



# PORTER'S GRILL & PUB

## LUNCH MENU

### APPETIZERS

#### OROZCO SUPER

**Nachos** or **Fries** with Choice Chicken, Carne Asada, Or Chorizo with Pico de Gallo, Sour Cream, Pickled Jalepenos, Queso Fresco, Nacho Cheese & Chipotle Aioli  
15.5

#### CHICKEN WINGS

With Poppy's Original Buffalo Sauce, Celery & Blue Cheese Crumbles  
Five 15 | Ten 25

#### STREET CORN

Whole Corn Cut into 3 Pieces, Mayonnaise, Feta Cheese, Tajin Pepper  
12

#### MONTEREY BAY CALAMARI

Tossed in Fresh Garlic, Chili Flakes, Italian Parsley, & Lime Juice, with Mustard Seed Aioli & Garlic Chili Sauce  
16

#### BABY BACK RIBS

Oaxacan Mole, Queso Fresco, Chopped Cilantro & Onions  
Half 14 | Full 21

#### SOUP OR CHILI

Soup Du Jour or House Chili  
Cup 5.5 | Bowl 9

### SALADS

#### POPPY SALAD

Grilled Feta Cheese, Candied Walnuts, Dried Cranberries, Fresh Strawberries with Balsamic Vinaigrette  
15.5  
Add Grilled Chicken 5.5

#### GRILLED CAESAR

Parmesan Crostini, Shaved Parmesan, Grilled Meyer Lemon, Heirloom Tomato, Picante Fried Onion & Caesar Dressing  
16  
Add Grilled Chicken 5.5

#### COBB SALAD

House Bacon, Ham, Turkey, Hard-Boiled Egg, Blue Cheese, Diced Tomato, Avocado & Garlic Ranch Dressing  
17  
Add Grilled Chicken 5.5

#### HEIRLOOM ORCHARD SALAD

Heirloom Tomato, Watermelon, Peach, Mozzarella, Toasted Pistachios, Arugula & Peach Vinaigrette  
16  
Add Grilled Chicken 5.5

### BETWEEN THE BUN

*Entrees Served with Fries, Sweet Potato Fries, Pesto Pasta Salad, Potato Salad, Coleslaw or Side Salad*

#### CHILI CHEESE DOG

Beef Frank, House Chili, Nacho Cheese & Onion on Hot Dog Bun  
15

#### QUESABIRRIA

Shredded Steak, Mozzarella Cheese, Cilantro, Onion in House Tortillas with Au Jus & Salsa Roja  
18

#### THE BLT

House Bacon, Arugula, Heirloom Tomato, Smoked Paprika Aioli on Toasted Ciabatta  
16.5

#### THE AMERICAN BURGER

Ground Chuck, Cheddar Cheese, Onion, Tomato, Lettuce, & Special Sauce on Brioche Bun  
18

#### ISLANDS CHICKEN SANDWICH

Blackened Chicken, Tropical Papaya Relish, Provolone & Chipotle Aioli on Brioche Bun  
16.5

#### KOREAN BURGER

Ground Chuck, Takumi Sauce, Green Onion Takumi Salad on Sesame Seed Bun  
18

#### CLUBHOUSE SANDWICH

Ham & Turkey, House Bacon, Tomato, Lettuce, & Mayonnaise on Pressed Sourdough  
17

#### FIREHOUSE BURGER

Ground Chuck, Spicy BBQ Sauce Onion Rings, Pickled Jalapenos, & Pepper Jack Cheese on Brioche Bun  
18.5

#### FRIED CHICKEN SANDWICH

Smoked Paprika Aioli, Dill Pickled Cucumbers, Cole Slaw on Brioche Bun  
17

#### TRI-TIP SANDWICH

Caramelized Onions, Pepper-Jack Cheese & Pickled Jalapenos on French Roll  
19

#### TRIO OF SLIDERS

Ground Beef, Caramelized Onions & Brie Cheese on Toasted Hawaiian Rolls  
18

#### BRISKET or MARINATED SHRIMP TACOS

Pickled Red Onions, Carrots, Cabbage, Shaved Jalapenos, Chipotle Aioli & House-Made Tortillas  
19.5



POPPY HILLS



NCGA  
OWNED COURSE

4.00 Charge will be added to all split orders

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition