek olives and roasted red peppers 8.99

CALAMARI

Lightly floured flash-fried calamari, with side of fresh basil and tomatoes, served over a chipotle aioli drizzle 12.99

BELGIAN-STYLE FRIES

Twice-cooked, crispy shoestring french fries served with three house specialty dipping sauces — balsamic aioli, spicy chipotle ketchup, and house special spicy BBQ sauce 7.99

RED BLISS POTATOES

Cisco Ale-battered flash fried red bliss potato quarters topped with homemade chunky bleu cheese dressing and Cajun seasoning 7.99

FRIED PICKLE SPEARS

Cisco Ale-battered fried pickle spears served with three house specialty dipping sauces: horseradish ranch, spicy chipotle aioli, and balsamic aioli 7.99

CAJUN BLACKENED AHI TUNA TACOS

Two medium-rare Cajun-blackened Ahi tuna tacos with shredded red and white cabbage and spicy chipotle aioli 12.99

SIDE OF SWEET POTATO FRIES 7.99

SIDE OF ONION RINGS 7.99

SIDE OF FRIES 6.99

SIDE OF WAFFLE CUT CHIPS 6.99

// Before placing your order, please inform your server if anyone in your party has a food allergy

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

// Additional dressings or sauces may be subject to a 0.25 charge

// Pricing is for in-house dining only - to go or delivery pricing may vary

SOUPS

N.E. CLAM CHOWDER 9.99 (add a bread bowl 1.50)

SOUP OF THE DAY 7.99 (add a bread bowl 1.50)

SALADS served with your choice of dressing

HOUSE SALAD

Romaine hearts, tomatoes, sliced cucumbers, red onion, and herbed croutons 6.99

CHICKEN CAESAR SALAD

Grilled boneless chicken breast sliced over romaine hearts with parmesan cheese, Caesar dressing, and herb croutons 10.99

// Suggestion make it Buffalo chicken

GREEK SALAD

Romaine hearts with fresh feta cheese, kalamata olives, tomatoes, and red onion served with Greek dressing 9.99

ADD TO ANY SALAD

// Chicken ADD 3.50 // Buffalo Chicken ADD 3.50 // Cajun Chicken ADD 3.50

// Steak Tips ADD 8.00 // Rare Ahi Tuna ADD 5.00

DRESSING CHOICES

// Porters house balsamic vinaigrette // Zesty Italian // Greek

// Caesar // Ranch // Lemon basil olive oil // Honey mustard

// Horseradish ranch // Homemade chunky bleu cheese

DINNER SALADS

CHICKEN CHOPPED DINNER SALAD

Romaine hearts with seasoned chicken, carrots, celery, cucumbers, bacon, and gouda cheese chopped together with a side of Porters' house balsamic dressing, topped with grape tomatoes and parmesan 11.99

CAJUN CHICKEN SPINACH DINNER SALAD

Grilled Cajun-spiced chicken breast, sliced and served with sweet roasted red peppers over fresh spinach, with feta and Porters' fresh lemon basil olive oil dressing 11.99

TACO SALAD WITH BEEF OR CHICKEN

Romaine hearts, tomatoes, red onions, and deep-fried tortilla strips with shredded cheese, spicy ranch dressing, and guacamole. Choice of spiced ground beef or Cajun-spiced chicken 11.99

THIN CRUST FLATBREAD PIZZA

6"X12" FLATBREAD

MEAT LOVERS

Pepperoni and sausage with mozzarella and marinara sauce 9.99

MARGHERITA

With mozzarella cheese, thinly sliced tomatoes, fresh basil, olive oil, and marinara sauce 7.99

BUFFALO CHICKEN

Crispy Buffalo chicken, mozzarella cheese, and bleu cheese with our NY-style Buffalo wing sauce 9.99

BUILD YOUR OWN

Plain pizza starting at 7.99

Add-ons: * mushroom, peppers, onion, roasted red pepper, garlic, fresh basil, buffalo mozzarella, spinach .75 * sausage, pepperoni, chicken 1.00

Gluten Free Dough Available add 4.00

PORTERS FAVORITE

PORTERS

BAR and GRILL

JOIN US FOR TRIVIA EVERY TUESDAY NIGHT AT 7:30PM

SANDWICHES

All sandwiches are served with waffle chips

GRILLED CHICKEN ON FOCACCIA

Grilled chicken breast with smoked gouda cheese, lettuce, tomato, onion, and herbed mayo, served on focaccia bread 12.99

TURKEY ROLL-UP/WRAP 🍷

Fresh sliced baked turkey breast with bacon and swiss cheese, served in a tortilla wrap with cranberry sauce and sour cream on the side for dipping 12.99

TUNA MELT WITH BACON AND CHEDDAR 🍷

Tuna salad with crispy bacon and cheddar cheese oven melted on marble rye bread 11.99

BBQ CHICKEN SANDWICH

Grilled chicken breast with Sweet Baby Ray's BBQ Sauce, cheddar cheese, bacon, lettuce, tomato, and onion, served on a brioche bun with a side of cole slaw 12.99

PULLED PORK SANDWICH 🍷

Slow-roasted pulled pork smothered in Sweet Baby Ray's BBQ Sauce, with red onion, cole slaw and cheddar cheese served on a sourdough bun 14.99

CUBANO SANDWICH 🍷

Sliced smoked turkey breast, slow roasted pulled pork, swiss cheese, and zesty chipotle aioli, served on a pressed french roll 14.99

CAJUN GRILLED CHICKEN ROLL-UP/WRAP

Cajun-seasoned grilled chicken breast with chipotle mayo, lettuce, tomato, onion, and sweet roasted red peppers, served in a tortilla wrap 12.99

VEGGIE "GYRO" WRAP

Veggie burger with tzatziki sauce, sliced onions, tomatoes, and cucumbers, served in a tortilla wrap 11.99

SUBSTITUTE FRIES FOR 50 CENTS OR

ONION RINGS OR SWEET POTATO FRIES FOR 75 CENTS

DRAFT BEERS

GUINNESS
HARPOON IPA
ALLAGASH WHITE
CISCO WHALE'S TALE PALE ALE
DOWNEAST ORIGINAL CIDER
// ROTATING IPA CRAFT BREW
// ROTATING "DOUBLE" IPA CRAFT BREW
// ROTATING REGIONAL CRAFT-BREWED PILSNER
// ROTATING SEASONAL/REGIONAL CRAFT BREW

TROEGS HOPBACK AMBER
FIDDLEHEAD IPA
PORTERS' PORTER
(Seasonal)

BOTTLED BEERS

BUDWEISER
BUD LIGHT
MICHELOB ULTRA
MILLER LITE
AMSTEL LIGHT
COORS LIGHT
MILLER HIGH LIFE
SAM ADAMS LAGER
SAM ADAMS LIGHT
CORONA

MAGNERS CIDER (20oz)

16OZ CANS
NARRAGANSETT
HEINEKEN
STELLA ARTOIS
NIGHT SHIFT IPA
IPSWICH 1620

ask your server about our rotating gluten free and non-alcoholic beers

FOUNTAIN DRINKS (FREE REFILLS):

// PEPSI // DIET PEPSI // SIERRA MIST // LEMONADE // ICED TEA // GINGER ALE

// CRANBERRY JUICE // SOBE LIFE WATER (0 CAL)

BURGERS

All burgers are served with shoestring fries
Substitute a veggie burger

BOSTON'S BEST BURGER* 🍷

Porters' award-winning 1/2 lb burger, cooked to order, garnished with red onion, lettuce, and tomato - with your choice of cheese 10.99

// sautéed mushroom ADD .75 // two slices of bacon ADD 1.25 // sautéed onions ADD .75

CHOICE OF:

// cheddar // swiss // american // pepper jack // smoked gouda // crumbled bleu cheese

SMOKEY BURGER*

Porters' award-winning 1/2 lb burger, cooked to order and topped with smoked gouda cheese, roasted balsamic onions, and bacon 12.99

SPICY BUFFALO BURGER*

Porters' award-winning 1/2 lb burger, cooked to order and basted in our buffalo wing sauce, topped with crumbled bleu cheese, and garnished with red onion, lettuce, and tomato 12.99

PORTERS BBQ BURGER*

Porters' award-winning 1/2 lb burger, cooked to order with Sweet Baby Ray's BBQ sauce, topped with cheddar cheese, bacon, and garnished with beer battered onion rings 12.99

JALAPENO BURGER* 🍷

Porters' award-winning 1/2 lb burger, cooked to order and topped with pepper jack cheese, a grilled, fresh jalapeno, guacamole, and garnished with red onion, lettuce, and tomato 12.99

STEAKHOUSE BURGER*

Porters' award-winning 1/2 lb burger, cooked to order and topped with crumbled bleu cheese, bacon, red onion, lettuce, and tomato on a sourdough bun 12.99

SUBSTITUTE ONION RINGS OR SWEET POTATO FRIES FOR 75 CENTS

ENTREE

Add a small house salad as a starter 1.00

FISH TACOS

Two soft tacos: Cisco Ale-battered cod with shredded red and white cabbage and chipotle-spiced aioli in a flour tortilla. With french fries and guacamole on the side 12.99

MARINATED STEAK TIPS* 🍷

Flame-grilled steak tips in a chipotle pepper marinade and cooked to order 17.99

CHOICE OF:

// Served with fresh cole slaw and onion rings

// Served over seasoned rice with sautéed onions, mushrooms, and peppers

TERIYAKI AHI TUNA*

Teriyaki glazed grilled Ahi tuna 7oz, served over seasoned rice 14.99

CLASSIC FISH & CHIPS 🍷

Cisco Ale-battered cod fillets, served over french fries with homemade tartar sauce, fresh cole slaw, and lemon wedge (malt vinegar recommended) 14.99

WHITE WINE BY THE GLASS

House White Blend
Chardonnay
Pinot Grigio
Sauvignon Blanc
Rose
House Prosecco

RED WINE BY THE GLASS

House Red Blend
Pinot Noir
Malbec
Cabernet Sauvignon

OTHER BEVERAGES:

// ROOT BEER // CUCUMBER SELTZER // MILK // OJ

🍷 PORTERS FAVORITE