

# PORTSMITH

## BREAKFAST MENU

### QUICK SERVICE

**HAM & CHEESE DANISH**  
\$5.75

**BUTTER CROISSANT**  
\$4.75

**PAIN AU CHOCOLATE**  
\$4.75

**DOUGHNUTS**  
\$3.50  
Daily Selection

**CINNAMON CRUNCH  
MUFFIN**  
\$3.50

**LEMON & POPPY SEED  
MUFFIN**  
\$3.50

### BREAKFAST

**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

**SWEET POTATO BENEDICT | \$12\***  
Black Beans, Sour Cream, Salsa Verde, Poached Eggs

**CALIFORNIAN | \$10\***  
Avocado on an Everything English Muffin with Crispy Shallots,  
and Radish Sprouts. Add Fried Egg +2, Add King Crab +12

**KING CRAB AND EGGS | \$18\***  
Everything English Muffin, Hollandaise, Petit Salad

**BREAKFAST BURRITO | \$14\***  
Served Cali Style with Ivan's Chorizo, Scrambled Eggs,  
and Salsa Roja

**RIVER NORTH OMELETTE | \$15\***  
Kale, Anaheim Chilies, Brussels Sprouts, White Cheddar. Served  
with Breakfast Potatoes.

**CLASSIC OMELETTE | \$14\***  
Choice of Sliced Ham or Chopped Bacon, Mushrooms, and  
White Cheddar. Served with Breakfast Potatoes

**HERB-CURED LOX | \$17\***  
Loc Duart Salmon, Cipolini Onions, Capers, Cream Cheese,  
and choice of Bagel.

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

### SIDES

**SMOOTHIE | \$7**  
Purple Berry, Banana & Peanut Butter, Green Apple & Avocado

**2 EGGS (any style) | \$4\***

**CREAMY OATMEAL (Golden Raisins, Palm Sugar) | \$9**

**HOUSEMADE CHICKEN SAUSAGE | \$6**

**BACON | \$6**

**BREAKFAST POTATOES | \$5**

**GREEK YOGURT (Fresh Berries and Granola) | \$8**

**EVERYTHING ENGLISH MUFFIN | \$6**

**BAGEL AND CREAM CHEESE | \$5**  
Plain or Everything

**TOAST (Whipped Butter) | \$4**  
Sourdough, White, Multigrain, English Muffin

**FRESH FRUIT BOWL | \$5**

### COFFEE + TEA + JUICE

#### 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 | 5

Jade Cloud | 5

Hibiscus Berry | 5

English Breakfast | 5

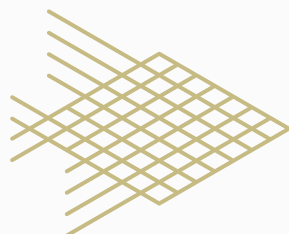
#### JUICE BAR

Orange | 6

Grapefruit | 6

MON-FRI  
7:00AM-11:00AM

WEEKEND BRUNCH  
9:00AM-2:00PM



# PORTSMITH

BRUNCH MENU

## BENEDICTS + TOASTS

### CRAB CAKE

**BENEDICT | 14\***

Jonah and Alaskan King Crab,  
Poached Eggs, Old Bay

### KING CRAB and

**EGGS | 18\***

Everything English Muffin,  
Hollandaise, Petit Salad

### SWEET POTATO

**BENEDICT | 10\***

Black Beans, Sour Cream,  
Salsa Verde, Poached Eggs

### CALIFORNIAN | 10\*

Avocado, Everything English Muffin,  
Crispy Shallots, Radish Sprouts  
Add Fried Egg +2 or King Crab +12

### SHRIMP and GRITS

**BENEDICT | 12\***

Cheesy Grits, Kale, Gumbo Gravy,  
Hollandaise

### TAMAL and EGGS

**| 12\***

Avocado Puree, Parmesan Cheese,  
Roasted Tomato Salsa, Fried Egg

## RAW + LIGHTLY COOKED

### SHUCKED OYSTERS | 18/half dozen\*

Kombucha Mignonette, Cocktail Sauce

### OYSTERS ROCKEFELLER | 4 each

Creamed Basil, Lemon, Foie Gras

### TUNA TARTARE | 15\*

Umami Shrub, Cilantro, Market Chilies

### CHARRED SHRIMP COCKTAIL | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

### HERB CURED LOX & BAGEL | 17\*

Loc Duart Salmon, Cipollini Onions, Capers, Cream Cheese

### KING CRAB BUN | 18\*

Bao Bun, Brown Butter, Fines Herbes

## 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

### RIVER NORTH OMELETTE | 15\*

Kale, Anaheim Chilies, Brussels Sprouts, White Cheddar. Served with  
Breakfast Potatoes

### FRIED FISH and WAFFLE | 16\*

Classic Tartar Sauce, Dark Matter Maple Syrup

### BLUEBERRY PANCAKES | 12

Lemon Zest, Pure Maple Syrup

### CHOCOLATE CHERRY FRENCH TOAST | 12

Dulce de Leche, Chili Powder, Berries, Coffee Whipped Cream

### DOUBLE CHEESEBURGER | 12

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

### DANICA'S FRIED CHICKEN SANDWICH | 12

Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

### BLUE HILL BAY MUSSELS | 15\*

Cioppino Verde, Chorizo, Tomatillo

### AHI TUNA and AVOCADO | 25\*

Romesco, Lemon Oil

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

## 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

## BLOODY MARY and BUBBLES

### CLASSIC BLOODY MARY | 11

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

### SUNSHINE MARY | 12

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

### PORTSMITH MICHELADA | 10

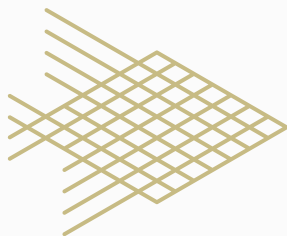
Corona Light, Shishito Pepper, Togarashi. Add Tequila +5

### BOTTOMLESS BUBBLES | 20

Orange Juice, Seasonal Puree, Spirit Dropper  
(minimum 2 people, 2 hour limit)

JOIN US FOR  
HAPPY HOUR

MONDAY - FRIDAY  
4PM - 6PM



SPECIALTY COCKTAILS

ALL \$13

**SECRETS FROM  
THE LIBRA**

White Rum, Grapefruit,  
Soda, Libra Bitters

**THE PERFECT  
STORM**

Tequila, Green Chartreuse,  
Crème de Violette, Lime

**SCOTTISH  
WATERS**

Botanist Scottish Gin,  
Glenfiddich, Olive Brine, Lemon

**PRIZE  
MONEY**

Rittenhouse Rye, Cynar, Orange,  
Star Anise Infused Cherry Heering

SPARKLING

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

2015 Brut Rose, **GERARD BERTRAND**,  
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,  
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,  
Champagne, FRA | 115

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

2004 Brut, **DOM PERIGNON**,  
Champagne, FRA | 450

ROSÉ

2017 Rosé, **L'OSTAL CAZES**,  
Languedoc-Roussillon, FRA | 12/48

2017 Rosé, **MATTHIASSEN**,  
CA | 15/60

RED

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzille  
Burgundy, FRA | 12/48

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

2015 Malbec, **TOMERO**,  
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,  
CA | 10/40

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

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

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

WHITE

2016 Assyrtiko, **TSILILI**,  
Thessaly, GRC | 10/40

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

2016 Chardonnay, **ALEXANDER VALLEY VINEYARD**,  
CA | 10/40

2016 Chablis, **DANIEL DAMPT**,  
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles  
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift  
Rheinhessen, GER | 8/32

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

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

2016 Gewurztraminer, **ELENA WALCH**,  
Alto Adige, ITA | 56

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

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon  
La Ciboise Blanc, Rhone, FRA | 40

2015 Blend, **GOODFELLOW**, Matello Whistling Ridge  
Willamette, OR | 45

BEER

**MILLER HIGH LIFE** | 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

**3 FLOYD'S ALPHA KING** | 8  
American Pale Ale - 6.7% - Indiana - 12 oz

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

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

**VANDERMILL HARD CIDER** | 9  
Hard Cider - 7% - Michigan - 16 oz

# PORTSMITH

## LUNCH MENU

### STARTERS + SALADS

**SHUCKED OYSTERS**  
18 | half dozen\*  
Kombucha Mignonette, Cocktail Sauce

**TUNA TARTARE** | 15\*  
Umami Shrub, Cilantro, Market Chilies

**CHARRED AVOCADO** | 6  
Fermented Radishes, Scallions

**CHARRED SHRIMP COCKTAIL** | 15  
Four U-12 Tiger Shrimp, Cocktail Sauce

**NEW ENGLAND CLAM CHOWDER** | 12

**SHISHITO PEPPERS** | 8  
Elote Style

**GREEN PAPAYA SALAD** | 10  
Thai Basil, Spearmint, Peanuts, Pad Thai Vinaigrette

**MIXED GREENS** | 10  
Roasted Sweet Potato, Blueberries, Avocado, Meyer Lemon Vinaigrette

**CAESAR SALAD** | 10\*  
Cucumber, Brussels Sprouts, Olives, Radish, Manchego

### LUNCH PRIX FIXE \$20

**CUP OF CLAM CHOWDER**  
OR  
**CHARRED AVOCADO**

**GRILLED SHRIMP CAESAR SALAD\***  
OR  
**FRIED FISH AND CHIPS**  
OR  
**SEARED SCALLOP PAPAYA SALAD\***

**CHEF'S SELECTION OF PETIT FOURS**

### MAINS

**FRIED FISH AND CHIPS** | 14  
Beer Battered Haddock, Tartar Sauce

**TIJUANA FISH TACOS** | 12  
Toasted Peanut Salsa, Crema, Avocado, Cabbage Slaw

**KING CRAB BUN** | 18\*  
Bao Bun, Brown Butter, Fines Herbes, French Fries

**NEW ENGLAND SCALLOP ROLL** | 20\*  
Coleslaw, Chives, Buttered Bun, French Fries

**CRISPY FISH SANDWICH** | 14  
Brioche Bun, Tartar Sauce, French Fries

**SMOKED SALMON BLT** | 14  
Applewood Smoked Bacon, Tomato, Dijon Aioli

**D'S FRIED CHICKEN SANDWICH** | 12  
Fresno Chili Sauce, Shredded Lettuce, Pickles, French Fries

**DOUBLE BLACK BEAN BURGER** | 13  
Iceberg Lettuce, Russian Dressing, French Fries  
Add Pork Belly and Pepper Jack Cheese +3

**PORTSMITH DOUBLE CHEESEBURGER** | 12  
American Cheese, Fried Pickles, Spicy Tomato Relish, French Fries

**AHI TUNA and AVOCADO** | 25\*  
Romesco, Lemon Oil

### SALAD ADDITIONS

**PAN-SEARED HALIBUT** | 18

**ROASTED CHICKEN BREAST** | 8

**SEARED AHI TUNA** | 16\*

**SEARED SCALLOPS** | 18\*

**ALASKAN KING CRAB** | 15

**GRILLED SHRIMP** | 12

**HALF AVOCADO** | 5

### LUNCH DRINK SPECIALS

#### SPARKLING AND WINE

PIERRE DELIZE BLANC DE BLANC | 5

HEDGES "CMS" SAUVIGNON BLANC 2016 | 5

HEDGES "CMS" CAB/MERLOT/SYRAH 2015 | 5

#### BEER

MILLER HIGH LIFE | 3

BELL'S TWO HEARTED | 4

STELLA ARTOIS | 4

REVOLUTION FIST CITY | 4

CORONA LIGHT | 5

AMSTEL LITE | 4

(Minimum \$12 spend, maximum two drinks per guest)

MON-FRI  
11:30AM-2:00PM

WEEKEND BRUNCH  
9:00AM-2:00PM



# PORTSMITH

DINNER MENU

## STARTERS

### OYSTERS ON THE HALF SHELL 18 | half dozen\*

Kombucha Mignonette, Cocktail Sauce

### FRIED OYSTERS 4 | each\*

Squid Ink Panko, Oyster Basil Aioli

### OYSTERS ROCKEFELLER 4 | each\*

Creamed Basil, Lemon, Foie Gras

### CHARRED SHRIMP COCKTAIL | 15

Four U-12 Tiger Shrimp, Cocktail Sauce

### AHI TUNA TARTARE | 15

Umami Shrub, Cilantro, Market Chilies

### BURRATA | 15

Ramp Pesto, Pickled Ramps, Sourdough Garlic Bread

### CAESAR SALAD | 10

Cucumber, Brussels Sprouts, Olives, Radish, Manchego

### MIXED GREENS | 10

Roasted Sweet Potato, Blueberries, Avocado, Meyer Lemon Vinaigrette

### GREEN PAPAYA SALAD | 10

Thai Basil, Spearmint, Peanuts, Pad Thai Vinaigrette

## SHARED PLATES

### VEGETABLE TEMPURA | 10

Ponzu, Sweet Chili Mayonnaise

### MAC 'N' CHEESE | 10

Manchego, Aged Cheddar

add King Crab | +12

add Pork Belly + Peas | +8

### HAND CUT PAPPARDELLE | 14

Lamb Birria, Queso Cincho, Cilantro

### CALAMARI | 12

Tomato Sauce, Raita, Chilies

### CRAB CAKE | 12

King Crab, Jonah Crab, Preserved Tomato, Shellfish Aioli

### CRISPY FRIED SHRIMP | 12

Ginger Aioli, Sweet & Spicy Preserves

### SCALLOPS & SUNCHOKE | 18\*

Pistachios, Parsley, Mint

### NEW ENGLAND CLAM CHOWDER | 15

Sourdough Bread Bowl

### BLUE HILL BAY MUSSELS | 15\*

Cioppino Verde, Chorizo, Tomatillo

## SANDWICHES

WITH FRENCH FRIES

### D'S FRIED CHICKEN SANDWICH | 12

Fresno Chili Sauce, Shredded Lettuce, Pickles

### PORTSMITH DOUBLE CHEESEBURGER | 14

American Cheese, Fried Pickles, Spicy Tomato Relish

### KING CRAB BUN | 18\*

Bao Bun, Brown Butter, Fines Herbes

### CRISPY FISH SANDWICH | 14\*

Brioche Bun, Tartar Sauce, Pickles

## MAIN COURSE

### BUTTERMILK FRIED CHICKEN | 22

Mild Sauce, White BBQ Sauce

### LOCH DUART SALMON | 29

Leek Tortellini, Asparagus, Melon

### SHELLFISH CAMPANELLE | 29\*

Shrimp, Scallops, Mussels, Calamari, Clams, Rouille

### "FISH AND CHIPS" | 29\*

Atlantic Halibut, Malt Vinegar Jus, Tartar Sauce

### LEMON SOLE AMANDINE | 29

Hot Green Goddess, Meyer Lemon

### YELLOWTAIL SNAPPER | 29

XO Sauce, Thai Basil, Shiitake Mushrooms

### BEEF SHORT RIB | 29

Tomato Tamarind Sauce, Creamy Grits

### TANDOORI STYLE HALF LOBSTER | 35

Cauliflower, Chickpeas, Naan

## SIDES

### CHARRED AVOCADO WITH FERMENTED RADISHES | 6

### CHINESE BROCCOLI WITH CHILI JAM | 8

### SCALLOPED POTATOES AND CRAB BUTTER | 10

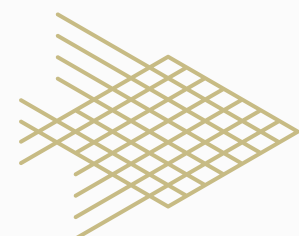
### WILD MUSHROOM PIE | 12

### CHEF/ PARTNER

Nate Henssler

### CHEF DE CUISINE

Christo Vlahos





# PORTSMITH

ALCOHOLIC BEVERAGES

## SPECIALTY COCKTAILS

ALL \$13

### SECRETS FROM THE LIBRA

White Rum, Grapefruit,  
Soda, Libra Bitters

### THE PERFECT STORM

Tequila, Green Chartreuse,  
Crème de Violette, Lime

### SCOTTISH WATERS

Botanist Scottish Gin,  
Glenfiddich, Olive Brine, Lemon

### MARGIN CALL

Rittenhouse Rye, Blackberry,  
Brown Sugar, Balsamic, Mint

## SPARKLING

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

2015 Brut Rose, **GERARD BERTRAND**,  
Cuvee Thomas Jefferson, Limoux FRA | 12/48

NV Brut, **PIPER-HEIDSIECK**,  
Champagne, FRA | 22/88

NV Brut Rose, **ANDRE CLOUET**,  
Champagne, FRA | 115

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

2004 Brut, **DOM PERIGNON**,  
Champagne, FRA | 450

## ROSÉ

2017 Rosé, **L'OSTAL CAZES**,  
Languedoc-Roussillon, FRA | 12/48

2017 Rosé, **MATTHIASSEN**,  
CA | 15/60

## WHITE

2016 Assyrtiko, **TSILILI**,  
Thessaly, GRC | 10/40

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

2016 Chardonnay, **ALEXANDER VALLEY VINEYARD**,  
CA | 10/40

2016 Chablis, **DANIEL DAMPT**,  
Burgundy, FRA | 15/60

2017 Sauvignon Blanc, **GERARD BERTRAND**, Perles  
Languedoc-Roussillon, FRA | 12/48

2016 Riesling, **PJ VALCKENBERG**, Der Stift  
Rheinhessen, GER | 8/32

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

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

2016 Gewurztraminer, **ELENA WALCH**,  
Alto Adige, ITA | 56

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

2015 Grenache Blanc, **M. CHAPOUTIER**, Luberon  
La Ciboise Blanc, Rhone, FRA | 40

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

## RED

2015 Gamay, **GUILLOT-BROUX**, Macon-Cruzille  
Burgundy, FRA | 12/48

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

2015 Malbec, **TOMERO**,  
Valle de Uco, ARG | 10/40

2013 Cabernet Sauvignon, **THOMAS HENRY**,  
CA | 10/40

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

**3 FLOYD'S ALPHA KING** | 8  
American Pale Ale - 6.7% - Indiana - 12 oz

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

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

**VANDERMILL HARD CIDER** | 9  
Hard Cider - 7% - Michigan - 16 oz

# PORTSMITH

## DESSERT MENU

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### BLUEBERRY PAVLOVA | 10

Lemon Mousse, Blueberry Compote,  
Caramelized Oats, Blueberry & Black Pepper Sorbet

### STRAWBERRY "SHORTCAKE" | 10

Cream Puff, Crème Fraîche Mousse,  
Strawberry Sorbet, Milk Foam

### ALMOND JOY TRIFLE | 8

Disaronno Amaretto Cream, Flourless Chocolate Cake,  
Milk Chocolate Drizzled Coconut, Dark Chocolate Sorbet

### CHOCOLATE & RASPBERRY TART | 10

Raspberry Jam, Chocolate Pot de Crème, Mint Ice Cream

# PORTSMITH

## HOT BEVERAGES

**DARK MATTER COFFEE | 4.50**

"The Leviathan Blend"

**DECAF COFFEE | 4.50**

**ESPRESSO | 4**

**CAPPUCINO | 5**

**LATTE | 5**

**RISHI HOT TEA | \$5**

Jade Cloud, Chamomile Medley, Hibiscus Berry, English Breakfast

## COFFEE COCKTAILS

**DUBLIN | Jameson, Demerara Sugar, Cream | 12**

**LOUISVILLE | Maker's Mark, Demerara Sugar, Cream | 12**

**RUSSO BIANCO | Vodka, Nonino Amaro, Bailey's, Japanese Cold Brew | 13**

## AFTER DINNER DRINKS

**AMARO NONINO | 8**

**FERNET BRANCA | 10**

**CHARTREUSE GREEN | 12**

**PIERRE FERRAND 1840 | 10**

**BLANDY'S ALVADA 5YR MADEIRA | 12**

**QUINTA DO NOVAL LBV PORT 2011 | 9**

**QUINTA DO NOVAL 10YR TAWNY PORT | 16**

**NEIGE ICE CIDER | 18**

**SAMOS MUSCAT 2011 | 6**

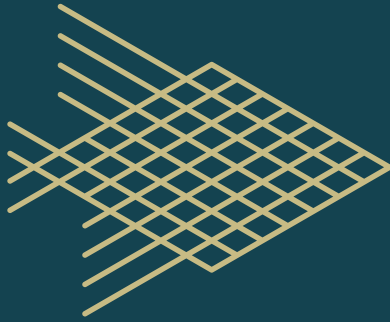
**FELSINA VIN SANTO | 13**

**ROBERT SINSEY LATE HARVEST PINOT GRIS | 12**

**HONEY BUBBLES SPARKLING MUSCATO | 8**

**NEIGE SPARKLING ICE CIDER | 12**





PORTSMITH