

Cocktails

- The Gallivant**14
bloody shiraz gin, plum gin liqueur, Cappelletti Mazzura, fresh grapefruit juice
- Tamarind Whiskey Sour**15
Tennessee whiskey, our own handmade tamarind sour mix/refreshing riff on a classic
- Old Rasputin's Espresso Martini**15
mugi shochu, coffee brandy, Trablit extrait de cafe, Old Rasputin imperial stout syrup
- White Mezcal Negroni**16
mezcal, lillet blanc, bitter aperitif
- Mogli**14
dark rum, strawberry campari, pineapple, lime, stout syrup
- The 212**13
fresh grapefruit juice, Italian bitter orange liqueur, tequila
- Lemon Gingerade**11
a Porter tradition! house-made lemon ginger syrup, vodka, soda | skip the booze, 6

Special Feature!

Winter Cider

warm apple cider w/winter spices
your choice of: spiced rum OR spiced pear liqueur 11
skip the booze 7

Wine

ROSÉ

Ravenscliff Vineyards Jaine, '2313/52
crisp/mineral-tinged red fruit/bright grapefruit, strawberry & mandarin/ Columbia Valley, WA

RED

Tenuta Tascante Ghiaia Nera, '2116/64
cuvée of Nerello Mascalese grapes from biodiverse vineyards on the volcanic soil of Mt. Etna/ fresh/ elegant/"our purest expression of the DOC"/ Etna Rosso, Sicily, Italy

Black Slate La Vilella Alta, '1915/60
Garnacha, Carinyena, Cabernet Sauvignon & Syrah/black fruit, leather, oak spice, lavender/ Priorat, Catalonia, Spain

Lapostolle Apalta, '2113/52
Cabernet Sauvignon & Carmenere/ black fruit, coffee, chocolate/ silky & luxurious/ Apalta, Colchagua Valley, Chile

BUBBLES

Lubanzi Raincoat Pét-Nat, '2115/60
a bright, beautiful & funky marvel/reminiscent of wild strawberries & grapefruit/ Western Cape, South Africa

Zardecco Prosecco Brut10/6oz draft pour
white flower, apricot & citrus aroma/orange blossoms & stone fruits on the palate/ Veneto, Italy

WHITE

Suavia Soave Classico, '2212/48
aromas of apple, pear & almond balance a clean minerality/crisp & refreshing/ Veneto, Italy

Camino Domitia Picpoul de Pinet, '2213/52
spring flowers & minerality/clean & bracing acidity/melon & stone fruit/ Languedoc, France

Emilio Moro Polvorete Godello, '2314/56
white fruits & citrus on the nose/ round minerality/ balanced acidity & body/ refreshing, easy drinker/ Bierzo, Spain

Beverages



- Topo Chico** 4
- Acqua Panna Mineral Water** 4
- Witchy Kombucha** 8
(Lemon Elderberry or Apricot-Peach-Ginger)
- Nitro Cold Brew (on draft)** 4.50
- Sweet Tea** 3
- San Pellegrino Pompelmo (Grapefruit)** 4
- Sprecher Orange Dream Craft Soda** 4
- Sprecher Craft Root Beer** 4

the Porter

Little Five Points



MENU

Snacks

Goat Cheese Fritters ... 9
Black Pepper, Honey

Pull-a-Part Pretzel ... 10
Liquid Pub Cheese

**Salt 'n' Vinegar
Popcorn ... 6**

Apps, Salads, & Share

Black Truffle Deviled Eggs 9
Perigord Truffles, Chives, Pepper

Lil Gem & Baby Kale Salad 12
Goddess Dressing, Veggies, Crunchy Bread, American Parmesan

French Onion Soup 10
Lager, Sourdough, Gruyere, Fontina

Crispy Hen of the Woods Mushrooms 14
French Onion Dip, Umami Salt

Mac 'n' Cheese 15
Housemade 4-Cheese "Velveeta," Garlicky Bread Crumbs

Wagyu Beef Tartare* 16
Tallow Toast, Garlic Aioli, Caper, Shallot, Parsley

Shrimp Toast 16
Grilled GA Shrimp, Fine Herbs, Cream, Lemon

Mussels 'n' Beer 18
Chilies, Onion, Garlic, Butter, Grilled Bread

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

Sandwiches & Plates

Roast Pork Sandwich By Way of Philadelphia17
Sharp Provolone, Greens, Spicy Relish, Fries

Tuna Melt.19
Confit Tuna, Pickles, Herbs, Sharp Cheddar, Fries

Smash Burger18
Two Patties, Caramelized Onions, Pickles, American Cheese, Belgian Aioli, Fries

Veggie Burger.18
Lettuce, Pickle, Gruyere, Belgian Aioli, Fries

Roast Chicken26
Beer-Brined & Marinated Heritage Chicken, Zhoug, Herbs, Fries

Fish 'n' Chips22
Wild Haddock, House Beer Batter, Tartar, Lemon

Grilled Cauliflower.19
Cauliflower Puree, Grilled Mushrooms, Chimichurri, Espelette, Lemon

Toulouse Sausage in Cassoulet 24
White Beans, Sofrito, Duck Confit, Herbs

Pork Schnitzel21
Dijon, Lemony Greens

Sides

Crispy Roasted Sweet Potatoes8 **Fries 9**
Lime Zest Crema, Salsa Macha, Cilantro, Dill Herbs, Belgian Aioli

Roasted Cabbage 7 **Braised Greens 7**
Lemon, Herbs Garlic, Ham Broth

Dessert

Stout Brownie ... 10
Espresso Ice Cream, Caramel, Peanuts