

# WINES BY THE GLASS & BOTTLE

pricing by glass ◦ bottle

## WHITE

GRAN RESERVA CHARDONNAY | 14 ◦ 54  
*Concha y Toro, Chile*

CHARDONNAY, SIMI | 10 ◦ 38  
*Alexander Valley, California*

RESERVA CHARDONNAY, VIU MANENT | 9 ◦ 34  
*Santiago, Chile*

SAUVIGNON BLANC, MANU | 9 ◦ 34  
*Marlborough, New Zealand*

RIESLING, DR. LOOSEN | 8 ◦ 30  
*Mosel, Germany*

DRY RIESLING, SPARKMAN BIRDIE | 10 ◦ 38  
*Columbia Valley, Washington*

PINOT GRIGIO, SOMBOLI | 8 ◦ 30  
*Toronto, Italy*

SAN VINCENZO GARGANEGA, ANSELMi | 12 ◦ 46  
*Veneto, Italy*

## RED

PINOT NOIR, LEFT COAST CELLARS | 15 ◦ 58  
*Willamette Valley, Oregon*

PINOT NOIR, BELLE GLOS “MEIOMI” | 10 ◦ 38  
*Central Coast, California*

CABERNET SAUVIGNON, MARQUES CONCHA | 14 ◦ 54  
*Maipo Valley, Chile*

CABERNET SAUVIGNON, CHATEAU SMITH | 12 ◦ 46  
*Columbia Valley, Washington*

MERLOT, CLINE | 9 ◦ 34  
*Sonoma, California*

MALBEC, ELSA BIANCHI | 9 ◦ 34  
*Mendoza, Argentina*

ZINFANDEL, PASO CREEK | 10 ◦ 38  
*Paso Robles, California*

BOLD SIGNATURE BLEND, “CRYPTIC” | 10 ◦ 38  
*Sonoma, California*

## CHAMPAGNE & SPARKLING

ST. JAMES HOTEL, PRIVATE LABEL | 7 ◦ 26  
*California*

IL FOLLO, BRUT ROSE | 9 ◦ 35  
*Veneto, Italy*

BLUE PROSECCO | 9  
*Monteforte d'Alpone, Italy 187 ml*

CASCINETTA VIETTI MOSCATO D'ASTI | 16  
*Piemonte, Italy split 375 ml*

## ROSÉ

ROSÉ, TWO MOUNTAIN | 10 ◦ 36  
*Yakima Valley, Washington*

## MOCKTAILS

GINGER FIZZ | 4.25  
*Fresh Lime Juice. Simple Syrup. Ginger Beer.*

TROPICAL FIZZ | 3.75  
*Fresh Orange Juice. Sour Mix. Grenadine. Ginger Ale.*

BITTER DELIGHT | 3.75  
*Fresh Orange Juice. Apple Cider. Sour Mix. Angostura Bitters. Soda.*

VIRGIN COSMO | 4.25  
*Non-Alcoholic Triple Sec. Fresh Lime Juice. Cranberry Juice.*

BEER ON TAP

SOCIABLE CIDERWERKS | 5.75 (16 oz)  
*Freewheeler Dry Apple - Mpls - 5.8% abv*

BELLS SEASONAL | 5.75 (16 oz)  
*Rotating Selection - Michigan*

DUVEL MAREDSOUS 8 | 7.50 (10 oz)  
*Dubbel - Belgium - 8% abv*

LEFT HAND MILK STOUT | 6.75 (16 oz)  
*Sweet Stout (nitro) - Colorado - 6% abv*

ROUGE DEAD GUY ALE | 6.50 (16 oz)  
*German Maibock - Oregon - 6.5% abv*

SURLY FURIOUS | 5.75 (16 oz)  
*American IPA - Mpls - 6.2% abv*

HOEGAARDEN | 5.75 (16 oz)  
*Witbier - Belgium - 4.9% abv*

90 SHILLING ALE | 5.75 (16 oz)  
*Scottish Ale - Colorado - 5.3% abv*

MARTINIS

PORT VESPER | 10  
*Tanqueray Gin. Stolj Vodka. Lillet Blanc.*

PAMATINI | 8  
*Absolut Pear Vodka. Pama Pomegranate Liqueur.  
Lemon & Lime Juices.*

THE FLIRT | 8  
*Absolut Raspberry Vodka. Sparkling Wine. Chambord.  
Pineapple & Cranberry Juices.*

SAINT HENDRICK | 9  
*Muddled Cucumber. Hendrick's Gin. St. Germain Liqueur.*

SIDE CAR | 8  
*Martell VS Cognac. Cointreau. Lemon Juice.*

SPARKLING LIMONE | 10  
*Absolut Citron Vodka. Housemade Limoncello. Lemon Juice.  
Sparkling Wine.*

DIVINE CARAMEL | 8  
*Godiva Caramel Liqueur. Godiva White Chocolate Liqueur.  
Di Saronno Amaretto. Nocello. Cointreau.*

PORT APPLETINI | 8  
*Absolut Vanilla Vodka. Sour Apple Pucker. Pepin Heights Apple Cider.  
Beaujolais Cider Vinegar.*

AUTHENTIC PROHIBITION COCKTAILS

take a sip back in time

SCOFFLAW | 8

Created at Harry's NY Bar in Paris after a prize was offered for the best word to describe how people felt about the Prohibition. It means "a person who flouts the law" (or drinks illegally) and is a compound of the words "scoff" and "law."

*Templeton Rye Whiskey. Dry Vermouth. Lemon Juice. Splash of Grenadine.*

BLOOD & SAND | 8

Created to honor the 1922 bullfighting movie 'Blood & Sand.'  
The film starred Italian film legend Rudolph Valentino.

*Dewars Scotch. Sweet Vermouth. Cherry Heering. Orange Juice.*

LUCIEN GAUDIN | 8

Named after the 1920, 1924, and 1928 World Champion Fencer, hailing from France.

*Beefeater Gin. Cointreau. Campari. Dry Vermouth.*

BOULEVARDIER | 8

Created for Erskine Gwynne, editor of 'The Boulevardier,' a Parisian version of 'The New Yorker.' Gwynne was the premier bartender of Harry's NY Bar in Paris.

*Maker's Mark Bourbon. Campari. Sweet Vermouth.*

## SNACKS

### MARCONA ALMONDS | 5

imported from Spain.  
toasted and tossed with olive oil and Maldon sea salt.

### SPANISH CROQUETTES | 7

potato. chives. prosciutto picante. saffron aioli.

### MARINATED OLIVES | 5

caperberries. peppers. olive oil. sherry. bread.

### CRAB CAKES | 10

preserved summer squash. aioli.

## CHEESES

### DOLCINA GORGONZOLA | 7

Recipient of a Gold Medal World Cheese award, this Wisconsin Italian-style blue veined cow's milk cheese is extra creamy and its indulgent aging process yields a magnificent mild cheese.

### BIG ED'S GOUDA | 7

Saxon Creamery from Cleveland, Wisconsin creates their signature gouda from grass fed cow's milk-semi soft texture with buttery flavors make it a perfect table cheese.

## CURED MEATS

served with seasonal greens, baguette, and tomato preserve

### TAMWORTH PROSCIUTTO HAM | 7

thinly sliced Iowa prosciutto

### WILD BOAR SALUMI | 7

eight month Tuscan-style air dry cured Texas wild boar

## STARTERS

### ALASKAN KING CRAB LOUIE | 12

baby lettuces. cherry tomatoes. russian dressing. bottarga.

### AHI TUNA TARTAR | 12

roasted poblano emulsion. avocado. black sesame seed.  
jalapeño cucumber vinaigrette. crostini. cilantro.

### PORTOBELLO FLATBREAD | 12

marinated portobello. pine nut gremolata. smoked tomato.  
fifteen year-old aged balsamic vinegar. extra virgin olive oil.

### SOUP DU JOUR | 7

chef's daily creation

### COMPOSITION OF WINTER GREENS | 6

parmesan reggiano. polenta crouton.  
smoked shallot vinaigrette.

### THE PORT CAESAR | 8

baby red and green romaine lettuce.  
roasted garlic caesar dressing. crispy braised pork belly.  
soft poached egg. parmigiano reggiano.

### ROASTED BEET SALAD | 8

roasted beets. apple. gorgonzola cheese.  
toasted hazelnuts. winter greens. horseradish vinaigrette.

- CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS -

PASTA

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PARISIAN GNOCCHI | 22

chervil. toasted hazelnut cream. parmesan.

SPANAKOPITA | 21

organic spinach. goat cheese. sun-dried tomato.  
preserved lemon. feta cheese. toasted pinenuts.  
phyllo dough. romesco sauce. lemon-dressed greens.

BLUE PRAWN STROZZAPRETI | 24

boulliabaisse sauce. olive oil. lemon. chives.

SIDES

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POMME PUREE

FARROTTO

WILD MUSHROOM FRICASSEE

WINTER VEGETABLE SAUTEE

5

ENTREE

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HELLUKA PORK CHOP | 27

slow roasted. tomato mostarda. marinated apple salad. sherry vinaigrette.

LAMB | 27

braised lamb shank. foraged mushroom farrotto. braised greens. lamb demi.

THIRTY-ONE DAY DRIED AGED NEW YORK STRIP | 39

black angus beef. spanish potatoes. chimichurri sauce.

ALASKAN BLACK COD | 28

olive oil poached. butter bean ragout. leeks. butternut squash consommé.

BEEF TENDERLOIN | 35

wild mushroom fricassee. spiced port demi glace.

