

Porter's in the Forest

Executive Chef Santiago

Appetizers

Jaime's Street Corn on the Cob
Queso Fresco, Lime, Chili Spice, Mayo 8.5

Garden Tomato
*5 Hour Roasted Tomato, Garden Thyme,
Buratta Cheese, Dried Olive,
Herb Pesto, Celery* 10

Smoked Baby Back Ribs
*Choice of Apricot Ketchup or House-Made
BBQ Sauce, Rice Pearls, Chives* 12.5

Chicken Wings
Shaved Celery, Poppy Sauce, Bleu Cheese 12.5

Carne Asada Fries
*Pico De Gallo, Shredded Mozzarella, Sour
Cream* 12.5

Monterey Bay Calamari
*Grilled Scallion, Black Pepper,
Caper Aioli, Garlic Chili Sauce* 13

**Chef Santiago's Charcuterie Platter
with Jake's Honey**
*Cured Meats, Carmel Honey, Joy Kitchen
Marmalade, Condiments* 22

Between the Bun

served with Fries or Side Salad

Poppy Club
*House-Made Bacon, Sriracha Aioli, Avocado,
All Natural Turkey Breast, Sourdough, Tomato
Slice* 14.5

Forest Burger
*Ground Chuck, House-made Bacon,
Butter Lettuce, Brioche Roll* 15

Korean Philly Cheesesteak
*Shaved Tri Tip, House-made Kimchi,
Scallions, Muenster Cheese,
French Roll, Sriracha Aioli* 15.5

Add a Fried Egg to any Sandwich 2

Salads

House Salad
*Greens, Shaved Fennel, Cherry Tomato,
Cucumber, Champagne Vinaigrette* 8

Santiago's Caesar Salad
*House-Made Caesar dressing, Parmesan
Cheese Crostini, Picante Fried Onion* 14.5
Grilled Chicken 3.5

Porter's House Salad
*Pecans, Apples, Gorgonzola, Grapes,
Champagne Vinaigrette* 14.5
Grilled Chicken 3.5 Grilled Steak 7



Chefs Selections

Pan-Seared Jidori Chicken Breast
*Roasted Fingerling Potato, Trio of Cauliflower,
Garlic Confit, Rosemary Demi-Glaze* 26

Seared Pork Chop
*Crushed Yukon Gold Potato with House-Made
Bacon, Garden Herbs, Gailan, Au Jus* 28

Seafood Fettuccine
*House-Made Pasta, Lemon-Cream Sauce,
Shrimp, Mussles, Clams, Garden Herbs* 32

Chateau Sirloin
*8oz Prime Cut, Garden Herb Fried Polenta,
Seasonal Vegetables, Black Garlic Sauce* 32

Ocean Creation
MKT Price

Executive Chef Jaime Santiago &
Food & Beverage Director John Whitacre
welcome you to Porter's in the Forest.

Our Mission

At Porter's in the Forest we strive to provide
unique, local and sustainable offerings
with passion-driven hospitality.